

STARTERS

FRENCH TOAST BITES \$5.50

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

PIG CANDY BACON BITES* \$5

Applewood-smoked bacon bites with a candy glaze

FRIED GREEN TOMATOES \$7

Fried green tomatoes topped with lettuce, red tomatoes, remoulade, and bacon onion jam

SEASONAL BEIGNETS \$7

Ask server for details.

BENEDICTS

EGGS COCHON* \$15

Slow-cooked, apple-braised pork debris served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

CHICKEN ST. CHARLES* \$15

Fried chicken breast served over a buttermilk biscuit, topped with two poached eggs, finished with a pork tasso cream sauce

BAYOU SHRIMP* \$15.50

Gulf shrimp sauteed with pork tasso and creole tomato sauce served over two poached eggs, fried green tomatoes and a buttermilk biscuit

CORNED BEEF* \$15

Housemade corned beef hash served over a buttermilk biscuit, topped with two poached eggs, horseradish cream, finished with hollandaise

ONE TOMATO, TWO TOMATO (VEG)* \$14

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

EGGS BLACKSTONE* \$14

Applewood-smoked bacon and grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

HOT-SMOKED SALMON* \$15

Hot-smoked salmon served over a buttermilk biscuit, topped with two poached eggs, finished with red onion, flash-fried capers & hollandaise

CRAWFISH BENEDICT* \$17

Fried grit cake topped with poached eggs and Louisiana crawfish cream sauce & chives

THE PEACEMAKER* \$16

Mix and Match any two of our benedicts

EGGS & OMELETS

SOUTHERN BREAKFAST \$11.50

2 eggs any style, stone-ground grits, applewood-smoked bacon, fried green tomato with a buttermilk biscuit

BREAKFAST SANDWICH \$10

Choice of meat - bacon, hot sausage, or chicken sausage
Choice of egg - scramble or fried and choice of cheese,
served with a side of your choice

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

B.Y.O OMELET \$10.50

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

Add up to 3 for \$1 each:

onion, tomato, spinach, mushrooms, bell peppers, bacon, ham,
pork sausage, chicken sausage, chorizo

Add Shrimp or Salmon \$4

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

Pico de Gallo, Tasso Cream Sauce, Hollandaise

Try a few of our favorites!

3 LITTLE PIGS OMELET \$13.50

Applewood-smoked bacon, ham & sausage with swiss cheese

GULF SHRIMP OMELET \$13.50

Gulf shrimp & cheddar cheese

SPANISH OMELET \$12.50

Chorizo sausage, pico de gallo & pepper jack cheese

HOT-SMOKED SALMON OMELET \$13.50

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

SPECIALTIES

BBQ SHRIMP & GRITS \$15.50

Gulf shrimp sauteed with pork tasso, bell pepper, red onion, beer & rosemary butter reduction, over creamy stone-ground grits served with a buttermilk biscuit

MIGAS \$12

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

Try it with crawfish +\$5

BREAKFAST TACOS (VEG) \$12

3 grilled flour 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

Add Meat \$1 each: chorizo, bacon, ham, chicken sausage, pork sausage

Add Shrimp or Salmon \$4

THE COSTA RICAN* \$12

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

BISCUITS & GRAVY* \$12

Two buttermilk biscuits covered in Swaggerty's Country Sausage Gravy served with two eggs any style, fried green tomato, and applewood-smoked bacon

Add Fried Chicken (original or Sweet Heat style) \$4

SWEET HEAT CHICKEN & FRENCH TOAST BITES \$14

Fried chicken and fresh strawberries tossed in a Mike's Hot Honey glaze over French Toast Bites

GRILLED FISH 'ST. PETER' \$16

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

THE TRIFECTA* \$20

'Taste of Ruby' featuring one serving each of Eggs Cochon, Chicken St. Charles and Bayou Shrimp Benedicts

SWEET SPOT

Served with Applewood-smoked bacon

CLASSIC BRIOCHE FRENCH TOAST \$10

STUFFED FRENCH TOAST \$13

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 flambéed bananas and raisins \$10

