

LAPLACE LOUISIANA COOKERY

BRUNCH *eggs cooked to order.*

red beans & rice with 2 eggs

(tasso ham or vegetarian). {10}

add grilled or fried shrimp for 5

♣ lowcountry shrimp & grits

our most popular dish, with creamy grits & tomato-tasso sauce. {16}

classic pain perdu (french toast)

topped with whipped cream, apple cider maple syrup, and pecans. {10}

BRUNCH STARTER

beignets

the state donut of louisiana. {3 for 3.5}

♣ biscuits & gravy, LaPlace style

green onion sausage gravy

served over biscuits with 2 eggs. {9.5}

beaucoup meat bol

a loaded bowl of house-cured meats & sausages, served over grits with 2 eggs and a biscuit. {15}

classic breakfast

served with bacon or spicy sausage, grits or potato hash, and a biscuit. *bacon + sausage add 2.5*

1 egg {6.5} / 2 egg {8} / 3 egg {9.5} / 4 egg {10.5}

BENEDICTS *served on a housemade biscuit with poached eggs & hollandaise choice of grits or potato hash*

LaPlace benedict with Acadian bacon. {9}

creole benedict with shrimp sausage patties. {11}

cajun benedict with spicy sausage patties. {10}

BEVERAGES

Carrboro Coffee Roasters

press pot for one {3.5}

press pot to share {6}

Numi Organic Tea

black, green, or herbal {2}

freshly-squeezed juices

orange {4}

grapefruit {4}

'brunch enhancers'

prosecco on draft {6}

mimosa {6.5}

french 75 {8.5}

painkiller cocktail {12}

LaPlace Bloody Mary Bar

our specialty.

LAPLACE LOUISIANA COOKERY

DOWNTOWN HILLSBOROUGH



OYSTERS

Oysters draw their flavor from the waters they live in, offering you a unique glimpse of terroir, much like wine. We celebrate the romance and the journey of each oyster we serve, from coastal NC and beyond.

Oysters on the Half Shell*

Atlantic oysters
six {9.75} dozen {18}

Cold water premiums
six {15} dozen {29}

Oyster Happy Hour!*

Monday thru Friday 3-6pm
all Atlantic oysters are buy 6, get 6 free.



CATCH OF THE DAY

Each morning, the freshest fish direct from the coast is delivered to our back door. We're proud that much of it is sourced from NC waters, and our presentations serve to highlight that freshness.

- ♣ **blackened*** over maque choux & potato salad.
- pan-seared*** over any of our salads
- creole fried*** over red beans & rice

STARTERS

fried oysters with remoulade. {10}

creole fried pickles^V with smoked slaw & buttermilk-dill dressing. {6}

♣ **boudin balls** pork, chicken & rice sausage rolled into balls and fried. {7.5}

andouille sausage board paired with artisan cheese & creole mustard. {12}

SALADS

add smoked chicken breast, fried shrimp, or grilled shrimp for 5.

LaPlace salad tossed with gorgonzola, lardon, sprouts, red onions, wine-poached pears & champagne vinaigrette. {sm 6.5 / lg 10}

golden beet salad^V tossed with parmesan, sprouts, pickled onions, candied pecans & balsamic vinaigrette. {sm 6 / lg 9}

ACADIAN CLASSICS

The acadians are the descendants of the original french settlers of North America. Many migrated to Louisiana, where they became known as the cajuns, and their traditions and customs blended into the local food culture.

chicken andouille gumbo with rice or potato salad. {13}

red beans & rice (tasso ham or vegetarian) add grilled or fried shrimp for 5. {10.5}

creole seafood gumbo with rice or potato salad. {17}

♣ **lowcountry shrimp & grits** with creamy grits & tasso-tomato sauce. {16}

acadian sampler chicken andouille gumbo, red beans & rice, and cajun maque choux. {10}

PO' BOYS

choice of one side. add an extra side for 2.

a po'boy is a traditional louisiana sandwich, served on french bread that we source from Leidenheimer Baking Company in New Orleans, a family business dating back to 1896.

fried shrimp or oysters or have it with both! dressed with remoulade & slaw. {11}

♣ **smoked pork** andouille, acadian bacon, LaPlace bacon, creole mustard, slaw. {12}

smoked chicken blt chicken, LaPlace bacon, lettuce, pickled green tomato, mayo. {10}

SIDES 3.5

any three for 10.

♣ cajun maque choux

red beans & rice

nola potato salad^V

veggie red beans & rice^V

house cut fries^V

chicken andouille gumbo

cheese grits^V

smoked slaw^V

LaPlace salad

sweet slaw^V

♣ *signature dish* ^V *Vegetarian*

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

LAPLACE LOUISIANA COOKERY

DOWNTOWN HILLSBOROUGH

OUR STORY

Marrying our coastal Carolina sensibilities with our southern Louisiana roots, we at LaPlace (literally meaning “the place”) are steeped in tradition yet eager to explore the rich bounty that surrounds us.

Each day we source from artisans, butchers and farmers, many of whom ply their trade here in our historic town. We grow what we can ourselves, and many of our offerings from sausages to cocktails are made here in-house.

Our aim is to mix up a bit of the infectious vibe of New Orleans with the soul of North Carolina, and to celebrate life, libations, and a meal with some friends.

Let the good times roll!