

# Sunday Brunch

## Chicken & Beignets

Boneless Fried Chicken served with beignets then topped with powdered sugar and served on top of sriracha and maple syrup **\$13**

## Panéed Pork

Panéed pork, served over smoked gouda grits, smothered with shrimp and andouille light sauce and topped with 2 fried eggs **\$16.5**

## Breakfast Grilled Cheese

Breakfast sausage, bacon pieces, caramelized onions, cheddar, and pepper jack cheese folded into eggs between buttered Texas toast with a side of Gouda grits **\$13**

## Breakfast Waygu Burger

Grilled Waygu burger topped with bacon, caramelized onions, pepper jack cheese, & 2 fried eggs, jalapenos, and smothered in creole hollandaise served with potato hash **\$17**

## Grit Cake & Cochon de Lait

Fried Gouda grit cakes topped with Cochon de lait, fried eggs & creole hollandaise **\$14**

## Chicken and Waffle Sandwich

Pearl sugar infused Belgium waffle, fried chicken breast, bacon, pepper jack cheese, 2 fried eggs, drizzled with sriracha syrup, & dusted with powder sugar served with Gouda grits **\$16**

## Avocado Bagel

-½ Everything bagel, smoked salmon cream cheese, caper, & avocado  
-Caprese: ½ everything bagel, broiled with fresh mozzarella, chopped basil, balsamic reduction, & avocado **\$14**

## The Luther

Hot breakfast sausage, applewood smoked bacon, sharp cheddar cheese, & a fried egg in between 2 seared Krispy Kreme donuts served with a side of Gouda grits **\$14**

## Steak & Eggs

Filet & Ribeye pieces, broiled & served over creamed spinach, topped with creole hollandaise and lump crab meat, with a side of hash **\$17**

## Breakfast Platter

Choice of 2 eggs anyway, choice of bacon OR sausage, biscuit OR toast, and gouda grits OR potato hash **\$11**

## Country Fried Breakfast

Chicken fried ribeye served over smothered collards & roasted jalapeño cornbread & smothered in our sausage gravy and topped with 2 fried eggs **\$17**

## Pork Belly & Eggs

Braised l pork belly served over collard greens finished with Demi, 2 fried eggs, & a side of fried jalapeño cornbread **\$14**

## Waffle Napoleon

Pearl sugar infused Belguim waffles, layered with seasonal berry compote, topped with milk chocolate drizzle, & whipped cream **\$13.5**

## Seafood Omelette

Louisiana shrimp, lump crab, gator sausage, sweet peppers, & onions, cooked into an omelette, broiled with smoked Gouda & smothered in Louisiana crawfish cream **\$17**

## Shrimp & Gouda Grits

Bacon and andouille sausage rendered, deglazed, and sauteed with Louisiana shrimp, local peppers, onions, and garlic, creating up a light sauce, served over smoked gouda grits **\$15**

## Creole Benedict

Two fried green tomatoes broiled with cochon de lait and Swiss cheese placed on buttermilk biscuits, then topped with two poached eggs, creole hollandaise, and lump crab meat **\$16**

## Chicken Biscuits & Gravy

Golden fried chicken breast served over buttermilk biscuits and smothered in our white sausage gravy **\$14**  
**(JUST Biscuits & Gravy \$10)**

(All food is cooked from scratch to order, thanks for your patience and please **NO** substitutions)