



DIETARY PREFERENCE MENU

WE ASK THAT IF YOU HAVE A SPECIFIC FOOD ALLERGY THAT COULD RESULT IN A MEDICAL REACTION THAT YOU NOTIFY YOUR SERVER BEFORE ORDERING SO THAT THEY MAY WORK WITH YOU TO IDENTIFY OPTIONS THAT BEST MEET YOUR NEEDS. THIS INCLUDES A SOY ALLERGY.

It is important for us to note that though we have identified keto-friendly, vegetarian, vegan, and gluten-free options in this menu, there is always a possibility of cross-contact when preparing dishes in our kitchens.

Many of our menu items contain ingredients that have been prepared in a factory that prepares or packages nuts. For this reason, we are unable to offer 100% nut-free options.

Allergen Guide:

Note: Oil used in fryer is a soybean blend



Fish



Shellfish



Eggs



Dairy



Nuts



Soybean



Gluten

STARTERS

FRENCH TOAST BITES (VEG) \$5.50

Brioche-based French toast bites, fried and tossed in cinnamon sugar served with cream cheese icing & praline sauce

PIG CANDY BACON BITES* (GF) \$5

Applewood-smoked bacon bites with a candy glaze

FRIED GREEN TOMATOES (VEG) \$7

Fried green tomatoes topped with lettuce, red tomatoes, remoulade

SEASONAL BEIGNETS (VEG) \$7

ask a server for details

KETO-FRIENDLY

MIGAS \$12

A Tex-Mex egg scramble with pico de gallo, spicy chorizo, and pepper jack cheese served with avocado, a side of chipotle sour cream, and pico de gallo

Make it Skinny - with egg whites and spinach instead of chorizo

SOUTHERN BREAKFAST* \$11.50

2 eggs any style, applewood-smoked bacon, pork link, chicken sausage, grilled tomato & avocado

FLORENTINE OMELET \$12.50

Portabella mushroom, spinach & goat cheese served with a side of avocado & grilled tomato

Make it Skinny - with egg whites

GULF SHRIMP OMELET \$13.50

Gulf shrimp with cheddar cheese served with a side of avocado & grilled tomato

3 LITTLE PIGS OMELET \$13.50

Applewood-smoked bacon, ham & sausage with swiss cheese served with a side of avocado & grilled tomato

SPANISH OMELET \$12.50

Chorizo sausage, pepper jack cheese & pico de gallo served with a side of avocado & grilled tomato

HOT-SMOKED SALMON OMELET \$13.50

Hot-smoked salmon & goat cheese, topped with hollandaise, red onions & flash-fried capers

BIG BACON BURGER* \$12

A classic burger dressed with cheddar, red onion, lettuce, tomato, pickles, bacon and mayo served with avocado

Add Egg \$1

SOUTHERN BLT* \$12

Applewood-smoked bacon, lettuce, tomato & mayo served with avocado **Add egg \$1**

GRILLED FISH 'ST. PETER' \$16

Grilled Fish of the day over sauteed spinach and tomatoes, a skewer of grilled shrimp finished with creole mustard hollandaise

SALMON AVOCADO TOAST* \$15

Smoked salmon, avocado, pico de gallo capers, herbed garlic goat cheese, and topped with a poached egg

VEGETARIAN

SOUTHERN ALT \$12

Fried green & fresh red tomato, avocado, lettuce & mayo served on brioche toast and a side of fresh fruit

CLASSIC BRIOCHE FRENCH TOAST \$10

Brioche-based French toast stuffed with today's featured filling

FRENCH TOAST BITES \$10

Brioche-based French toast bites, fried and tossed in cinnamon sugar served with cream cheese icing & praline sauce

BANANAS FOSTER PAIN PERDU \$13

French bread-based french toast with rum flambeed bananas and raisins

CLASSIC BUTTERMILK PANCAKES with Cane butter \$10

CINNAMON SWIRL +\$2

Filled with cinnamon & sugar topped with cream cheese icing

WHITE CHOCOLATE BREAD PUDDING +\$2

Filled with white chocolate bread pudding and cinnamon sugar topped with white chocolate whiskey sauce

ONE TOMATO, TWO TOMATO* \$14

Fried Green tomato & grilled red tomato served over a buttermilk biscuit topped with two poached eggs & hollandaise

SOUTHERN BREAKFAST* \$11.50

2 eggs any style, stone-ground grits, fried green tomato with a buttermilk biscuit & fresh fruit

