



BRUNCH

We love to eat. **We** love to cook for people who love to eat even more!

We use traditional Louisiana recipes & techniques, every day.

We buy wild caught fish & seafood from Louisiana gulf coast fishermen & purveyors and treat it with respect.

We make our boudin from scratch. **We** use ONLY Louisiana crawfish. **We** use local ingredients whenever possible.

We butcher all our own meat & fish. **We** make our own sausage & cure our own bacon.

We serve Leidenheimer French bread brought up from New Orleans,
and use it for our Po-Boys and in our Bread pudding. **We** make all our desserts and ice creams.

Chef de Cuisine - Sean Sullivan
Commis de Cuisine - Jarvis Knight
Executive Chef - Frank Harris IV
General Manager - Alison Roberts

EYE OPENERS & MORNING CRAFT COCKTAILS

"It's Time for a Tod for the Bod!" - Frank G. Harris III (1935-2016)

NEW ORLEANS BLEND COFFEE *Community dark roast with chicory.* - 2.95

CAFÉ AU LAIT *Half Community dark roast coffee with chicory and half hot milk.* - 4

SAZERAC *Sazerac Rye, Pierre Ferrand Cognac, Herbsaint, demerara sugar, Peychaud's bitters, expressed lemon peel.* - 12

OLD FASHIONED *3 oz Buffalo Trace Bourbon, orange, Luxardo cherries, demerara sugar, Peychaud's & Angostura bitters.* - 12

MINT JULEP *Wild Turkey Rare Breed Barrel Proof (112.8) Bourbon, mint syrup, mint sprig, pellet ice.* - 12

MARIE LAVEAU *Bayou Spiced & Silver rums, apricot brandy, pineapple & lime juice, Angostura bitters, house-made grenadine.* - 10

FRENCH 75 *Hayman's Royal Dock Gin, St. Germain, lemon, sparkling wine.* - 11

All fruit juices are fresh squeezed.

IT'S SUNDAY HAPPY HOUR!

\$3 - DOMESTIC BOTTLES. \$2 OFF ALL DRAUGHT BEERS. \$2 OFF BY THE GLASS HOUSE WINES

\$4 - NEW ORLEANS MILK PUNCH, MIMOSA, WELL MARTINIS & CREOLE BLOODY MARYS!

RAW BAR

OYSTERS ON THE HALF SHELL *twelve or six* - MP GF

with saltines, cocktail sauce, mignonette, horseradish & lemon wedges.

BOILED GULF SHRIMP *twelve* - 13 GF

peel & eat with cocktail sauce & lemon.

Today's selection of oysters is written on the chalkboard at the end of the bar.

STARTERS

BOUDIN CROQUETTES - 13

*caramelized honey-Creole mustard sauce
with Great Raft Commotion beer.*

BAKED LOUISIANA CRAWFISH, SPINACH

& ARTICHOKE DIP - 15

with garlic toast points

BAKED SPINACH & ARTICHOKE DIP *vegetarian option with garlic toast points* - 10

BLACKENED CRAB CAKES - 15

topped with jalapeño white remoulade, tomato batonnets & crispy capers on spring mixed greens.

CRABMEAT BETSY - 18 GF

3 oz. gulf jumbo lump crabmeat in lemon aioli on thin sliced tomato with a drizzle of Champagne vinegar & E.V.O.O. with toasted crostini.

GRATINÉED GULF OYSTERS ON THE HALF SHELL

ROYAL THAI *six* - 16, *petite* - 8

*Thai chili, lime, and basil compound butter,
Panko bread crumbs & Asiago Fresco.*

BIENVILLE *six* - 18, *petite* - 9

*brandy-garlic butter, crumbled bacon, bread crumbs
& Parmigiano topped with Béarnaise sauce.*

ROYAL THAI & BIENVILLE COMBO *three of each* - 17

SOUPS

CHICKEN, TASSO & ANDOUILLE GUMBO

with Basmati rice, green onions & French bread.

bowl - 9, *cup* - 7

SOUP DU JOUR *bowl or cup*

*Your server is happy to tell you what the chefs
have prepared for today!*

SALADS

FRIED OYSTER SALAD - 14 GF

*FRANK'S fried oysters, creole remoulade, spring mixed greens tossed with creamy herbed buttermilk dressing,
crumbled house-cured bacon, shaved red onion & Parmigiano.*

FLK CAESAR - 8

crisp Romaine lettuce tossed with FRANK'S Caesar dressing, black pepper-garlic croutons & Parmigiano.

SEAFOOD SALAD - 18 GF

LA crawfish tails, boiled shrimp, marinated crab claws, crisp Romaine lettuce, tomato, boiled egg & creamy Creole dressing.

