

STARTERS

FRENCH TOAST BITES 6

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

PIG-CANDY BACON BITES 5.⁵⁰

Applewood-smoked bacon bites with a candy glaze

LOADED TOTS 7

Tots topped with apple-braised pork debris, tasso cream sauce and chives *(Add bacon \$1)*

FRIED GREEN TOMATOES 7

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

SEASONAL BEIGNETS 7

Ask your server for details

Bennies

THE PEACEMAKER * 16.⁵⁰

Mix and match any two of our benedicts

CHICKEN ST. CHARLES * 15.⁵⁰

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

EGGS COCHON * 15.⁵⁰

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

EGGS BLACKSTONE “THE O.G.” * 14.⁵⁰

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

BAYOU SHRIMP * 16

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

SMOKED SALMON * 16

Scottish smoked salmon served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise, pickled red onions, flash-fried capers, and chives, served with a side salad

CRAWFISH & GRIT CAKE * 17

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

ONE TOMATO, TWO TOMATO (VEG) * 14

Fried green tomato and grilled red tomato served over a buttermilk biscuit, topped with two poached eggs and hollandaise, served with a side salad

The Peacemaker*

MIX AND MATCH
any two of our benedicts 16.⁵⁰

WE BELIEVE IN BRUNCH.
NO, WE'RE CRAZY ABOUT
BRUNCH. OBSESSED,
ACTUALLY. OK, YOU'RE
RIGHT... WE LIVE FOR IT.



Born from the undeniable spirit and soul of New Orleans, a place where the good times roll on no particular day of the week or time of the day, we set out to create a place that celebrates the craveable & creative flavor and spirit of brunch front and center, everyday.

Specialties

Made Fresh
From Scratch

BISCUITS & GRAVY * 13.⁵⁰

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 AND FRENCH TOAST BITES 15

Fried chicken and fresh strawberries tossed in Mike's Hot Honey® Glaze over French toast bites

SHRIMP & GRITS 15.⁵⁰

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

MIGAS 12.⁵⁰

A Tex-Mex scramble of eggs with pico de gallo, spicy chorizo sausage over crispy tortilla strips, topped with chipotle sour cream, pico de gallo, cotija, and cilantro served with a side of avocado *Add shrimp or crawfish \$4*

THE TRIFECTA * 20

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

GRILLED FISH ST. PETER 16.⁵⁰

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

BREAKFAST TACOS (VEG) 12.⁵⁰

Three grilled flour tortillas filled with a scramble of eggs, pico de gallo, cotija, chipotle sour cream and avocado, served with a side of breakfast potatoes

Add Meat \$1 each: chorizo, applewood-smoked bacon, ham, pork sausage, chicken sausage. Add shrimp or crawfish \$4

These are the Hollandaise of our lives.
Make the most of them.

French Toast

Served with Applewood-Smoked Bacon

STUFFED FRENCH TOAST 13

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

BANANAS FOSTER PAIN PERDU 13

French bread-based French toast with rum-flambéed bananas and raisins

CLASSIC FRENCH TOAST 10.⁵⁰

Brioche-based French Toast topped with fresh strawberries and cane syrup butter

FRENCH TOAST BITES 11

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

*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, soybeans, milk, wheat, fish and shellfish. Please let your server know if you have a food allergy or restriction.

FOUNDER'S FAVORITE

Eye Opening Cocktails

SEASONAL MIMOSA FLIGHT 20

A creative twist! Sparkling wine paired with four of our seasonal flavors. Ask your server for details

RUBY MIMOSA 10.⁵⁰

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

AWARD-WINNING BLOODY MARY 10.⁵⁰

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

Pancakes

Served with Applewood-Smoked Bacon

CINNAMON SWIRL PANCAKES 12.⁵⁰

Filled with cinnamon & sugar and topped with cream cheese icing

WHITE CHOCOLATE BREAD PUDDING PANCAKES 12.⁵⁰

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

BACON PRALINE PANCAKES 12.⁵⁰

Applewood-smoked bacon, toasted pecans, brown sugar caramel sauce

PEACHES & CREAM PANCAKES 12.⁵⁰

Filled with caramelized peach compote, topped with whiskey cream sauce, caramelized peaches, and whipped cream