FLORENTINE OMELET \$12.50

Portabella mushroom, spinach & goat cheese served with a biscuit & choice of side

Make it Skinny - with egg whites

B.Y.O OMELET* \$10.50

served with a buttermilk biscuit and choice of side
Choice of one cheese - cheddar, swiss, pepper jack, or goat cheese

Add up to 3 for \$1 each:

onion, tomato, spinach, mushrooms, bell peppers

Sauce it Up! Add sauce for \$1 each:

Pico de Gallo, Hollandaise

SKINNY MIGAS \$12

A Tex-Mex egg white scramble with pico de gallo, pepper jack cheese & spinach over crispy tortilla chips served with avocado, a side of chipotle sour cream, and pico de gallo

BREAKFAST TACOS \$12

3 grilled flour & corn blend tortillas filled with a scramble of eggs, pico de gallo, pepper jack cheese, chipotle sour cream, and avocado served with a side of black beans and rice

COSTA RICAN* \$12

Gallo pinto (slow-cooked black beans and rice) over a warm tomato salsa, two eggs any style, crispy plantains, and avocado

SLIPPER SALAD \$11

Spinach, romaine, herbed goat cheese, pecans, strawberries, cherry tomatoes, and red onion tossed with champagne vinaigrette

GLUTEN-FREE FRIENDLY

MIGAS \$12

A Tex-Mex egg scramble with pico de gallo, spicy chorizo, and pepper jack cheese served with avocado, a side of chipotle sour cream, and pico de gallo

Make it Skinny - with egg whites and spinach instead of chorizo

SOUTHERN BREAKFAST* \$11.50

2 eggs any style, applewood-smoked bacon & grilled tomato served with choice of side and gluten-free bread or fresh fruit

FLORENTINE OMELET \$12.50

Portabella mushroom, spinach & goat cheese served with choice of side and gluten-free bread or fresh fruit

Make it Skinny - with egg whites

GULF SHRIMP OMELET \$13.50

Gulf shrimp with cheddar cheese served with choice of side and gluten-free bread or fresh fruit

3 LITTLE PIGS OMELET \$13.50

Applewood-smoked bacon, ham & sausage with swiss cheese served with choice of side and gluten-free bread or fresh fruit

SPANISH OMELET \$13.50

Chorizo sausage, pico de gallo & pepper jack cheese served with choice of side and gluten-free bread or fresh fruit

HOT-SMOKED SALMON OMELET \$13.50

Hot-smoked salmon & goat cheese, topped with hollandaise, red onions & capers served with choice of side and gluten-free bread or fresh fruit

EGGS COCHON* \$15

Apple-braised pork debris served over gluten-free toast or grilled tomato, topped with two poached eggs, finished with hollandaise

EGGS BLACKSTONE \$14

Applewood-smoked bacon & grilled tomato served over gluten-free toast or grilled tomato, topped with two poached eggs, finished with hollandaise

FRENCH TOAST \$10

Gluten-free bread dipped in a spiced custard and grilled, finished with powdered sugar, and served with bacon

HOT-SMOKED SALMON BENEDICT* \$15

Hot-smoked salmon served over a bed of spinach and gluten-free bread, topped with two poached eggs, finished with red onion, capers, chives & hollandaise

CORNED BEEF* \$15

Housemade corned beef hash served over gluten-free bread, topped with two poached eggs, chives, horseradish cream, and finished with hollandaise

BREAKFAST SANDWICH* \$10

Served on gluten-free bread with your choice of meat - bacon, ham, hot sausage or chicken sausage and your choice of egg - scramble or fried and choice of cheese and choice of side

Extra Meat \$2 Extra Egg \$1 Extra Cheese \$1

BURGER* \$12

Served on gluten-free bread dressed with cheddar, red onion, lettuce, tomato, pickles, bacon onion jam and mayo served with choice of side

SOUTHERN BLT \$12

Fresh red tomato, bacon, lettuce & mayo served on gluten-free bread and a side of fresh fruit

GRILLED FISH 'ST. PETER' \$16

Grilled Fish of the day over, sauteed spinach, and tomatoes, a skewer of grilled shrimp finished with creole mustard hollandaise with a side of grits

SALMON AVOCADO TOAST* \$15

Smoked salmon, avocado, pico de gallo and capers served on gluten-free bread with herbed garlic goat cheese and topped with a poached egg

COSTA RICAN* \$12

Gallo pinto (slow-cooked black beans and rice) over a warm tomato salsa, two eggs any style, crispy plantains, and avocado

