

BRUNCH MENU!

APPETIZERS

SMOKED BOUDIN LINK

Cajun smoked boudin link served over our housemade dirty rice with a spicy sriracha aioli dipping sauce.

\$9.00

GUMBEAUX

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

VOODOO SPRING ROLLS

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

14.00

ENTRÉES

*CHARBROILED RIB-EYE STEAK

12oz. Angus ribeye charbroiled to order. Served with seasoned breakfast potatoes

\$35.00

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

CRAWFISH & SHRIMP ÉTOUFFÉE

housemade Louisiana-style Étouffée cooked with loads of crawfish and shrimp served with seasoned white herb rice

\$23.00

SATURDAY BRUNCH 10 am to 4 pm

SUNDAY BRUNCH 10 am to 4 pm

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

.....ENTRÉES CONTINUED.....

LOBSTER & WAFFLES

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

\$45.00

SHRIMP & GRITS

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

\$23.00

CATFISH & GRITS

Crispy batter-fried or cajun blackened catfish fillet served with hot buttered creamy white grits and seasoned breakfast potatoes

\$20.00

GRILLED PORK CHOP BREAKFAST

Two well seasoned 8 oz. center-cut pork chops (grilled only) served with breakfast potatoes and hot buttery grits

\$21.00

SOUTHERN OX-TAILS & GRITS

Seasoned, tender slow-cooked ox-tails dripping with thick housemade dark-brown gravy served over white buttery grits

\$32.00

JAMBALAYA BREAKFAST

Jambalaya rice cooked with chicken and andouille sausage then seasoned to perfection. Served with a side of Louisiana smoked sausage

\$21.00

CHICKEN & WAFFLES

Crispy, seasoned batter-fried chicken wings, served atop a crisp buttery waffle drizzled with bourbon foster sauce and syrup

\$21.00

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A LA' CARTE

2 EGGS	\$4.00
2 BACON STRIPS	\$4.00
1 SMOKED SAUSAGE LINK	\$4.00
SIDE GRITS	\$5.00
BREAKFAST POTATOES	\$5.00
1 BELGIUM WAFFLE	\$5.00
2 PANCAKES	\$7.00
SWEET BUTTERMILK CORNBREAD	\$4.00

- \$10 JUST DESSERTS -

PEACH COBBLER
DONUT BREAD PUDDING
FRENCH CREME BRULEE
(\$2 ICE CREAM A LA MODE)



BRUNCH RULES

It is our goal to provide your party with the best brunch experience possible. For the sake of time and to speed up service we have implemented 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:

- TO ENSURE A LIVEABLE WAGE FOR OUR SERVER STAFF AN 18% GRATUITY WILL BE APPLIED TO ALL GUEST CHECKS REGARDLESS OF GROUP SIZE.
- THERE WILL BE A \$4 PER PERSON LIVE ENTERTAINMENT FEE APPLIED TO ALL GUEST CHECKS TO PAY FOR BANDS & DJ'S.
- ALL TABLES AND SECTIONS HAVE A MAXIMUM 2 HOUR DINING EXPERIENCE, INCLUDING BAR TOP.
- NO MODIFICATIONS OR SUBSTITUTIONS TO THE MENU WILL BE ALLOWED. ADDITIONS ARE @ EXTRA COST.
- NO SEPARATE CHECKS ARE ALLOWED ON PARTIES OR GROUPS LARGER THAN 2 PERSONS.
- NO MORE THAN 2 CREDIT/DEBIT CARDS ARE ACCEPTED TO PAY FOR ONE CHECK.
- DURING PEAK TIME(S) FOOD MAY TAKE UP TO 45 MINUTES TO COME TO THE TABLE.
- FOOD WILL BE DELIVERED TO THE TABLE AS SOON AS ITS PLATED IN THE KITCHEN, TO ENSURE FRESHNESS.

DRINKS

MIMOSA CARAFES

\$5 GLASS of MIMOSA

Orange, Cranberry, Pineapple, Grapefruit, Lemonade

\$15 BOTTLE SPARKLING WINE

Ice-cold bottle of refreshing sparkling wine

\$6 JUICE CARAFE

Cranberry, Pineapple, Grapefruit, Lemonade

BLOODY MARY

Titos, bloody mary mix, A-1 sauce, hot sauce, lemon & lime juice, garnished with a slice of bacon
\$13.00

BRUNCH PUNCH

3 kinds of Rum (Coconut, Light & Dark) pineapple and orange juice, sweet & sour, and muddled berries
\$13.00

GRAND HENNESEY

Hennesey, Grand Mariner, orange juice, lemon juice, simple syrup & Moscato
\$18.00

FROZENS

ASK YOUR SERVER FOR FLAVORS

\$6.00 SHORTY

\$15.00 GLASS

\$1 Add Flavor (Strawberry, Mango, Peach, Raspberry)

\$5 Floater (Rum, Tequila, Vodka, Cognac)

COLD BEERS

BUD LIGHT	\$6
BUDWEISER	\$6
MILLER LITE	\$6
MICHELOB ULTRA	\$6
SHINER BOCK	\$7
DOS EQUIS	\$7
CORONA	\$7
STELLA	\$7
HEINEKEN	\$7
MODELO (Especial)	\$7
RED STRIPE	\$7
BLUE MOON	\$7
YUENGLING	\$7

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