



Open Saturday 11am

CAPPUCCINO ESPRESSO LATTE 4.95

Hot steamed whole milk, flavored syrup, Espresso, foamed

Iced whole milk, flavored syrup, Espresso, whipped cream **Latte** double shot espresso

Salted Caramel salted caramel, whip cream, caramel syrup, kosher salt

White Mocha double shot espresso, white mocha, steamed milk

JUST GETTING STARTED

Cajun Spring Rolls

Andouille Sausage, Chicken and Cheddar Jack Cheese. Served with Mango BBQ Sauce 8.95

BBQ Gulf Shrimp

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

Creamy Goat Cheese Dip

Baked with Balsamic Onion Jam and Basil. Served with Crostini 8.95

Gator Bites

Deep fried Golden Brown. Served with Spicy Dijon Aioli 7.95

Calamari

Golden Fried and served with a Smoky Marinara Sauce 8.95

Blackened Grilled Shrimp

Served over Crispy Polenta Cakes with Pimento Cheese and Jalapeno Jam 13.95

Bacon Wrapped Dates

Stuffed with Gorgonzola & Goat Cheese Drizzled with a Balsamic Reduction 10.95

Gumbo

Rich Dark Roux with Chicken, Andouille Sausage, Okra, Celery, Onions, Peppers and Rich Roux
Cup 3.50 Bowl 4.50

Charcuterie Board

Selection of Cured Meats and Gourmet Cheeses with Seasonal Fruit and Crostini 16.95

SALADS 7.95

BAYOU

Baby Spinach, Sweet Spicy Glazed Pecans, Gorgonzola and Balsamic Vinaigrette

KEY WEST

Field Greens, Oranges, dried Apricots, Red Onion, Goat Cheese and Sunflower seeds tossed with Key Lime Vinaigrette

CHOP

Field Greens, Strawberries, Seedless Grapes, Red Onion, Smoked Bacon, Sweet Spicy Pecans & Dijon Vinaigrette

GRILLED CAESAR

Grilled Hearts of Romaine with Parmesan, Caesar Dressing, Grape Tomatoes and Cornbread Croutons

PROTEIN ADD ON

Fried Chicken Tenders 4.95 Grilled Chicken Breast 4.95 Atlantic Salmon 6.95

THE MAIN EVENT

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

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

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

Black & Blue Burger Blackened, Blue Cheese Spread. Served with Cajun Fries 10.95

Cheddar Bacon Burger Served with Cajun Fries 10.95

Pimento Cheese Burger Texas Toast with Pimento Cheese, Applewood Smoked Bacon & Jalapeno Aioli. Served with Cajun Fries 11.95

Bayou Seafood Jumbo Crab Cake topped with Golden Fried Shrimp & Remoulade sauce on a Butter Grilled Bun. Served with Cajun Fries 12.95

Kid Brunch farm egg, bacon, English muffin 5.95

Kid Lunch Chicken tenders, fries 5.95 12 years & under please

Breakfast Tacos Farm Eggs, Chorizo, Pico de Gallo, Sour Cream, Avocado, Queso and Corn Tortillas. Three in order 8.95

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

Brunch Frittata Farm Eggs, Spinach, Diced Ham, Tomato & Onion 9.95 *(available without ham)*

Cuban Sandwich Smoked Ham, Turkey, Pork, Gruyere Cheese, Pickle, Whole Grain Mustard, Grilled Panini. Served with Cajun Fries 10.95

Pulled Pork Sandwich Smoked in house. Tossed with Sweet & Spicy BBQ Sauce. Served with Sweet & Sour Slaw, Pickles 11.95

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

Buffalo Chicken Tenders Five Piece hand breaded Chicken, Buffalo Sauce. Served with Cajun Fries 9.95

Monte Cristo Club Texas Toast with Turkey, Bacon, Smoked Cheddar and Jalapeno Apple Jam. Deep fried in French Toast Batter, dusted with Powder Sugar. Served with Cajun Fries 10.95

ON THE SIDE SUBSTITUTE \$1 ADD 1.95

Cajun French Fries Jalapeno Cheese Grits
Applewood Smoked Bacon

Oven Roasted Garlic Rosemary Potatoes Southwestern Black Beans