



*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

## JUST GETTING STARTED

### **Cajun Spring Rolls**

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

### **Gumbo**

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

### **Bacon Wrapped Dates**

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

### **BBQ Gulf Shrimp**

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

### **Charcuterie Board**

Soft Goat Cheese with Figs, Peppadews, Creamy Blue Cheese, Boutique Green Olives, Prosciutto, Grape Mustard, Foie Gras, Fried Cornbread and Crostini 16.95

### **Calamari**

Golden Fried and served with a Smoky Marinara Sauce 8.95

### **Creamy Goat Cheese Dip**

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

### **Prince Edward Island Mussels**

One Pound Steamed with White Squirrel Kolsch beer, Tomato, Garlic & Shallot. Topped with Buttermilk Fried Onion Rings. Served with Baguette 11.95

### **Gator Bites**

Deep fried Golden Brown. Served with Spicy Dijon Aioli 7.95

## SALADS 7.95

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

### **GRILLED CAESAR**

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

**COBB WEDGE** Iceberg, Creamy Blue Cheese, Cherry Tomato, Blue Cheese Crumbles, Applewood Smoked Bacon, Avocado & hard boiled egg

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

### **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

**BBQ Macaroni & Cheese Burger** Pulled BBQ Pork, Fried Kentucky Smoked Cheddar Macaroni & Cheese, Mississippi Comeback Sauce. Served with Cajun Fries 10.95

**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

**Lunch** Chicken tenders, fries 5.95

**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