SHRIMP REMOULADE & FRIED GREEN TOMATO - 15

seared shrimp tossed in chive remoulade served atop a frisée salad and fried green tomato rounds.

THE BLACK & BLUE - 16 GF

*seared flat-iron steak, sliced thin on spring mixed greens tossed with sherry vinaigrette, tomato batonnets, shaved red onion
and lightly drizzled with Worcestershire-Louisiana cane syrup glaze and crumbled Point Reyes Blue Cheese.*

Ask your server about adding steak, chicken, crawfish tails or shrimp to your salad.

WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED.

GF Indicates a gluten free item. **OUR KITCHEN IS NOT GLUTEN FREE.** Many menu items can be made gluten free by omitting items containing wheat, e.g.: croutons, crostini & French bread. Corn, rice & potatoes do not contain gluten.

We typically dredge our fish lightly in flour before it is sautéed, so please advise your server of any food allergies, special requests or needs.

FRANK'S Louisiana Kitchen - 1023 Provenance Place Blvd., Ste. 200 - Shreveport, LA 71106 - (318) 688-3535 - frankslakitchen.com

BRUNCH ENTRÉES

MEET THE BENEDICTS!

Two per order. Served with Chef's vegetables du jour & fresh fruit.

EGGS BENEDICT - 16

poached eggs, house cured bacon on toasted French bread topped with Hollandaise sauce.

TOURNEDOS - 20

grilled slices of beef tenderloin on toasted French bread rounds topped with poached eggs & Béarnaise sauce.

EGGS SARDOU - 19

crispy fresh artichoke bottom topped with Parmigiano creamed spinach, poached eggs & Choron sauce.

GRAND ISLE - 20

two blackened jumbo lump crab cakes topped with poached eggs & Choron sauce.

CAN'T BEAT THE WIZ - 17

house made boudin patties on house made biscuits topped with poached eggs & cream gravy.

BUT WAIT, THERE'S MORE!

LOUISIANA SHRIMP & ANDOUILLE OVER GRITS -24 GF

with house-made andouille sausage in white wine-garlic broth over creamy Asiago stone ground grits.

BANANAS FOSTER FRENCH TOAST - 13

with candied bacon, roasted pecan crumbles & powdered sugar.

FRIED CHICKEN & BROWN BUTTER WAFFLES - 16

with real maple syrup.

GRILLADES & GRITS - 16

Cajun smothered beef in rich gravy over creamy Asiago stone ground grits.

BISCUITS & GRAVY - 14

two house-made buttermilk biscuits, open faced & topped with our breakfast sausage, smothered in cream gravy with two eggs cooked any way you want them.

THE HUNGRY WOMAN BREAKFAST - 14

two eggs any style with your choice of house made bacon, breakfast sausage or boudin patties with Asiago stone ground grits & a house made buttermilk biscuit. There is a story here...

CRÊPES PROVENANCE - 15

diced, chicken breast in Creole-sautéed mushroom cream sauce with house cured bacon & green onions.

CRAWFISH ÉTOUFFÉE *owl* - 20, *cup* - 14

with Basmati rice & green onions.

ESPLANADE BURGER - 13

*A grilled 8 oz. patty of **local Smith Family Farm's ground beef** with red wine-rosemary & shallot reduction on toasted Leidenheimer French Bread with melted Asiago, cipollini onion-bacon jam, arugula, sliced tomato & chive remoulade.*

Add a soft cooked, fried egg - 2; or sautéed Artemis mushrooms - 1

We are happy to make you any of the Po-Boys on our regular menu, just ask your server.

FISH & STEAK ENTRÉES

GULF REDFISH - SAUTÉED OR BLACKENED - 31

with Meunière, Caper Meunière, Meunière Amandine or Béarnaise Sauce & two sides.

STEAK & EGGS - 23

*6 oz. flat iron steak with Marchand de Vins sauce, garlic-brandy butter or Béarnaise sauce as well as two sides. Our steaks are prepared with "**black pepper**" or "**herb crust**," cast-iron seared and cooked to your desired temperature.*

Your server is happy to tell you about today's available sides and to answer any questions that you may have.

À LA CARTE SIDES

individual portions

HAND-PICKED, GULF JUMBO LUMP CRABMEAT 2 oz - 9

BROWN BUTTER WAFFLE - 4

BUTTERMILK BISCUITS (2) - 5

FRESH FRUIT - 4

ASIAGO STONE GROUND GRITS - 4

YUKON GOLD HASH BROWN POTATOES - 5

HOUSE-MADE BREAKFAST SAUSAGE PATTY - 3

HOUSE CURED BACON (3) - 4

ADDITIONAL-EXTRA SIDES OF VINAIGRETTES/DRESSINGS - 2

CHEF'S VEGETABLES DU JOUR - 4

PARMIGIANO CREAMED SPINACH - 5

CREAM GRAVY - 2

BÉARNAISE SAUCE - 2

CHORON SAUCE - 2

HOLLANDAISE SAUCE - 2

MARCHAND DE VINS SAUCE - 4

BOUDIN PATTY - 4

2 oz SIDE OF REAL MAPLE SYRUP - 2

JUST FOR KIDS

For children 12 & under.

