

Sunday Brunch

Every Sunday 10 am – till
Children's Menu Available

Soup Du Jour c -5 b-8
Gumbo Du Jour c-5 b-8

Creole House Salad 9 Add chicken or Shrimp +3
Char Grilled Caesar 9 Add Chicken or Shrimp +3

ENTREES

Avocado Toast 3 ways

Smoked salmon, capers, cream cheese av. toast
Caprese with balsamic reduction avocado toast
bacon, egg, & tomato avocado toast \$14.5

Veggie Frittata

Sweet peppers, onions, mushrooms, cherry tomatoes,
squash, and zucchini folded in with eggs and
smothered in basil cream \$11.5

Deep Fried Mimosa Bites

Fried orange cinnamon roll bites topped with a Prosecco
and citrus glaze \$10

Breakfast BLT

Applewood bacon, crisp lettuce, seasonal tomatoes,
Garlic aioli, sliced avocado, and a fried egg served on
Texas toast with a side of hand cut fries \$10
(Add chicken \$3)

Breakfast Platter

Choice of 2 eggs anyway, choice of bacon OR andouille
sausage, biscuit OR toast, and
gouda grits OR potato hash \$10

Chocolate Chip Waffles Napoleon

3 chocolate chip waffles layered with strawberry
compote and topped with whipped cream, powdered
sugar, and semi sweet chocolate chips \$12

The Luther

Applewood bacon, hot sausage patty, fried egg, and
cheddar cheese between two seared Krispy Kreme
donuts and served with a side of potato hash \$10

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



Biscuits, Fried Chicken and Sausage Gravy

2 house made buttermilk biscuits topped with seasoned
and golden fried chicken and smothered with our scratch
sausage white gravy \$12
(Just biscuits and gravy \$8)

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, pan fried, and served over Gouda grits,
smothered with shrimp andouille and
bacon light sauce with 2 fried eggs \$13

Steak and Eggs

Filet and ribeye tips, grilled and served over creamed
spinach, topped with 2 poach eggs, and smothered with
lump crab meat and Sangria tomato hollandaise and
served with a side of potato hash \$15.5

Shrimp & Gouda Grits

Bacon and andouille rendered, deglazed, and sautéed
with local peppers, onions, and garlic, creating a
light sauce served over smoked Gouda grits \$14

Creole Sardou

Creamed spinach topped with charred artichokes and
sautéed onions, garlic, and gulf shrimp, accompanied by
2 poached eggs and smothered in blue crab and sangria
tomato hollandaise \$15.5

Creole Benedict

House made buttermilk biscuits topped with
fried green tomatoes, Cochon de lait,
Swiss cheese and poached eggs, and
topped with lump crab hollandaise \$16

Crab 3 Way Benedict

House made biscuits topped with a seared crab cake,
golden fried softshell crab, and a poached egg, and
finished with blue crab hollandaise.
Comes with bacon or sausage \$16