

## Cocktails & Beer

<b>RUBY MIMOSA</b>	\$10
A generous pour of our sparkling wine, OJ and pomegranate juice	
<b>BIG EASY MIMOSA</b>	\$10
A generous pour of our sparkling wine and choice of juice or house purée (grapefruit, cranberry or seasonal)	
<b>PEACH BELLINI</b>	\$10
A generous pour of our sparkling wine with housemade peach purée and peach schnapps	
<b>PEYCHAUD'S APERITIVO SPRITZ</b>	\$10
A generous pour of our sparkling wine, Peychaud's Aperitivo and a splash of soda water	
<b>HELLO SUNSHINE</b>	\$10
Gin, grapefruit juice and rosemary simple syrup	
<b>AWARD-WINNING BLOODY MARY</b>	\$10
Our spicy housemade mix paired with your choice of vodka, bacon-infused vodka or tequila blanco	
<b>MORNING MARGARITA</b>	\$10
100% agave tequila blanco, fresh seasonal juice, triple sec and lime	
<b>SAZERAC SIPPER</b>	\$10
Sazerac Rye Whiskey, Peychaud's Bitters, rosemary simple syrup and ginger ale in an Herbsaint-coated glass, garnished with a rosemary sprig	
<b>BRANDY OR BOURBON MILK PUNCH</b>	\$10
Choice of brandy or bourbon with milk, cream, vanilla syrup & nutmeg	
<b>BOOZY ICED COFFEE</b>	\$10
Fris vodka, cold-brewed French Truck coffee, milk & cream, vanilla syrup & whipped cream	
<b>IRISH COFFEE</b>	\$10
A blend of Ryan's Irish cream and Paddy's Irish whiskey with French Truck coffee served hot or iced	

BOTTLED OR CANNED BEER price varies

## Starters

<b>FRENCH TOAST BITES</b>	\$5.50
Brioche-based French toast bites, fried and tossed in cinnamon sugar and served with cream cheese icing & praline sauce	
<b>PIG CANDY BACON BITES</b>	\$5
Applewood-smoked bacon bites with a candy glaze	
<b>FRIED GREEN TOMATOES</b>	\$7
Fried green tomatoes topped with lettuce, red tomatoes, remoulade and bacon onion jam	
<b>SEASONAL BEIGNETS</b>	\$7
Ask server for details	

## Eggs & Omelets

<b>SOUTHERN BREAKFAST*</b>	\$11.50
Two eggs any style, stone-ground grits, applewood-smoked bacon, fried green tomato with a buttermilk biscuit	
<b>BREAKFAST SANDWICH*</b>	\$10
Choice of meat (applewood-smoked bacon, hot sausage or chicken sausage), choice of egg (scrambled or fried) and choice of cheese, served with a side of your choice	
Extra Meat \$2	Extra Egg \$1
Extra Cheese \$1	
<b>B.Y.O. OMELET</b>	\$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)	
<i>Add up to 3 for \$1 each:</i> onion, tomato, spinach, mushrooms, bell peppers, applewood-smoked bacon, ham, pork sausage, chicken sausage, chorizo	
<i>Add shrimp or salmon \$4</i>	
<i>Sauce it up! Add sauce for \$1 each:</i>	
pico de gallo, tasso cream sauce, hollandaise	
<b>THREE LITTLE PIGS OMELET*</b>	\$13.50
Applewood-smoked bacon, ham and sausage with Swiss cheese	
<b>GULF SHRIMP OMELET*</b>	\$13.50
Gulf shrimp and cheddar cheese	
<b>SPANISH OMELET*</b>	\$12.50
Chorizo sausage, pico de gallo and pepper jack cheese	
<b>HOT-SMOKED SALMON OMELET*</b>	\$13.50
Hot-smoked salmon and goat cheese topped with hollandaise, red onions and flash-fried capers	

## Specialties

<b>BBQ SHRIMP &amp; GRITS</b>	\$15.50	<b>THE COSTA RICAN*</b>	\$12
Gulf shrimp sautéed with pork tasso, bell pepper, red onion, beer & rosemary-butter reduction, over creamy stone-ground grits served with a buttermilk biscuit		Gallo pinto (slow-cooked black beans & rice) over a warm tomato salsa, two eggs any style, chorizo sausage, crispy plantains and avocado	
<b>MIGAS</b>	\$12	<b>BISCUITS &amp; GRAVY*</b>	\$12.50
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		Two buttermilk biscuits covered in Swaggerty's Country Sausage Gravy served with two eggs any style, fried green tomato and applewood-smoked bacon	
<i>Try it with crawfish+ \$5</i>		Add fried chicken (original or sweet heat-style) \$4	
<b>BREAKFAST TACOS (VEG)</b>	\$12	<b>SWEET HEAT CHICKEN &amp; FRENCH TOAST BITES</b>	\$14.50
Three 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 & rice		Fried chicken and fresh strawberries tossed in Mike's Hot Honey Glaze over French toast bites	
Add Meat, \$1 each: chorizo, applewood-smoked bacon, ham, pork sausage, chicken sausage			
Add shrimp or salmon \$4			
<b>THE TRIFECTA*</b>	\$20	<b>GRILLED FISH 'ST. PETER'</b>	\$16
"Taste of Ruby" featuring one serving of Eggs Cochon, Chicken St. Charles and Bayou Shrimp Benedicts		Grilled fish of the day over a cheesy grit cake, sautéed spinach and tomatoes, a skewer of grilled shrimp, finished with creole mustard hollandaise	

