**Big Easy Mimosas**
A generous pour of our sparkling wine & choice of Premium Juice or house purée

**RUBY MIMOSA**
The original with OJ & pomegranate

**GRAPEFRUIT CRANBERRY SEASONAL PEACH BELLINI**
Our spicy housemade mix

**VODKA BACON-INFUSED VODKA TEQUILA BLANCO**

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**Cocktails**

**Eye Opening**

- **Morning Margarita**
  100% agave tequila blanco, fresh seasonal juice, triple sec, lime with a half-salted rim
- **Brandy Milk Punch**
  Brandy, milk & cream, vanilla syrup, nutmeg
- **Boozy Iced Coffee**
  Vodka, cold brewed French Truck coffee, milk & cream, vanilla syrup and whipped cream
- **Irish Cream Coffee**
  Irish cream, Irish whiskey, whipped cream - choose hot or iced coffee
- **White Red or Sparkling Wine**
- **Bottled Beer**

**Rise & Shine**

- **Momma can’t make this...**

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**Eggs & Omelets**

**The Southern Breakfast**
Two eggs any style, stone ground grits, applewood-smoked bacon, buttermilk biscuit & a fried green tomato

**Bam Bam Biscuit**
Fried egg with pepperjack cheese, pig-candy bacon & a fried green tomato on a buttermilk biscuit

Omelets are served with a biscuit and your choice of grits, potatoes or fresh fruit

**Gulf Shrimp Omelet**
Gulf shrimp with cheddar cheese, accented with fresh thyme

3 Little Pigs Omelet
Applewood-smoked bacon, ham & sausage with Swiss cheese

**Hot-Smoked Salmon Omelet**
Hot smoked salmon and goat cheese, topped with dill hollandaise, red onions & flash-fried capers

**Spanish Omelet**
Chorizo sausage, red onions, tomato, pepperjack cheese, cilantro & a roasted red pepper coulis

**Florentine Omelet**
Portobello mushroom, spinach & goat cheese accented with fresh thyme

**B.Y.O. Omelet**
Build your own (3) egg omelet
Includes: cheddar, Swiss, pepperjack or goat cheese, mushroom, onion, tomato, spinach, bell pepper, roasted red pepper bacon, ham, pork sausage, chicken sausage, chorizo, pork tasso shrimp, corned beef hash, smoked salmon

**3 Little Pigs Omelet**
Applewood-smoked bacon, ham & sausage with Swiss cheese

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**Eggs-traordinary Benedicts**

**The Peacemaker**
Mix & match any two of our Benedicts

**Eggs Cochon**
Apple-brained pork débris served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

**Chicken St. Charles**
Fried chicken served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

**Shrimp Boogaloo Benedict**
Fried green tomato & grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

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

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**Lighter Fare**

**Skinny Migas**
A Tex-Mex egg white scramble with onion, tomato, cilantro, pepperjack cheese & spinach, served with avocado, chipotle sour cream & crispy tortilla chips

**Salmon & Avocado Toast**
Smoked salmon, avocado, pico de gallo & capers served on multigrain toast points smeared with herbed goat cheese and topped with a poached egg

**Skinny Florentine**
Egg whites, portobello mushroom, spinach & goat cheese accented with fresh thyme

**The Slipper Salad**
Mixed greens, fried herb goat cheese, pig-candy bacon, candied pecans, dried cranberries, cherry tomatoes & red onion tossed with champagne vinaigrette

Add grilled shrimp, chicken or a scoop of chicken salad for an additional charge

*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.

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**Specialties**

**BBQ Shrimp & Grits**
Sautéed Gulf shrimp with beer & rosemary butter reduction over stone ground grits, served with a buttermilk biscuit

**Catfish & Grits**
Thin-fried USA-raised catfish with a pork tasso cream sauce over stone ground grits, served with a buttermilk biscuit

**The Costa Rican**
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’**
Grilled fish of the day over a cheesy grit cake, sautéed spinach & tomatoes, a skewer of grilled shrimp, finished with creole mustard hollandaise

**Migas**
A Tex-Mex scramble with onion, tomato, cilantro, pepperjack cheese & chorizo sausage, over crispy tortilla strips, served with avocado, chipotle sour cream and pico de gallo

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

**The Big Bacon Burger**
A classic burger topped with our pig-candy bacon, cheddar cheese, red onions, lettuce, tomato & mayo on a brioche bun

**Chicken Salad Sandwich**
Housemade chicken salad with toasted pecans, green apples, red grapes with baby spinach, served on multigrain toast

