

Brunch

THREE EGGS ANY STYLE	\$ 6⁵⁰
SERVED WITH HOME FRIES AND CHOICE OF TOAST	
BUILD YOUR OWN OMELETTE	\$ 6⁵⁰
THREE EGG OMELETTE SERVED W/ HOME FRIES AND TOAST:	
MEAT	ADD \$ 2 ⁵⁰
BACON, ANDOUILLE, HAM, OR BREAKFAST SAUSAGE	
SEAFOOD	ADD \$ 3 ⁵⁰
SHRIMP OR CRAWFISH	
VEGGIES	ADD \$ 0 ²⁵
SPINACH, PEPPERS, ONIONS, TOMATOES, MUSHROOMS, KALAMATA OLIVES	
CHEESE	ADD \$ 1
AMERICAN, CHEDDAR, PEPPER JACK, FETA, SWISS, PROVOLONE, OR BLEU CHEESE	
SHRIMP & CRAWFISH OMELETTE	\$ 13⁵⁰
PEPPER JACK CHEESE W/ HOME FRIES & TOAST	
GRITS & EGGS	\$ 8
TWO EGGS OVER EASY, GRITS WITH CHOPPED BACON & SHREDDED CHEDDAR W/ TOAST	
CAJUN BENEDICT	\$ 12
TWO POACHED EGGS ON A GRIT CAKE, GRILLED TOMATO AND CAJUN HOLLANDAISE SAUCE W/ HOME FRIES & TOAST	
BISCUITS AND GRAVY	\$ 9
HOMESTYLE BISCUITS AND SAUSAGE GRAVY	
B.L.T.	\$ 7
SERVED W/ HOMEMADE CHIPS ON CHOICE OF WHITE, WHEAT, RYE OR WRAP	
TURKEY, HAM OR ROAST BEEF CLUB	\$ 10
SERVED W/ HOMEMADE CHIPS ON CHOICE OF WHITE, WHEAT, RYE OR WRAP	
BASIC OR CAJUN BURGER	\$ 10
SERVED W/ LETTUCE, TOMATO, ONION AND FRENCH FRIES	

A La Carte

HOUSE SMOKED BACON, HAM, ANDOUILLE SAUSAGE, OR BREAKFAST SAUSAGE	\$ 3
HOME FRIES	\$ 2⁵⁰
HOMESTYLE GRITS	\$ 2
BISCUITS & GRAVY	\$ 3
FRENCH TOAST (1)	\$ 3
ADD TWO EGGS	\$ 2⁵⁰

Featured Drinks

CAJUN MARY	\$ 9
CLASSIC BLOODY MARY W/ TABASCO, HOUSE MIXED CAJUN SEASONING AND A LOUISIANA SPICY BEAN	
MIMOSA	\$ 7
TRADITIONAL ORANGE JUICE & SPARKLING WINE	
BELLINI	\$ 8
A SPARKLING WINE BEVERAGE WITH FRESH FRUIT (ASK YOUR SERVER)	