

COPELAND'S
BRASS
Pearl

BRUNCH BUFFET

Served 10:00am - till

TRY BRASS PEARL'S BRUNCH BUFFET WITH A HUGE SELECTION OF DELICIOUS SIGNATURE DISHES, PREPARED FRESH FROM SCRATCH, AUTHENTIC NEW ORLEANS INSPIRED CUISINE.

\$22.95 • \$10.95

PER PERSON

CHILDREN UNDER 10

All Beverages A La Carte



BIRTHDAY SUIT*

freshly shucked oysters, served with an apple cider mignonette, crackers, create-your-own cocktail sauce
6 - 9.95 / 12 - 13.95

CHARBROILED OYSTERS

freshly shucked oysters, topped with a garlic butter blend, parmesan and romano cheeses 6 - 11.95 / 12 - 18.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

APPETIZERS

ARTICHOKE & SPINACH DIP

topped with monterey jack, smoked paprika, unique fried bow tie pasta 10.95

SHRIMP & JALAPEÑO DEVEILED EGGS

chipotle stuffing, shrimp, applewood bacon, citrus honey gastrique 5.95

CRAB CLAWS

fresh Louisiana blue crab claws sautéed in an olive oil vinaigrette, garlic croutons 13.95

CRAWFISH BREAD

artichoke and spinach dip, sautéed Louisiana crawfish, Alfredo sauce, monterey jack cheese 11.95

SHRIMP & FRIED GREEN TOMATOES

white remoulade, fresh basil, charred feta, red wine vinegar reduction 8.95

SALADS, SOUPS & SANDWICHES

SHRIMP & CRAB REMOULADE SALAD

celery, tomatoes, remoulade dressing, avocado 14.95

PANKO-CRUSTED CHICKEN SALAD

spring mix, arugula, cucumber salad, grape tomatoes, zucchini, red onion, celery, bleu cheese vinaigrette, bleu cheese crumbles 13.95

CORN AND CRAB BISQUE

lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.49 / Bowl 7.95

CHICKEN ANDOUILLE GUMBO

okra, jasmine rice Cup 5.49 / Bowl 7.95

COPELAND BURGER

monterey jack, cheddar, applewood bacon, shredded cabbage, tomato, red onion, tiger sauce, garlic mayo on a croissant, served with beer-battered fries 12.95

BLACKENED CATFISH BLT

French bread, white remoulade, Cajun sweet and sour, spring mix, tomato, applewood bacon, red onion, served with beer-battered fries 13.95

ENTRÉES

CRAWFISH RAVIOLI

fried ravioli, stuffed with ricotta cheese, topped with Louisiana crawfish tails, green onions, spicy cream sauce 14.95

NEW ORLEANS BBQ SHRIMP

jumbo shrimp, worcestershire butter, jasmine rice, garlic croutons 13.95

EGGPLANT PIROGUE

fried eggplant slices, au gratin sauce, gulf shrimp, fresh crab claws, angel hair 13.95

SHRIMP, GRITS & SUNNY EGG

jumbo gulf shrimp, andouille sausage, peppers, creole tomato sauce, rosemary grits, sunny-side up egg 13.95

CRABCAKES & SHRIMP ALFREDO

panko-crusted crabcakes fried, shrimp, angel hair, light shrimp alfredo sauce 16.95

GRILLED CHICKEN & ROASTED YAMS

bone-in airline breast, onions, worcestershire, spiced pecans 13.95

CATFISH ACADIANA®

shrimp butter sauce, roasted pecan coleslaw, with a side 13.95

BLACKENED CATFISH

Louisiana crawfish rice 13.95

STEAK LABOUCHERE

28 day aged seared USDA prime sirloin steak, angel hair, garlic butter, labouchere sauce 14.95

18OZ. BONE-IN RIBEYE

28 day aged CAB served with a side 49.95

PETITE FILET

6oz. 28 day aged tender center cut CAB filet with a side 29.95



GRAND FINALE (DESSERTS)

BA'NILLAS FOSTER BOMB

'nilla wafer crust, 'nilla infused ice cream, banana ice cream, bananas foster crème anglaise, bruleed bananas, whipped cream, and foster syrup drizzle 7.95

AL'S CREOLE CHEESECAKE

choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

WHITE CHOCOLATE BREAD PUDDING

French bread custard pudding, frangelica, raspberry drizzle 6.95

BEIGNETS CLASSIC

order of 3 with powdered sugar 2.50

PEACH COBBLER (VEGAN)

made with coconut oil and coconut milk, peaches simmered in spiced broth, cobbler dough, whipped coconut vanilla cream 6.95

FEATURED CHEESECAKE

ask about our featured cheesecake 7.95