

TOULOUSE

OUR PATHS WILL CROSS AGAIN

STARTERS

CRISPY CAULIFLOWER BITES \$15

crispy fried cauliflower florets, lightly breaded with rice flour, sprinkled with cajun spices and served with creole mayonnaise dipping sauce

TOMATO MOZZARELLA BRUSCHETTA

\$15

sliced tomato, sliced fresh mozzarella, basil, and aged balsamic reduction on grilled crostinis

SPICY CAJUN GARLIC CHIX WINGS \$17

seasoned with cajun spices, oven baked, fried, tossed in CHEF JON'S super secret sauce, topped with blue cheese crumbles, and served with blue cheese or ranch dressing

SHRIMP COCKTAIL \$17

with spicy remoulade sauce, cocktail sauce & grilled lemon

SALAD

TOULOUSE HOUSE SALAD \$14

with Baby tomatoes, julienne carrots, cucumbers, red onion, and Laura Chenel goat cheese

CREOLE MUSTARD VINAIGRETTE, HOUSE-MADE BUTTERMILK RANCH, BLUE CHEESE, OIL & VINEGAR

ADD BLACKENED CHICKEN \$4

MAIN

ASPARAGUS OMELETTE \$18

with mushrooms, Laura Chenel goat cheese, sourdough toast and your choice of country style potatoes or a side salad

substitute egg whites - \$2,
udi's gluten free bread, bagel - \$2

BIG EASY FRENCH TOAST \$16

pecan butter, maple syrup, whip cream, sliced strawberry & powder sugar

BLACKENED CATFISH PO-BOY \$18

blackened catfish, shredded lettuce, sliced tomato, remoulade sauce and grilled lemon served on french bread

SMOKED SALMON BENEDICT \$21

with poached eggs, citrus dill hollandaise sauce, toasted brioche rounds and served with country style potatoes or a side salad

CRAWFISH ETOUFFEE \$20

andouille sausage link, smothered peppers & onions over white rice, and garnished with sliced green onions

TOULOUSE WAGYU BURGER \$19

grilled 8 oz. American wagyu beef burger with cheddar cheese, smoked bacon, fried egg, sliced tomato, shredded lettuce, roasted garlic aioli and served on a toasted brioche bun

CLASSIC EGGS BENEDICT \$20

with poached eggs, Canadian bacon, hollandaise sauce, toasted English muffin and served with country style potatoes or a side salad

NEW ORLEANS STYLE GUMBO \$15

CHEF JON'S chicken and andouille pork sausage gumbo with peppers, okra, green onions, and white rice
add shrimp - \$7

IMPOSSIBLE BURGER \$19

impossible meat burger with sauteed mushrooms, onions, arugula, tomato, and butter pickles and Romesco sauce on a potato bun



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KIDS

CHICKEN FINGERS \$13

crispy chicken fingers served with french fries

CRUSTLESS PEANUT BUTTER & JELLY

SANDWICH \$6

2 smuckers crustless peanut butter and jelly sandwiches

PENNE PASTA \$11

penne pasta served with marinara or butter and topped with parmesan

DESSERT

HOUSE MADE CREPES \$10

with cherry compote, chocolate sauce & vanilla ice cream

BREAD PUDDING \$10

bread pudding with warm vanilla bourbon sauce

side of sourdough toast - \$3.5

cajun seasoned fries - \$6

orange juice, grapefruit juice, cranberry juice, apple juice, pineapple juice - \$4

coffee, decaf, hot tea - \$4

FOUR STRANGERS WALK INTO A BAR...

... AND 30 YEARS LATER TOULOUSE was born

30 YEARS AGO, FOUR PEOPLE WORKING IN THE HOSPITALITY INDUSTRY MET IN A BAR ON TOULOUSE STREET IN THE GREAT CITY OF NEW ORLEANS. OVER TIME THEY BECAME FRIENDS AND WHEN THE FIRST ONE, JON, MOVED AWAY, HE STATED, "OUR PATHS WILL CROSS AGAIN." SURE ENOUGH, OVER THE NEXT THREE DECADES, THEY WORKED TOGETHER AND APART IN ESTABLISHMENTS ACROSS THE UNITED STATES, INCLUDING SAN FRANCISCO, TELLURIDE, CHICAGO, NEW YORK, WASHINGTON DC AND OF COURSE THE BIG EASY. WHEN COVID HIT AN OPPORTUNITY PRESENTED ITSELF AND TOULOUSE WAS BORN. USING LOCAL, SUSTAINABLE INGREDIENTS, WE PRODUCE OUR SPIN ON NEW ORLEANS FOOD, IN THE TYPE OF PLACE WHERE TOURISTS *FEEL* AT HOME, LOCALS *ARE* AT HOME, AND *EVERYONE* IS SURROUNDED BY FAMILY AND FRIENDS.

SPLIT PLATES - \$3

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