BERRY CHANTILLY PANCAKES 12.⁵⁰

Sweet cream batter with blueberry compote layered with Chantilly cream and macerated strawberries

CLASSIC BUTTERMILK PANCAKES 10.⁵⁰

With cane syrup butter

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#THATBRUNCHLIFE

20% gratuity included on all parties of 6 or more.

All 8.22

Eggs & Omelets

SOUTHERN BREAKFAST * 12.⁵⁰
Two eggs any style, stone-ground grits, applewood-smoked bacon, fried green tomato with a buttermilk biscuit

GULF SHRIMP OMELET * 14
Gulf shrimp, red onion, bell pepper and cheddar cheese, served with creamy stone-ground grits and a buttermilk biscuit

THREE LITTLE PIGS OMELET * 14
Applewood-smoked bacon, ham and sausage with Swiss cheese, served with breakfast potatoes and a buttermilk biscuit

SMOKED SALMON OMELET * 14
Scottish smoked salmon and goat cheese topped with herb crème fraîche, chives, fried capers, and pickled red onions, served with a side salad and a buttermilk biscuit

SPANISH OMELET * 13
Chorizo sausage, pico de gallo and pepper jack cheese, served with breakfast potatoes and a buttermilk biscuit

FLORENTINE OMELET * 12.⁵⁰
Portabella mushroom, spinach & goat cheese, served with a side salad and a buttermilk biscuit

B.Y.O. OMELET* \$11
Served with creamy stone-ground grits and a buttermilk biscuit

Choose Your Cheese:
cheddar, swiss, pepper jack or goat cheese

Add up to 3 for \$1 each:
onion, tomato, spinach, mushrooms, bell peppers, applewood-smoked bacon, ham, pork sausage, chicken sausage, chorizo

Add shrimp or crawfish \$4

Sauce it up! \$1 each:
pico de gallo, tasso cream sauce, hollandaise

Sammies & Salads



BURGER * 12.⁵⁰
Served on a brioche bun with cheddar, red onion, lettuce, tomato, pickles, applewood-smoked bacon onion jam & mayo, served with fries

FRIED CHICKEN 12.⁵⁰
Served on a brioche bun with cheddar, red onion, lettuce, tomato, pickles & mayo, served with fries
Try it Sweet Heat~style! Fried chicken tossed in Mike's Hot Honey® Glaze

SOUTHERN BLT 12.⁵⁰
Fried green & fresh red tomato, applewood-smoked bacon, lettuce & mayo served on brioche toast, served with fries

AVOCADO TOAST * 11.⁵⁰
Multigrain toast points topped with avocado, pico de gallo, herbed crème fraîche, and a sunny side egg, garnished with pickled red onions, chives and flash fried capers
Add Salmon \$4

BREAKFAST SANDWICH* 10.⁵⁰
Choice of meat (applewood-smoked bacon, hot sausage or chicken sausage), choice of egg (scrambled or fried) and choice of cheese, served on a biscuit with a side of your choice

COBB SALAD 15
Mixed greens topped with blue cheese crumbles, sliced red onion, fried chicken breast, cherry tomatoes, avocado, candied bacon, and hardboiled egg, served with green goddess dressing

Buttermilk Biscuit Sliders Duo

MIX MATCH OR PICK TWO OF THE SAME 11.⁵⁰

ADD APPLEWOOD-SMOKED BACON OR EGG* \$1 PER SLIDER

PORK COCHON

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

FRIED CHICKEN & GRAVY

Fried chicken with pork tasso cream sauce

On The Side

CHORIZO SAUSAGE 4
PORK SAUSAGE LINKS 4
CHICKEN SAUSAGE PATTIES 4
APPLEWOOD-SMOKED BACON 4
FRENCH FRIES 3
BREAKFAST POTATOES 3

