

BRUNCH MENU!

APPETIZERS

FRIED GREEN TOMATOES

Crispy buttermilk batter-fried tomatoes topped with our house-made crawfish and shrimp remoulade salad and fried onion strings

\$14.00

VOODOO SPRING ROLLS

Crispy fried spring rolls stuffed with spicy crawfish tails, andouille sausage, roasted corn and our house cheese blend and sriracha aioli dipping sauce

\$14.00

GUMBEAUX

A bowl of our house gumbo recipe loaded with herbs, spices, andouille sausage, and fresh gulf shrimp

\$12.00

VEGGIE SPRING ROLLS

Crispy fried all-vegetarian spring rolls served with spicy mango habenero dipping sauce

\$9.00

ENTRÉES

LOBSTER & WAFFLES

2 seasoned lobster tails (grilled or fried) served with hot waffles powdered sugar and warm bourbon sauce

\$38.00

NASHVILLE HOT CHICKEN

Batter fried boneless chicken thigh tossed in nashville hot sauce served with three butternilk pancakes with molasses butter

\$20.00

.....ENTRÉES CONTINUED.....

CHICKEN & WAFFLES

6 crispy fried chicken wings, served with fresh baked waffles and a bourbon foster sauce.

\$16.00



SHRIMP & GRITS

6 blackened shrimp and sauteed crawfish tails served atop creamy cheese grits with a creole cream sauce

\$22.00

SEAFOOD PLATTER

Generous portions of crispy buttermilk battered catfish, shrimp and crawfish tails, served with seasoned french fries

\$23.00

PORK CHOP BREAKFAST

Two well seasoned center cut pork chops (grilled or fried) served with two eggs and hot buttery grits

\$18.00

BANANAS FOSTER PANCAKES

3 Sweet cream pancakes dripping with bourbon Foster's sauce topped with bananas, walnuts and fresh berries; served with 2 eggs and 2 slices of bacon

\$15.00



THE WAFFLE SANDWICH

Fried chicken thigh or pork chop, sandwiched between 2 hot waffles topped with a fried egg, crispy bacon, lettuce, tomato; served with breakfast potatoes

\$16.00

STEAK & EGGS

12 oz. angus ribeye, charbroiled to order; served with 2 eggs and breakfast potatoes

\$25.00



CATFISH, GRITS & EGGS

2 seasoned fried catfish fillets, buttered grits and 2 scrambled eggs

\$20.00

SATURDAY BRUNCH 10 am to 4 pm
SUNDAY BRUNCH 10 am to 4 pm

A LA' CARTE

2 EGGS	\$4.00
2 BACON STRIPS	\$4.00
2 SAUSAGE LINKS	\$4.00
BELGIAN WAFFLE	\$5.00
3 PANCAKES	\$5.00
SIDE GRITS	\$5.00
BREAKFAST POTATOES	\$5.00
COLLARD GREENS	\$5.00
RED BEANS & RICE	\$5.00

- \$5 JUST DESSERTS -

PEACH COBBLER

DONUT BREAD PUDDING

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

*NOT ALL INGREDIENTS ARE LISTED FOR EACH MENU ITEM. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

DRINKS

CHAMPAGNE MIMOSA CARAFES

\$3 GLASS of MIMOSA (any flavor)

Orange, Cranberry, Pineapple, Grapefruit, Lemonade

\$10 BOTTLE BRUNCH CHAMPAGNE

\$5 JUICE CARAFES

Orange, Cranberry, Pineapple, Grapefruit, Lemonade

BRUNCH COCKTAILS

BLOODY MARY

Titos, bloody mary mix, A-1 sauce, hot sauce, lemon & lime juice, fresh vegetable slice

\$13.00

BRUNCH PUNCH

3 kinds of Rum, pineapple and orange juice, sweet & sour and muddled berries

\$10.00

GRAND HENNESEY

Hennesey, Grand Mariner, orange juice, lemon juice, simple syrup & Moscato

\$14.00

FROZENS

ASK YOUR SERVER FOR FLAVOR OF THE DAY

\$10.00 GLASS

\$25.00 CARAFE

BRUNCH RULES

It is our goal to provide you and your party the best brunch experience possible. For the sake of time and to speed up service we have to adhere to the following house rules during our busiest times. If there is a problem please ask to speak with a manager. We sincerely appreciate your business and your support for our restaurant concept:

- ALL TABLES AND SECTIONS HAVE A MAXIMUM 2 HOUR DINING EXPERIENCE.
- NO MODIFICATIONS OR SUBSTITUTIONS TO THE MENU WILL BE ALLOWED.
- NO SEPARATE CHECKS WILL BE ALLOWED ON PARTIES LARGER THAN 4 PERSONS.
- NO MORE THAN 2 CREDIT/DEBIT CARDS ACCEPTED TO PAY FOR ONE CHECK.
- AN 18% GRATUITY WILL BE APPLIED TO ALL PARTIES OF 6 PERSONS OR MORE.

**TEXT...PHILDEREK... to 33733 to download the restaurant food App!
GET 10% OFF FIRST TO-GO ORDER!**