



ANNADELE'S PLANTATION RESTAURANT AND BED & BREAKFAST

## SUNDAY BRUNCH MENU

Served Sunday 11AM - 2PM.

### APPETIZERS

#### Crab Cakes Grand Isle

Creole Mustard Beurre Blanc with Green Peppercorns  
\$8.75

#### Parmesan Crusted Green Tomatoes

Crawfish Brandy Butter \$7.00

#### Fried Eggplant Medallions

Topped with Parmesan Cheese & Spicy Creole Sauce  
\$6.00

#### Savory Cheesecake St. Tammany

Caramelized Onion & Smoked Shrimp Cheesecake,  
Topped with Classic New Orleans BBQ shrimp \$8.00

#### Duo of Oysters Monrepos

Two Oysters Rockefeller & Two Oysters Bienville \$9.00

### SOUPS \$4.50/cup \$6.50/bowl

#### Traditional Seafood Gumbo

With Aromatic Rice

#### Creole Turtle Soup

Laced with Sherry & Chopped Egg

#### Chef's Creation

Chef's Specialty

### GREENS

#### Classic Caesar

Crisp Romaine Tossed with Homemade Caesar Dressing,  
Fresh Croutons, Parmesan Cheese & Anchovy \$5.25

#### Annadele's Salad

Tender Boston Butter Wedge, Marinated Cucumbers  
and Vine Ripe Baby Tomatoes, Fresh Croutons, House  
Dressing or Bleu Cheese \$6.50

#### Baby Spinach Chevre

Tossed in a Balsamic Herb Vinaigrette, Shaved Red  
Onion, Fresh Croutons & Crumbled Goats Cheese  
\$6.50

#### Strawberry Salad Ponchatoula

Strawberries & Mesclun Lettuce Tossed with a Vanilla  
Bean Vinaigrette, Shaved Red Onion and Toasted  
Almonds \$7.00

#### Shrimp Remoulade Pontchartrain

Boiled Shrimp Tossed in a Classic Remoulade Served atop  
a Chiffonade of Romaine Lettuce with Sliced Tomato  
\$8.50

### ENTRÉE

#### Eggs Benedict

Two Poached Eggs & Canadian Bacon, English Muffin,  
Hollandaise Sauce on Cheddar Cheese Grits \$16.00

#### Crab Cakes Benedict

Two Poached Eggs & Crab Cakes, Béarnaise Sauce  
Served with Brabant Potatoes \$18.00

#### Pork Chop de Provence

Grilled Pork Chop, Basted with Mustard & Coated with  
Herbed Breadcrumbs, Served with a Carrot & Potato  
Puree, Seasonal Vegetable and Natural Reduction Sauce  
\$22.00

#### Gulf Fish Meuniere

Golden Fried Gulf Fish Meuniere, Topped with Almonds  
or Pecans, Brabant Potatoes, and Creamed Spinach  
\$24.00

#### Beef & Veal Grillades

Slow braised, Served over Grits with a Parmesan Broiled  
Tomato \$17.00

#### Pasta Caminada

Golden Fried Oysters, in a Basil Cream Sauce over  
Linguini \$19.00

#### Grilled Gulf Fish Fourchon

Oyster Mushrooms, Roasted Red Peppers & Char  
Grilled Green Onions, Served with Crawfish and Parme-  
san Risotto, Drizzled with Chive Oil and Aged Balsamic  
Reduction \$24.00

#### Redfish Hopedale

Broiled Redfish, Topped with Santéed Crabmeat,  
Lemon Beurre Blanc Served with Brabant Potatoes  
And Seasonal Vegetable \$26.00

Gratuity added on parties of five or more.  
Please, no separate checks.

### RESTAURANT & BISTRO HOURS

#### SUNDAY BRUNCH

11AM - 2PM

#### LUNCH

THURSDAY - FRIDAY

11AM - 2PM

#### DINNER

TUESDAY - THURSDAY

5:30PM - 9PM

FRIDAY & SATURDAY

5:30PM - 10PM

MONDAY - CLOSED

#### ADDRESS

71518 CHESTNUT ST.  
COVINGTON, LA  
70433

#### PHONE

985.809.7669

#### FAX

985.809.2787

#### WEB

[www.annadeles.com](http://www.annadeles.com)

#### DIRECTIONS

FROM I-12  
EXIT US-190  
TOWARD  
COVINGTON/  
MANDEVILLE  
EXIT NO. 63B

#### MERGE ONTO

US-190 W  
TOWARD  
COVINGTON/  
BOGALUSA  
(3.39 MILES)

TURN LEFT ONTO  
RIVERSIDE DR.

TURN RIGHT ONTO  
CHESTNUT ST.