



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

COCHON DE LAIT BENEDICT \$18

ROASTED PORK DEBRIS STYLE, POACHED EGGS, HOLLANDAISE, BISCUIT, GRITS OR HASHBROWNS

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**

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**

BEIGNETS \$7

A NEW ORLEANS CLASSIC. **V**

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

COCHON DE LAIT PO-BOY \$14

ROASTED PORK DEBRIS DRESSED WITH FRESH GREENS, TOMATO AND MAYO

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

CAMP ST. CHEESEBURGER \$14

CHEDDAR CHEESE, TOMATO, FRESH GREENS, PICKLE

SPICY CHICKEN SANDWICH \$14

SPICY FRIED CHICKEN, FRESH GREENS, TOMATO, DILL PICKLE

CRISPY CHICKEN BLT \$14

FRIED CHICKEN, BACON, FRESH GREENS, TOMATO, DILL PICKLE

V: Vegetarian **GF:** Gluten Free

