



BENEDICTS

EGGS BENEDICT	\$15
CANADIAN BACON, POACHED EGGS, BISCUIT, HOLLANDAISE, GRITS OR HASHBROWNS	
OYSTER BENEDICT	\$19
FRIED OYSTERS, CREAMED SPINACH, POACHED EGGS, BISCUIT, HOLLANDAISE, GRITS OR HASHBROWNS	
EGGS FLORENTINE	\$17
CREAMED SPINACH, POACHED EGGS, BISCUIT, HOLLANDAISE, DICED TOMATO, GRITS OR HASHBROWNS. V	
SEAFOOD BENEDICT	\$19
CRABMEAT & CRAWFISH CAKES, POACHED EGGS, BISCUIT, HOLLANDAISE, GRITS OR HASHBROWNS	
CHEF'S BENEDICT SPECIAL	MP
PLEASE ASK YOUR SERVER FOR OUR CHEF'S SPECIAL BENEDICT OF THE DAY.	

OMELETS

MAKE IT A PO-BOY \$2

CRAB CATCH	\$16
CRAB, SHRIMP, PROVOLONE, ONION AND BELL PEPPER TOPPED WITH CREAMED SPINACH. GRITS OR HASHBROWNS & WHEAT TOAST	
FLEUR DE LIS OMELET	\$15
ONION, BELL PEPPER, PROVOLONE, & CRAWFISH TOPPED WITH ETOUFFEE. GRITS OR HASHBROWNS & WHEAT TOAST	
VEGETARIAN OMELET	\$13
ONIONS, BELL PEPPERS, MUSHROOMS, SPINACH AND CHEDDAR TOPPED WITH TOMATO. GRITS OR HASHBROWNS. V	
BOUDIN OMELET	\$14
LOCALLY MADE SMOKED BOUDIN SAUSAGE, GRILLED ONION, PEPPER JACK. GRITS OR HASHBROWNS & WHEAT TOAST	
AVOCADO OMELET	\$16
GOAT CHEESE, AVOCADO, ONION, SPINACH, RED PEPPERS, MUSHROOMS. GRITS OR HASBROWNS & WHEAT TOAST. V	

BAR

BLOODY MARY	\$11
BACON OR SHRIMP BLOODY MARY	\$14
MIMOSA	\$9
BEER	\$6
BAILEY'S IRISH COFFEE	11
HURRICANE	\$10
BELLINI	\$9
SCREWDRIVER	\$10

WE DO SERVE LOCAL COFFEE & ESPRESSO DRINKS

NEW ORLEANS CLASSICS

CREOLE COUNTRY BREAKFAST	\$15
TWO EGGS, SMOKED BOUDIN, STONE GROUND GRITS & BISCUIT	
SHRIMP & GRITS	\$18
LOUISIANA SHRIMP, CHEESE GRITS, SCALLIONS, GARLIC AND LEMON SAUCE. GF	
SERIOUSLY SOUTHERN BREAKFAST	\$17
TWO EGGS, THICK CUT PORK BELLY, BISCUIT & GRAVY, SHORT STACK	
BIG EASY BREAKFAST	\$16
TWO EGGS, BACON & SAUSAGE, GRITS OR HASHBROWNS, SHORT STACK & WHEAT TOAST	
BOURBON STREET BREAKFAST	\$17
BANANA PECAN CAKES, CANDIED BACON, MAPLE SYRUP, MELTED BUTTER SERVED WITH A COMPLIMENTARY SHOT OF BOURBON	
BREAKFAST SANDWICH	\$14
SCRAMBLED EGGS, CHEDDAR, BACON ON SOURDOUGH SERVED WITH GRITS OR HASHBROWNS	
SWEET CREAM PANCAKES	\$12
ADD STRAWBERRY, BANANA, PECAN OR CHOCOLATE CHIPS \$2. V	
FRENCH TOAST	\$14
SOUTHERN STYLE BATTERED FRENCH BREAD & HONEY. V	

LUNCH MENU

ADD FRESH CUT FRIES OR HOUSE SALAD \$3

SHRIMP PO-BOY	\$14
LOUISIANA SHRIMP, SLICED TOMATO, DILL PICKLE, FRESH GREENS & REMOULADE SAUCE	
OYSTER PO-BOY	\$17
FRIED OYSTERS, SLICED TOMATO, DILL PICKLE, FRESH GREENS & REMOULADE SAUCE	
FRIED GREEN TOMATO PO-BOY	\$13
SMOKED BACON, FRIED GREEN TOMATO, FRESH GREENS, DILL PICKLE & SPICY AIOLI SERVED WITH	
CRAWFISH ETOUFFEE	\$15
BOWL OF HOUSE MADE CRAWFISH ETOUFFEE & LOCAL RICE WITH FRENCH BREAD	
SPICY CHICKEN SANDWICH	\$14
SPICY FRIED CHICKEN, FRESH GREENS, TOMATO, DILL PICKLE	
CRISPY CHICKEN BLT	\$14
FRIED CHICKEN, BACON, FRESH GREENS, TOMATO, DILL PICKLE	

SMALL PLATES

AVOCADO BOWL	\$7
SLICED AVOCADO, DICED TOMATO, LEMON JUICE, OLIVE OIL, SALT & PEPPER ON BED OF GREENS. V, GF	
FRIED GREEN TOMATO	\$7
SERVED WITH HOUSE MADE AIOLI. V	
BISCUITS & GRAVY	\$7
HOME MADE BISCUIT WITH FRESH PEPPERED GRAVY. V ADD SAUSAGE \$2	
FRIED GRITS	\$9
HOUSE MADE GRITS CAKE SERVED WITH CREAM CHEESE SPREAD. V	

V: Vegetarian GF: Gluten Free