TATER TOTS 3
STONE-GROUND GRITS 3
FRESH FRUIT 3.⁵⁰
SLICED AVOCADO 2
SIDE SALAD 3.⁵⁰
ONE EGG* (ANY STYLE) 2.⁵⁰

BUTTERMILK BISCUIT WITH CANE SYRUP BUTTER 2
BACON ONION JAM 1.⁵⁰
TOAST 2
CANE SYRUP BUTTER 1

Eye Opening Cocktails

RUBY MIMOSA 10.⁵⁰
A generous pour of our sparkling wine, OJ and pomegranate juice

AWARD-WINNING BLOODY MARY 10.⁵⁰
Our spicy housemade mix paired with your choice of vodka, bacon-infused vodka or tequila blanco

SEASONAL MIMOSA FLIGHT 20

A creative twist! Sparkling wine paired with four of our seasonal flavors
Ask your server for details

There are few things in life a mimosa can't solve.

MORNING MARGARITA 10.⁵⁰
100% agave tequila blanco, fresh seasonal juice, triple sec and lime

PEACH BELLINI 10.⁵⁰
A generous pour of our sparkling wine with housemade peach purée and peach schnapps

LAVENDER PALOMA 10.²⁵
tequila with lavender syrup, fresh lime juice and grapefruit Perrier®

BIG EASY MIMOSA 10.⁵⁰
A generous pour of our sparkling wine and choice of juice or house purée (grapefruit, cranberry or seasonal)

IRISH COFFEE 10.⁵⁰
A blend of Ryan's Irish cream and Paddy's Irish whiskey with French Truck coffee served hot or iced

HELLO SUNSHINE 10.²⁵
Gin, grapefruit juice and rosemary simple syrup

SAZERAC SIPPER 10.²⁵
Sazerac Rye Whiskey, Peychaud's Bitters, rosemary simple syrup and ginger ale in an Herbsaint-coated glass, garnished with a rosemary sprig

BOOZY ICED COFFEE 10.⁵⁰
Fris vodka, cold-brewed French Truck coffee, milk & cream, vanilla syrup & whipped cream

BRANDY OR BOURBON MILK PUNCH 10.²⁵
Choice of brandy or bourbon with milk, cream, vanilla syrup & nutmeg

PEYCHAUD'S APERITIVO SPRITZ 10.²⁵
A generous pour of our sparkling wine, Peychaud's Aperitivo and a splash of soda water

SEASONAL MOCKTAIL 5
Non-alcoholic refresher. Ask your server for details

Coffee & Beverages



CREAMY VANILLA ICED COFFEE 5.⁵⁰
French Truck cold brew coffee, vanilla syrup, milk and cream topped with whipped cream and nutmeg

CREAMY VANILLA SPICED LATTE 5.⁵⁰
French Truck espresso, vanilla syrup, milk and cream topped with whipped cream and nutmeg

NOLA-STYLE ICED COFFEE 5.⁵⁰
French Truck cold brew coffee, milk & cream



Our smooth Signature Breakfast Blend is crafted exclusively for you and the Ruby Krewe by our friends at French Truck Coffee.

HOT COFFEE 3.⁵⁰

LATTE 4

CAPPUCCINO 4.⁵⁰

ESPRESSO 4

HOT TEA 3.⁵⁰

ORANGE, CRANBERRY OR APPLE JUICE 3.⁷⁵

MILK 3

CHOCOLATE MILK 3.⁷⁵

HOT CHOCOLATE 4

ICED TEA, LEMONADE OR SODA 3.²⁵

PERRIER® BOTTLED SPARKLING WATER 3.⁵⁰

ACQUA PANNA® STILL WATER 3.⁵⁰