



MERIL'S BRUNCH

FROM THE KITCHEN

Huevos Rancheros* Chorizo • Black Beans • Avocado • Crema **24**

Barbequed Shrimp Tomato • Tasso Ham • Crispy Grit Cake **28**

Hot Sausage Egg Biscuits Pepper Jelly • American Cheese **14**

Blue Crab Omelet Arugula • Mushroom • Cherry Tomatoes • Goat Cheese **24**

Bananas Foster Belgian Waffle **18**

Chicken & Waffle Crystal Maple Syrup **22**

Smoked Salmon Plate Deviled Eggs • Cucumber • Capers • Red Onion •
Dill Cream Cheese **18**

Bacon Egg & Cheese Flatbread **15**

Steak & Eggs* Sunny Egg • Chives • Maître d' Butter **39**

Double Brunch Burger* Bacon • Fried Egg • American Cheese • Special Sauce **20**

Cobb Salad Bacon • Egg • Cucumber • Red Onion • Blue Cheese •
Croutons • Creole Ranch **20**

Gumbo Chicken • Andouille • Louisiana Rice **10**

Pineapple Upside-Down Cornbread Bacon Marmalade **8**

SIDES

Breakfast Potatoes Bacon • Caramelized Onions • Chives **12**

Bacon **5**

Biscuit **5**

DESSERTS

Banana Cream Pie Caramel Sauce • Chocolate Shavings **14**

Strawberry Shortcake Sugared Biscuit • Macerated Strawberries • Crème Anglaise **12**

Rocky Road Bread Pudding Pecans • Meringue **14**

AN EMERIL LAGASSE RESTAURANT | GENERAL MANAGER, MARGO ROBERT | CHEF DE CUISINE, KEISHA STEPTER

424 Girod Street, New Orleans, Louisiana, 70130 | 504.526.3745 | bemeril.com

20% Service Charge will be applied to groups of 6 or more

3% Processing Fee will be added to all credit card payments

*Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illnesses. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or uncooked.



FROM THE BAR

BRUNCH COCKTAILS

Bottomless Mimosa 30 per person

Mimosa Set-Up Bottle of Sparkling Wine • Choice of 3 Juices 28

Bloody Mary House Bloody Mary Mix • Vodka • Pickled Garnish 12

Meril Spritz Peach Juliette • Sparkling Wine • Soda 15

Rise and Shine 'Tini Spiced Rum • Coffee Liqueur • Cold Brew 18

Carondelet Carajillo Licor 43 • Espresso 14

Irish Channel Coffee Irish Whiskey • Irish Cream • Whipped Cream • Cocoa 18

Morning Joe Bourbon • Coffee Liqueur • Bitters 16

CHAMPAGNE & SPARKLING

BRUT PROSECCO - Jeio DOC, Veneto, Italy, NV 13

ROSÉ - Hampton Water Bubbly, France, NV 15

WHITE

REISLING - Fritz Zimmer Kabinett, Mosel, Germany '21 11

PINOT GRIS - Unsanctioned, Oregon '24 13

ALVARINHO - Soalheiro "ALLO", Vinho Verde, Portugal '23 13

CHARDONNAY - Brewer-Clifton, Sta. Rita Hills, CA '22 16

SAUVIGNON BLANC - Frenzy, Mount Richmond Estate, Marlborough, NZ '25 16

CHARDONNAY - Frank Family, Carneros, CA '23 21

DRAFTS \$8

Gnarly Barley, Jucifer New England Style IPA

Gnarly Barley, Skater Aid Pilsner

Parish, Canebrake Wheat Beer

Parish, Envie Pale Ale

Rally Cap, Ambush Amber

Second Line, Batture Blonde Ale

Shiner Bock Amber Lager

Abita Purple Haze Raspberry Lager

Urban South, Grapefruit Holy Roller IPA

Urban South, Paradise Park Lager

5.16.26

MERIL STANDARDS

The Lushie Seasonally Influenced • Meril's Tasty Frozen Concoction 15

Old Fashioned Bourbon/Rye • Bitters • Citrus • Demerara Syrup (Contains Sesame) 16

Indigo French 75 Butterfly Pea Flower Infused Gin • Lemon • Sparkling Wine 15

Congo Square Punch Coconut Rum • Tropical Juice Blend • Lavender 14

Spicy Margarita Tequila • Mathilde • Pineapple • Jalapeño Syrup • Tajín Rim 16

Espresso Martini Vodka • Licor 43 • St. George NOLA Coffee Liqueur 18

Hi-Thymes in NOLA Illegal Mezcal • Tequila • Strawberry • Hibiscus-Thyme Syrup 18

Lychee Lagniappe Vodka • Fino Sherry • Rose Water • Bitters 16

#20 Gin • Cucumber Water • Lime • Jalapeño 18

ROSÉ

GRENACHE - Fossil Point, San Luis Obispo, CA '24 12

RED

TEMPRANILLO - El Coto Rioja Crianza, Spain 12

GRENACHE BLEND - Famille Coulon, "Le Petit Renard", Rhône Valley, France '24 13

CABERNET SAUVIGNON - Threadcount by Quilt, Paso Robles, CA '22 15

PINOT NOIR - Illahe 'Cuvee Miette', Willamette Valley '23 15

BOTTLES & CANS

Bud Light 5

Michelob Ultra 5

Miller Lite 5

Perfect Plain, Yachtside Lime Lager 7

Stella Artois 7

"ZERO PROOF"

Athletic Brewing Co. Run Wild IPA 8

Athletic Brewing Co. Atlético Mexican-Style Copper 8

Basin Street Blues Mockly Baron Van Blue • Mint • Soda 14

Storyville Strut Mockly Eye Opener • Ginger Beer 14

Phony Negroni 14