CLASSIC BUTTERMILK PANCAKES with Cane butter

BACON PRALINE* +\$2

Bacon, toasted pecans, brown sugar caramel sauce

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

PANCAKE OF THE DAY +\$2

Ask server for details

BETWEEN THE BREAD

Served with fries

Add Bacon \$1 Add Egg \$1

BURGER* \$12

Served on a Brioche bun with cheddar, red onion, lettuce, tomato, pickles, bacon onion jam, and mayo

FRIED CHICKEN* \$12

Served on a Brioche bun with cheddar, red onion, lettuce, tomato, pickles, and mayo

Try it Sweet Heat Style! Fried chicken tossed in a Mike's Hot Honey glaze

SOUTHERN BLT* \$12

Fried green & fresh red tomato, applewood-smoked bacon, lettuce & mayo served on brioche toast

BUTTERMILK BISCUIT SLIDERS DUO* \$10

Mix & match or two of the same

Add Bacon or Egg for \$1 per slider

COCHON*

Slow-cooked apple-braised pork debris, pickles & remoulade sauce

FRIED CHICKEN & GRAVY*

Fried chicken with pork tasso cream sauce

SOMETHING LIGHTER

SKINNY MIGAS \$12

A Tex-Mex scramble with pico de gallo, pepper jack cheese, and spinach over crispy tortilla strips, served with avocado, chipotle sour cream, and pico de gallo

FLORENTINE OMELET \$12.50

Portabello mushroom, spinach & goat cheese

SALMON AVOCADO TOAST* \$15

Smoked salmon, avocado, pico de gallo and flash-fried capers served on multigrain toast points smeared with herbed garlic goat cheese and topped with a poached egg

SLIPPER SALAD \$11

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

Add Shrimp skewers, Chicken or Salmon \$4

KIDS

LIL CHAMPION PLATTER* \$5

1 egg, 1 slice of bacon and multi-grain toast

CLASSIC OR CINNAMON SWIRL PANCAKE* \$5

served with bacon

BISCUIT SLIDER* \$5

Choice of a plain burger or fried chicken on a buttermilk biscuit and served with fries

ON THE SIDE

PORK SAUSAGE LINKS* \$3.50

BUTTERMILK BISCUIT served with cane syrup butter \$2

APPLEWOOD-SMOKED BACON* \$3.50

TOAST \$2

CHICKEN SAUSAGE PATTIES* \$3.50

ONE EGG (ANY STYLE)* \$2

CHORIZO SAUSAGE* \$3.50

FRENCH FRIES \$3

BREAKFAST POTATOES \$3

CORNED BEEF HASH* \$5.50

STONE GROUND GRITS \$3

FRESH FRUIT \$3

SLICED AVOCADO \$2

PURE MAPLE SYRUP \$1

BACON ONION JAM* \$1.50

CANE SYRUP BUTTER \$1

COCKTAILS & BEER

RUBY MIMOSA \$10

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

BIG EASY MIMOSA \$10

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

PEACH BELLINI \$10

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

PEYCHAUDS APERITIVO SPRITZ \$10

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

HELLO SUNSHINE \$10

Gin, grapefruit juice & rosemary simple syrup

AWARD-WINNING BLOODY MARY \$10

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

MORNING MARGARITA \$10

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

SAZERAC SIPPER \$10

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 (available only in TN)

Ask your server about our seasonal cocktail featuring Sugarlands Moonshine

BRANDY OR BOURBON MILK PUNCH \$10

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

BOOZY ICED COFFEE \$10

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

IRISH COFFEE \$10

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

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

CREAMY VANILLA SPICED LATTE \$5

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

NOLA STYLE ICED COFFEE \$5

French Truck cold brew coffee, milk & cream

LATTE \$4

CAPPUCCINO \$4

ESPRESSO \$3

HOT COFFEE \$2.75

HOT TEA \$3

ORANGE, CRANBERRY OR APPLE JUICE \$3

MILK \$3

CHOCOLATE MILK \$4

HOT CHOCOLATE \$4

ICED TEA, LEMONADE & SODA \$2.50