

C O L U M N S

SMALL PLATES

CHEESE PLATE local honey, housemade jam, marcona almonds — 25

PICKLED BEET SALAD buttermilk dressing, pistachio crumb, manchego cheese, basil — 15

LITTLE GEM LETTUCE sunflower seeds, bacon, pickled red onion, parmesan dressing — 14

SMOKED FISH DIP trout roe, fried shallots, potato chips— 15

CHICKEN & ANDOUILLE GUMBO filé, Louisiana rice, green onions— 16

ENTRÉES

FRENCH TOAST — 17
fig-mixed berry maple jam,
mascarpone, candied pecans

CHOPPED SALAD — 18
bacon, egg, hooks cheddar,
cucumber, tomato, lemon
vinaigrette

add sautéed shrimp + 8
add roasted chicken + 6

SMOKED SALMON — 25
cream cheese, dill, capers,
everything bagel

FRENCH QUICHE — 14
caramelized onion, bacon,

SHRIMP & GRITS — 25
onion, bacon, thyme

COLUMNS BURGER — 19
bacon marmalade, provolone,
arugula, house aioli, house pickles

CLUB SANDWICH - 17
turkey, bacon, lettuce, tomato,
potato chips

BREAKFAST
SANDWICH — 13
scrambled eggs, bacon, house aioli,

SIDES

FRITES — 10
cajun spice, dijonnaise

HEIRLOOM GRITS — 8
butter, chives

CREAMED SPINACH — 9
garlic, parmesan

DESSERT

BRÛLÉE RICE CUSTARD — 10
coconut, mango, pink peppercorn, matcha

NUTELLA CREMEUX — 10
cherry, salted caramel, almond, meringue

LEMON POUND CAKE — 11
blueberry compote, chantilly

Executive Chef
Paul Terrebonne

22% gratuity will be added to parties of six or more. We cannot provide individual itemized receipts for tables over six. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ESTABLISHED 1883



NEW ORLEANS HOTEL