**Creole Reuben**
Corned beef dressed with Swiss cheese & creole slaw, served on marbled rye

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**Between the Bread**
Sandwiches are served with your choice of fries, creole slaw or fresh fruit

**Croque Madame**
French Truck Coffee-glazed ham, swiss cheese & brioche bread dipped in an egg custard and grilled, topped with cream sauce & fried egg

**The Big Bacon Burger**
A classic burger topped with our pig-candy bacon, cheddar cheese, red onions, lettuce, tomato & mayo on a brioche bun

**Crispy Chicken Sandwich**
Fried chicken dressed with spicy creole slaw, mayo, creole mustard, lettuce & tomato on a brioche bun

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**Signature Item**
Add applewood-smoked bacon, fried egg or avocado for an additional charge
French Toast
Served with applewood-smoked bacon

BANANAS FOSTER PAIN PERDU
A New Orleans brunch favorite, French bread French toast, covered with rum-flamed banana, raisins & butter caramel sauce

SEASONAL STUFFED FRENCH TOAST
Brioche-based French toast stuffed with our seasonal featured filling

CINNAMON FRENCH TOAST BATONS
Brioche bread sticks, dipped in custard & fried, topped in cinnamon sugar

BIOBHE FRENCH TOAST
Buttery Brioche bread dipped in spiced custard & grilled, finished with powdered sugar

Add sliced strawberries, diced pineapple or pure maple syrup for an additional charge

Pancakes
Served with applewood-smoked bacon

CINNAMON SWIRL
Our classic buttermilk pancakes filled with cinnamon & sugar, finished with vanilla cream cheese icing

WHITE CHOCOLATE BREAD PUDDING
A breakfast twist on New Orleans’ classic dessert, buttermilk pancakes mixed with white chocolate French bread pudding, finished with a white chocolate whiskey sauce

BACON PRALINE
Our classic buttermilk pancakes filled with applewood-smoked bacon and toasted pecans, topped with warm brown sugar & butter caramel sauce

BANANA PECAN
Our classic buttermilk pancakes filled with bananas and toasted pecans

CLASSIC BUTTERMILK PANCAKE DUO
Mix and match any two pancakes

SEASONAL PANCAKE
Ask your server for today’s offering

We serve French Truck Coffee

CREAMY VANILLA ICED COFFEE
Cold brewed French Truck coffee, vanilla cream syrup, whipped cream & nutmeg

CREAMY VANILLA SPICE LATTE
French Truck espresso, vanilla cream syrup, whipped cream and nutmeg

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

LATTE
CAPPUCINO
ESPRESSO
HOT COFFEE
HOT TEA

PREMIUM ORANGE OR GRAPEFRUIT JUICE
APPLE JUICE
MACERATED CRANBERRY JUICE
MILK
CHOCOLATE MILK
HOT CHOCOLATE
ICED TEA
COKE
SPRITE
DIET COKE
LEMONADE
GINGER ALE
ROOT BEER
REFILLS INCLUDED

PORK SAUSAGE LINKS
CHICKEN SAUSAGE PATTIES
CHORIZO SAUSAGE
COFFEE-GLAZED HAM
APPLEWOOD-SMOKE BACON
CORNED BEEF HASH
PIG-CANDY BACON
ONE EGG ANY STYLE
CUP OF STEEL-CUT OATMEAL
Served with seasonal berry compote

STONE GROUND GRITS
BREAKFAST POTATOES
FRENCH FRIES
CREOLE SLAW
FRESH FRUIT
TOAST
BISCUIT WITH CANE SYRUP BUTTER
PURE MAPLE SYRUP
SLICED AVOCADO
CANE SYRUP
WHIPPED BUTTER

Dietary restrictions?
Ask about our gluten-free and vegetarian options

ALL KIDS’ MEALS

10 and under only please

LIL’ CHAMPION PLATTER
1 egg, 1 slice of bacon and multi-grain toast

KID’S CINNAMON FRENCH TOAST BATONS
Brioche bread sticks, dipped in custard & fried, tossed in cinnamon sugar and served with bacon

CLASSIC BUTTERMILK OR CINNAMON SWIRL PANCAKE
Served with bacon

GRILLED CHEESE SANDWICH
Served with french fries

KID’S DRINKS
Milk, Chocolate Milk, Soda, Orange Juice, Apple Juice

KID’S CINNAMON FRENCH TOAST
Brioche-based French toast stuffed with our seasonal featured filling