## Benedicts

<b>EGGS COCHON*</b>	\$15	<b>EGGS BLACKSTONE*</b>	\$14
Slow-cooked, apple-braised pork debris served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise		Applewood-smoked bacon and grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise	
<b>CHICKEN ST. CHARLES*</b>	\$15	<b>HOT-SMOKED SALMON*</b>	\$15
Fried chicken breast served over a buttermilk biscuit, topped with two poached eggs, finished with a pork tasso cream sauce		Hot-smoked salmon served over a buttermilk biscuit, topped with two poached eggs, finished with red onion, flash-fried capers and hollandaise	
<b>BAYOU SHRIMP*</b>	\$15.50	<b>THE PEACEMAKER* \$16</b>	
Gulf shrimp sautéed with pork tasso and creole tomato sauce served over two poached eggs, fried green tomatoes and buttermilk biscuit		Mix and match any two of our benedicts	
<b>CORNED BEEF*</b>	\$15.50		
Housemade corned beef hash served over a buttermilk biscuit, topped with two poached eggs, horseradish cream, finished with hollandaise			
<b>ONE TOMATO, TWO TOMATO (VEG)*</b>	\$14		
Fried green tomato and grilled red tomato served over a buttermilk biscuit, topped with two poached eggs and hollandaise			
<b>CRAWFISH &amp; GRITS*</b>	\$17		
Fried grit cake topped with poached eggs and Louisiana crawfish cream sauce & chives			



\*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.

 SIGNATURE ITEM

## Coffee & Other Beverages

### *Creamy Vanilla Iced Coffee* \$5

French Truck cold brew coffee, 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

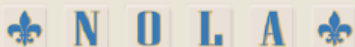
### *Nola-Style Iced Coffee* \$5

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 OR SODA	\$2.50

## Brunch Born In



In 2008, the first Ruby Slipper Cafe location opened as a cozy neighborhood restaurant in Mid-City New Orleans with the hope of serving as a vibrant gathering place for good food and community while rebuilding the city following Hurricane Katrina. Ruby Slipper Restaurant Group has since grown to operate locations across the Southern Gulf Region.

In 2019, the award-winning restaurant group continued bringing the same gratitude and commitment to Krewe and community that inspired their first restaurant by opening Ruby Sunshine, sharing with new audiences the unique flavors and hospitality that Ruby Slipper Cafe is known and loved for. Ruby Sunshine is now open for biscuits in cities across the Southeast.

Ruby Slipper Restaurant Group is proud to bring the unique flavors and hospitality of New Orleans to our all day brunch and eye-opening cocktails. We use fresh and local ingredients whenever possible, preparing meals to order from our scratch kitchens, and giving back to the communities we serve.

## Something Lighter

**SKINNY MIGAS** \$12  
A Tex-Mex egg white 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  
Portabella 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, applewood-smoked bacon onion jam, pecans, strawberries, cherry tomatoes and red onion tossed with champagne vinaigrette

*Add shrimp skewers, chicken or salmon \$4*

## Between the Bread

*Served with fries.*

*Add Applewood-Smoked Bacon \$1 Add Egg\* \$1*

**BURGER\*** \$12  
Served on a brioche bun with cheddar, red onion, lettuce, tomato, pickles, applewood-smoked 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 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 pick two of the same

*Add applewood-smoked 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

## 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 and served with cream cheese icing & praline sauce

**BANANAS FOSTER PAIN PERDU** \$13  
French bread-based French toast with rum-flambéed bananas and raisins

**CLASSIC BUTTERMILK PANCAKES** \$10  
With cane syrup butter

**BACON PRALINE** \$12  
Applewood-smoked bacon, toasted pecans, brown sugar caramel sauce

**CINNAMON SWIRL** \$12  
Filled with cinnamon & sugar and topped with cream cheese icing

**WHITE CHOCOLATE BREAD PUDDING** \$12  
Filled with white chocolate bread pudding and cinnamon sugar topped with white chocolate whiskey sauce

**PANCAKE OF THE DAY** \$12  
Ask server for details

## On The Side

PORK SAUSAGE LINKS	\$3.50
BUTTERMILK BISCUIT <i>with cane syrup butter</i>	\$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

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## Kids' Menu

**LIL CHAMPION PLATTER\*** \$5  
One egg, one slice of applewood-smoked bacon and multigrain toast

**CLASSIC OR CINNAMON SWIRL PANCAKE** \$5  
Served with applewood-smoked bacon

**BISCUIT SLIDER** \$5  
Choice of a plain burger or fried chicken on a buttermilk biscuit and served with fries



SIGNATURE ITEM