New Orleans has not been historically a great breakfast town—not the way Las Vegas, Chicago, or New York are anyway. Which is a shame, because we have so many unique breakfast dishes to play with: pain perdu, grillades and grits, calas, and all those Brennan egg creations. Here are my own favorites. I expect many arguments and suggestions of other inclusions.

1. **Brennan’s, French Quarter**: 417 Royal. 504-525-9711. In a class by itself, really. The creator of most of the fancy egg dishes served everywhere, Brennan’s set the standard for breakfast in the 1950s and still does. It’s expensive and more like brunch than breakfast.

2. **Cafe Adelaide**. CBD: 300 Poydras Street. 504-595-3305. The best hotel breakfast in town, and great at that, with superlative versions of the New Orleans breakfasts classics—including the city’s best lost bread.

3. **Peppermill**. Metairie: 3524 Severn Ave. 504-455-2266. The leading breakfast place in Metairie, always full, with great pancakes and surprising fancy dishes, too.

4. **Mattina Bella**. Covington: 421 E Gibson. 985-892-0708. A spinoff of the Peppermill in Covington, in a charming antique building. Ask them about their specials, or for anything—they really can cook here. Hardly a better hollandaise anywhere.

5. **Coffee Pot**. French Quarter: 714 St Peter. 504-524-3500. The last stand for calas, the nearly-extinct Creole rice cakes. Fantastic omelettes, and Pearl—one of the all-time great waitresses. Plus grillades and grits.

6. **Ruby Slipper Cafe**. Mid-City: 139 S Cortez. 504-309-5531. CBD: 200 Magazine St. 504-525-9355. The original in Mid-City has had them standing on line since they first opened a few years ago. The downtown location is more attuned to people who work downtown. Both make fine specials as well as standard breakfasts.

7. **Blue Plate Cafe**. Lee Circle Area: 1330 Prytania. 504-309-9500. You wouldn’t look in this neighborhood if you didn’t know any better; and if you stumbled into it you’d be impressed by the imaginative menu and the cooking.


9. **Coulis**. Uptown: 3625 Prytania. 504-304-4265. The passing of owner-chef James Leeming hasn’t sent the place into a tailspin, as his wife and crew keep on serving the sharp breakfasts and lunches.

10. **Riccobono’s Panola Street Cafe**. Carrollton: 7801 Panola. 504-314-1810. Owned by the same people as the Peppermill, but with a looser, more rustic menu and a hipper, younger crowd. Hard to believe how popular it is in this obscure backstreet location.


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4. **Ruby Slipper Cafe.** Mid-City: 139 S Cortez. 504-309-5531. CBD: 200 Magazine St. 504-525-9355. Marigny: 2001 Burgundy St. 504-525-9355. The original in Mid-City has had them standing on line since they first opened a few years ago. The downtown location is more attuned to people who work downtown. And the Slipper in Marigny fits right into the energies of that neighborhood. All make fine specials as well as standard breakfasts.

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7. **Liz's Where Y'At Diner.** Mandeville: 2500 Florida. 985-626-8477. A colorful, cheery restaurant in old Mandeville, with a creative menu and clean, classy cooking. (Like the almond lost bread above.) Jammed on weekends.

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12. **Audubon Clubhouse Cafe.** Uptown: 6500 Magazine. 504-212-5282. Whether you’re in the park for a round of golf or not, there’s no denying the pleasure of breakfasting here, in the middle of the links, with stretches of lawn and live oaks seeming to go off to the horizon in all directions.

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