



BRUNCH

STEAK & EGGS

*8oz filet or 18oz ribeye,
eggs, grits, or hashbrowns*
33

CRAB CAKE CROISSANT

*lump crabmeat, apple smoked neuskes
bacon, over easy egg and cheese, buttered
croissant, hashbrowns or fries*
16

BENEDICT

*pulled pork, boudin, crabcake, or duck
confit, jalapeño corncakes, poached eggs,
hollandaise*
16

FRIED GREEN TOMATO BLT

*fried green tomatoes, apple smoked
neuskes bacon, french bread,
hashbrowns or fries*
10

SHRIMP & GRITS

*gulf shrimp with
organic stone ground grits*
17

BREAKFAST PLATE

*2 eggs, smoked pork, bacon, or sausage,
grits or potatoes, and toast*
10

STUFFED FRENCH TOAST

*french bread stuffed with cream
cheese, toasted pecans, andouille
sausage, granny smith apples*
15

CHICKEN & WAFFLES

*chicken and waffles, local apricot
pepper jelly, steen's cane syrup
infused cream cheese*
16

RISE & SHINE BURGER

*coffee rubbed chuck, shortrib, brisket
blended patty, sunny side up egg, neuskes
bacon, cheddar cheese*
12

BOUDIN & EGGS

*boudin, melted pepperjack cheese,
two over easy eggs*
12

TOMATO & EGGS

*2 eggs, sliced heirloom tomato,
organic stone ground grits, toast*
10

BISCUITS & GRAVY

*buttermilk biscuits, sawmill gravy,
over easy egg, cubed bacon*
10

COCKTAILS

FRENCH 75

*Nolet's gin, lemon juice,
champagne, st. germain foam*
9

MIMOSA

*champagne and orange juice (add
a shot of bayou satsuma for \$4)*
6

BREAKFAST OLD FASHIONED

*bacon infused bourbon, 100%
maple syrup*
10

BOURBON CHERRY LEMONADE

*Bulleit bourbon, dark
cherry/steen's syrup, lemonade*
7

BLOODY MARY

*medium spicy base garnished with
pickled okra, onion, olive, lemon,
lime and celery*
7

BRANDY MILK PUNCH

*a shot of brandy in
ice cold milk shaken frothy*
7

CAFÉ AU LAIT

*community medium roast and
milk with Hoodoo chicory liqueur*
6

HARVEY WALLBANGER

orange juice, vodka, Galliano
9