

STARTERS

FRENCH TOAST BITES \$5

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

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

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 & hollandaise

EGGS BLACKSTONE \$14

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

THE PEACEMAKER \$16

Mix and Match any two of our benedicts

EGGS & OMELETS

SOUTHERN BREAKFAST \$11

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

BREAKFAST SANDWICH \$8

Choice of meat - bacon, ham, hot sausage or chicken sausage
Choice of egg - scramble or fried and choice of cheese

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

B.Y.O OMELET \$10

served with a side of stone ground grits and a buttermilk biscuit
Choice of one cheese - cheddar, swiss, pepperjack 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 \$3

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

Applewood-smoked bacon, ham & sausage with swiss cheese

GULF SHRIMP OMELET \$13

Gulf shrimp & cheddar cheese

FLORENTINE OMELET \$12

Portabello mushroom, spinach & goat cheese

SPANISH OMELET \$12

Chorizo sausage, pico de gallo & pepperjack cheese

SPECIALTIES

BBQ SHRIMP & GRITS \$15

Sauteed Gulf shrimp with 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 pepperjack cheese over crispy tortilla chips served with avocado, a side of chipotle sour cream and pico de gallo

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

BREAKFAST TACOS (VEG) \$10

3 grilled flour tortillas filled with a scramble of eggs, pico de gallo, crispy tortilla strips and pepperjack cheese, served with chipotle sour cream and pico de gallo

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

Add Shrimp \$3

SALMON & AVOCADO TOAST \$15

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

THE COSTA RICAN \$12

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

GRILLED FISH 'ST. PETER' \$16

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

THE TRIFECTA \$20

Taste of the Ruby Slipper Cafe featuring one serving each of Eggs Cochon, Chicken St. Charles & Bayou Shrimp Benedicts

SWEET SPOT

Served with Applewood-smoked bacon

CLASSIC BRIOCHE FRENCH TOAST \$10

BANANAS FOSTER STYLE +\$3

Flambeed banana, raisins & butter caramel sauce

STUFFED FRENCH TOAST +\$3

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

CLASSIC BUTTERMILK PANCAKES \$10

BANANA PECAN +\$1

Bananas & toasted pecans

BACON PRALINE +\$2

Bacon, toasted pecans, brown sugar caramel sauce

CINNAMON SWIRL +\$2

Filled with cinnamon & sugar, with cream cheese icing

BETWEEN THE BREAD

Served with fries
Add Bacon \$1 Add Egg \$1

BURGER \$12

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

FRIED CHICKEN \$12

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

SOUTHERN BLT \$12

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

BUTTERMILK BISCUIT SLIDERS \$10

Mix & Match any two sliders. Add bacon or egg for \$1 per slider

HOT SAUSAGE

Chorizo, shredded lettuce, tomatoes, onions, pepperjack cheese & remoulade sauce

FRIED CHICKEN & GRAVY

Fried chicken with pork tasso cream sauce

CORNED BEEF

Corned beef hash with swiss cheese, red onions, creole mustard, pickles & horseradish cream sauce

CHEESEBURGER

Beef patty, shredded lettuce, tomatoes, onions, cheddar cheese, pickle & remoulade sauce

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 plain burger or fried chicken on a mini buttermilk biscuit & 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

BIG EASY MIMOSA \$10

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

PEACH BELLINI \$10

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

BRANDY MILK PUNCH \$10

Brandy, milk, cream, vanilla syrup, nutmeg

BOOZY ICED COFFEE \$10

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

BOTTLED OR CANNED BEER Prices Vary

COFFEE & OTHER BEVERAGES

CREAMY VANILLA ICED COFFEE \$5

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

CREAMY VANILLA SPICED LATTE \$5

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

Thank You for continuing to support Ruby Slipper!

www.therubyslipper.net