



# Saturday Brunch

## CAFFEINE 4.95

**Hot** steamed whole milk, flavored syrup, Espresso, foamed

**Iced** whole milk, flavored syrup, Espresso, whipped cream

**Caramel Macchiato** with Caramel Drizzle

**Hazelnut Latte** with Chocolate Drizzle

**Vanilla Latte** with Vanilla Drizzle

**Mocha** with Chocolate Drizzle

**White Mocha** with Vanilla & Chocolate Drizzle

## 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

**BBQ Gulf Shrimp**

Gulf Shrimp basted with

Worcestershire, Garlic,

Butter & Spicy Herb

Blend. Over Jalapeno

Cheese Grits 9.95

**House Donuts** Three

Fresh, Fried

to order. Glazed,

Powdered and

Chef's Choice 7.95

# 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

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

**Chicken & Waffles** Golden Fried Tenders over house made Waffles with Maple Syrup 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

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

**Kid Plate Brunch** farm egg, bacon, biscuit

**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

**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** Grilled & served with Cast Iron Frittata Spinach, Tomato & Onion  
Filet 6oz 21.95 Filet 10oz. 29.95

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

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

**Cobb Wedge Salad** Iceberg Creamy Blue Cheese, Cherry Tomato, Blue Cheese Crumbles, Applewood Smoked Bacon, Avocado & hard boiled Egg 7.95  
Add Grilled or Fried Chicken 4.95

## ON THE SIDE

SUBSTITUTE \$1 ADD 1.95

French Fries

Jalapeno Cheese Grits

Oven Roasted Garlic Rosemary Potatoes

Southwestern Black Beans

Cast Iron Frittata with Spinach, Tomato & Onion 4.95

House made Biscuit, fresh jam

Applewood Smoked Bacon