THE HUNGRY KID - 10

An egg cooked any style, house cured bacon, fresh fruit and a house-made buttermilk biscuit.

CHICKEN & WAFFLE - 8

A kid's size waffle topped with fried chicken strips, with real maple syrup & fresh fruit.

CHOCOLATE CHIP WAFFLES - 8

Kid's waffle with Belgian chocolate chips, whipped cream, chocolate syrup & fresh fruit.

KID'S FRENCH TOAST - 6

with real maple syrup and powdered sugar.

ADD A KID'S SIDE OF GRILLED VEGGIES

OR FRESH FRUIT - 3 GF

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DESSERTS

NEW ORLEANS STYLE BEIGNETS - 5

3 French doughnuts per order with powdered sugar.

LUXARDO CHERRY - DARK BELGIAN CHOCOLATE BUDINO - 9

with orange-mint gremolata and lightly whipped sweetened cream.

ALISON'S LEMON CHEESECAKE - 9

with berry coulis.

BOURBON CHOCOLATE-PECAN PIE A LA MODE - 9

with house-made vanilla ice cream.

BREAD PUDDING - 8

Chef Van's "lighter than air" bread pudding with Bourbon sauce and lightly whipped sweetened cream.

HOUSE MADE ICE CREAMS & SORBETS 1 SCOOP - 3, 3 SCOOPS - 8

flavors change daily... ask your server for today's flavors.

Our nut flavored gelati are made with real nuts. Please advise your server of any food allergies.

BEVERAGES

SOFT DRINKS & MINERAL WATER

COCA-COLA, DIET COKE, SPRITE, DR. PEPPER, DIET DR. PEPPER, POWERADE - 2.5

ABITA ROOT BEER *12 oz. btl.* - 3.5, COMMUNITY FRESH BREWED LEMONADE - 3

MILK, ORANGE JUICE - 3

SAN PELLEGRINO *sparkling Italian mineral water*, ACQUA PANNA *still Italian mineral water - both in 500 ml btl.* - 3.5

COMMUNITY COFFEE & TEA

NEW ORLEANS BLEND COFFEE *Community dark roast with chicory.* - 2.95

CAFÉ AU LAIT *half Community dark roast coffee with chicory and half hot milk.* - 4

FRENCH PRESS 22 oz. *Community espresso roast coffee, brought to the table, plunged and served...perfect for two!* - 8

ICED TEA *fresh brewed Community tea, Sweetened & Unsweetened.* - 2.8



WTF! T-SHIRTS, KOOZIES & FRANK'S GIFT CARDS

MAKE GREAT GIFTS! TO PURCHASE, ASK YOUR SERVER, BARTENDER OR STOP BY HOST STAND.

(Look cool and do your part to help clean up the English language...what a deal! Welcome to Frank's!)

FRANK'S RULES

WE CARD EVERYONE, EVERYTIME.

Anyone ordering alcoholic beverages at any FRANK'S restaurant, will be asked to provide a valid, current, state issued driver's license or ID card, showing that they are of legal drinking age in Louisiana...over the age of 21.

Absolutely no to-go cups allowed for unfinished alcoholic drinks.

Our servers take great pride in providing warm, gracious service to all our patrons. Gratuity is not included in the guest check total, *with the exception of parties of eight (8) or more, in which case a gratuity of 20% may be added to the pre-tax total.*

In the rare event of B.G.O. (BLATANT GRATUITY OMISSION) a gratuity of 20% will be accepted and the responsible patrons' check adjusted.

It is our policy, not to separate checks on parties of ten (10) or more.

No outside food or beverages are allowed, except for birthday cakes and wines that are not on our list. **Our corkage fee is \$15 per bottle.**

FRANK'S is kid friendly...PLEASE SUPERVISE YOUR CHILDREN.

Do not move tables. Ask a staff member. If it doesn't affect the reservations/floorplan, we will do it for you. Outdoor dining areas are non-smoking.

TV sporting events are shown on a first request basis unless we say otherwise; e.g. *the Cal State Fullerton game will not be shown if LSU is on!*

THANK YOU FROM THE FRANK'S FAMILY OF LOCALLY OWNED RESTAURANTS



6950 Fern Ave.

Shreveport, LA 71105

(318) 230-7130

frankspizzanapoletana.com



FRANK'S
LOUISIANA KITCHEN

1023 Provenance Pl. Blvd. Ste. 200

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