

Sunday Brunch

(Children's Menu, Soup, Gumbo, & Salads Available; Please just ask your server)

ENTREES

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, served over smoked gouda grits, smothered with shrimp and andouille light sauce and topped with 2 fried eggs \$15

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 \$4)

Breakfast Burger

2 thin patties, caramelized onions, sliced avocado, applewood smoked bacon, pepperjack cheese, spicy aioli, and a sunny side up egg served on a brioche bun with potato hash \$13

Fried Chicken, Biscuits, & Gravy

Buttermilk biscuit topped with southern fried chicken breast and smothered with our house white sausage gravy \$12
(OR just biscuits and gravy \$8.5)

The Luther

Hot sausage and applewood smoked bacon, broiled with sharp cheddar cheese, topped with a fried egg and placed between two seared krispy kreme donuts. Served with a side of potato hash \$12

Avocado Toast 3 ways

-fresh sliced tomato, scrambled eggs, and bacon
-smoked salmon, capers, cream cheese
-Caprese with balsamic reduction \$14

Steak & Eggs

Filet & Ribeye pieces, broiled & served over creamed spinach, topped with creole hollandaise and lump crab meat, with a side of potato hash \$16

Breakfast Platter

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

Crab 3 Way Benedict

Homemade biscuits topped with a Louisiana lump crab, crawfish, and shrimp cake and a golden fried softshell crab, poached eggs, and creole lump crab hollandaise \$18

Alligator Benedict

Buttermilk biscuit topped with grilled alligator sausage, pepperjack cheese, poached eggs, creole hollandaise, & Louisiana crawfish tails \$16

Waffle Napoleon

3 waffles layered with macerated seasonal berries, topped with chocolate chips, fresh berries, whipped cream, Nutella and chocolate drizzle, and dusted with powdered sugar \$14

Pork Belly & Eggs

Braised pork belly served over potato hash, topped with 2 fried eggs and finished with demi-glace. Side of gouda grits \$15

Shrimp & Gouda Grits

Bacon and andouille sausage rendered, deglazed, and sauteed with Louisiana shrimp, local peppers, onions, and garlic, creating 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

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