SLIPPER SALAD \$11

Spinach, romaine, herbed goat cheese, bacon onion jam, pecans, strawberries, cherry tomatoes, and red onion tossed with champagne vinaigrette

ON THE SIDE

PORK SAUSAGE LINKS* \$3.50 (GF, K)

BUTTERMILK BISCUITS \$2 

APPLEWOOD-SMOKED BACON* (K,GF) \$3.50

TOAST \$2 (VEG)  

CHICKEN SAUSAGE PATTIES* (K,GF) \$3.50

ONE EGG*(ANY STYLE) (V,K,GF) \$2 

CHORIZO SAUSAGE* \$3.50 (K,GF)

FRENCH FRIES \$3  (VEG, GF)

CORNED BEEF HASH* \$5.50 (GF)

BREAKFAST POTATOES \$3  (VEG, GF)

FRESH FRUIT \$3 (GF, VEG)

GLUTEN-FREE BREAD \$2  (VEG, GF)

STONE GROUND GRITS \$3  (GF, VEG)

SLICED AVOCADO \$2 (GF, VEG, K)

PURE MAPLE SYRUP \$1 (GF, VEG)

BACON ONION JAM* \$1.50 (GF)

CANE SYRUP BUTTER \$1  (GF, VEG)

COCKTAILS & BEER

RUBY MIMOSA \$10 (GF, VEG)

A generous pour of our sparkling wine, OJ, and pomegranate juice

BIG EASY MIMOSA \$10 (GF, VEG)

A generous pour of our sparkling wine and choice of juice or house puree - Grapefruit, Cranberry or Seasonal

PEACH BELLINI \$10 (GF, VEG)

A generous pour of our sparkling wine with housemade peach puree and peach Schnapps

PEYCHAUDS APERITIVO SPRITZ \$10 (GF, VEG)

A generous pour of our sparkling wine, Peychaud's Aperitivo & a splash of soda water

HELLO SUNSHINE \$10 (GF, VEG)

GIN, grapefruit juice & rosemary simple syrup

AWARD-WINNING BLOODY MARY \$10 (GF, VEG) 

Our spicy house-made mix paired with your choice of vodka, bacon-infused vodka, or tequila blanco

MORNING MARGARITA \$10 (GF, VEG)

100% agave tequila blanco, fresh seasonal juice, triple sec and lime

SAZERAC SIPPER \$10 (GF, VEG)

Sazerac Rye Whiskey, Peychaud's Bitters, rosemary simple syrup, and ginger ale in an Herbsaint coated glass, garnished with a rosemary sprig

HELLO MOONSHINE \$10 (GF, VEG)

(available only in TN)

Ask your server about our seasonal cocktail featuring Sugarlands Moonshine

BRANDY OR BOURBON MILK PUNCH \$10 (GF, VEG) 

Choice of Brandy or Bourbon with milk, cream, vanilla syrup & nutmeg

BOOZY ICED COFFEE \$10 (GF, VEG) 

Vodka, cold-brewed French Truck coffee, milk & cream, vanilla syrup & whipped cream

IRISH COFFEE \$10 (GF, VEG) 

A blend of Irish Cream and whiskey with French Truck coffee served hot or iced

BOTTLED OR CANNED BEER Prices Vary

COFFEE & OTHER BEVERAGES

CREAMY VANILLA ICED COFFEE \$5  (GF, VEG)

French Truck cold brew, vanilla syrup, milk & cream topped with whipped cream & nutmeg

CREAMY VANILLA SPICED LATTE \$5  (GF, VEG)

French Truck espresso, vanilla syrup, milk & cream topped with whipped cream & nutmeg

NOLA STYLE ICED COFFEE \$5  (GF, VEG)

French Truck cold brew coffee, milk & cream

LATTE \$4  (GF, VEG)

CAPPUCCINO \$4  (GF, VEG)

ESPRESSO \$3 (GF, VEG, K)

HOT COFFEE \$2.75 (GF, VEG, K)

HOT TEA \$3 (GF, VEG, K)

ORANGE, CRANBERRY, OR APPLE JUICE \$3 (GF, VEG)

MILK \$3  (GF, VEG)

CHOCOLATE MILK \$4  (GF, VEG)

HOT CHOCOLATE \$4  (GF, VEG)

ICED TEA, LEMONADE & SODA \$2.50 (GF, VEG)

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Food prepared in our kitchen may contain or come in contact with peanuts, tree nuts, soybean, milk, wheat, fish and shellfish. Please let your server know if you have a food allergy or other dietary restriction.