



Saturday Brunch

BUBBLES 5.95

Wake & Baked Prosecco
Plum & *Baked Apple
Bitters, *Strawberry Infused
Elderflower & Grapefruit

Snooze Ya' Rouge
Champagne AITA Organic
Rhubarb, Lillet Rouge,
Demerara, Cherry Bitters &
Pineapple

Rosealini
Champagne,
*Rosemary syrup,
*Citrus Bitters &
Grapefruit

Bubbles Flight taste all
three 10

**made in house*

PROUD MARY 5.95

Creole Mary *Creole
infused Tito's, Spicy Mary
Mix, L.A. Hot Sauce,
Creole Salt, Grilled Shrimp
& Bacon

Nappy Root Tito's,
Organic Pickled Beet, Berry
Blend & Coriander

Roger Rabbit Tito's,
Carrot Juice,
Peach Schnapps, fresh
Ginger & Pineapple

Proud Mary Flight 10

PLAIN JANE 3.95 Mimosa Bellini Bloody Mary

BOTTLE & BUCKET Bottle & Carafe of OJ/Bellini
Wycliff 17 Korbel 30 Dom Perignon 230

DESIGNATED DRIVER

Rose Berry Pellegrino,
*Lemon Rosemary Syrup &
Blueberries 3.95

Cucumber Cooler *Basil
Syrup, muddled Cucumber
Lime & Ginger Beer 3.95

Soda, Coffee,
Unsweetened Tea
Milk 1.95 OJ 2.95

JUST GETTING STARTED

Cajun Spring Rolls
Stuffed with Andouille
Sausage, Chicken &
Cheddar Jack. Served
with Mango BBQ Sauce
8.95

Cobb Wedge Salad
Iceberg with Creamy
Blue Cheese, Cherry
Tomatoes, Blue Cheese
Crumbs, Applewood
Smoked Bacon, Avocado
& hard boiled Egg 7.95

Pimento Cheese
Smooth blend of
Cheese & pimento
peppers. Served
with Crostini & Fresh
Veggies 8.95

BBQ Gulf Shrimp
Gulf Shrimp basted with
Worcestershire, Garlic,
Butter & Spicy Herb Blend.
Over Jalapeno Cheese
Grits 9.95

add Chicken 4.95

House Donuts
Three Fresh, Fried
to order. Glazed,
Powdered and
Chef's Choice 7.95

THE MAIN EVENT

Steak & Eggs Burrito Stuffed with Southwestern Spiced Beef Tips, Scrambled Eggs, Jalapenos & Queso. Finished with Black Bean Sauce, Salsa Verde & Pico de Gallo 10.95

Huevos Rancheros Farm Eggs, Chorizo Sausage, Pico de Gallo, Avocado, Tortilla Strips, Black Beans & Avocado Sour Cream over Jalapeno Cheese Grits. Served with Oven Roasted Garlic Rosemary Potatoes 8.95

Biscuits & Gravy Two Biscuits made in house, topped with Bacon Pepper Gravy 7.95

Sunrise Pizza Spent Grain flatbread with Bacon, Mozzarella, Mornay Sauce, Arugula & two Farm Poached Eggs 11.95

Blueberry Farm Burger Fried Farm Egg, Smoked Bacon, Goat Cheese Spread, blueberry Jam, sautéed Onions, lettuce, tomato. Served with Fries 12.95

Crawfish Empanadas Savory dough stuffed with Rice, Crawfish, Peppers & Onions. Deep fried & finished with Crawfish Etouffee 11.95

Lobster Mac & Cheese Baked Double Macaroni, Lobster, Mozzarella, Fontina 13.95

Eggs Benedict Poached Farm Egg, Smoked Ham, Hollandaise open face English Muffin. Served with Oven Roasted Garlic Rosemary Potatoes 9.95

Hot Chicken Benedict Fried Chicken Breast, HOT Spices, Poached Farm Egg, Hollandaise, sliced Pickle, Open face English Muffin. Served with Oven Roasted Garlic Rosemary Potatoes 9.95

Filet & Eggs Choice Beef Tenderloin Grilled & served with Cast Iron Frittata Spinach, Tomato & Onion
6oz 21.95 10oz. 29.95

Croque Madame Smoked Ham, Mornay Sauce, Gruyere and parmesan, Fried Farm Egg, open face Grilled Panini 10.95

Pimento Burger Pimento Cheese, Fried Onions & Applewood Smoked Bacon. Served with Fries 11.95

Jambalaya Chicken, Shrimp, Andouille, Tomatoes, Onions, Bell Peppers, Rice & Cajun Spices 15.95

Shrimp Po'Boy Six Deep Fried Cajun Spiced, French Bread, Remoulade, shredded Lettuce, Tomato. Served with Fries 10.95

ON THE SIDE

French Fries

Jalapeno Cheese Grits

Oven Roasted Garlic Rosemary Potatoes Southwestern Black Beans
Cast Iron Frittata with Spinach, Tomato & Onion 4.95

SUBSTITUTE \$1 ADD 1.95

House made Biscuit, fresh jam

Applewood Smoked Bacon