



Sunday Brunch & Lunch

10am- 2pm

Brunch

French Toast 14

Thick Cut Brioche, Whipped Mascarpone,
Fruit Preserves

Lemon Ricotta Pancakes 14

Airy Buttermilk & Ricotta Batter, 100%
Maple Syrup, Pecan Praline

Short Rib Hash 25

Crispy Potatoes, Onions, Peppers, Shredded
Short Rib, Topped w/ Two Sunny Side Eggs

Eggs Benedict 15

English Muffin, Chorizo, Poached Eggs,
Harissa Hollandaise

Salmon & Eggs 22

Smoked Salmon, Creamy Scrambled Eggs,
Toasted Baguette

French Omelet 12

Soft Rolled Omelet, White Cheddar, Field
Green Salad

Tomato & Spinach Frittata 15

Sauteed Tomatoes, Spinach & Garlic,
Broiled w/ White Cheddar and Topped w/
Fine Herbs

Shrimp & Grits 17

8 Sauteed Gulf Shrimp, Creole Style Tomato
Gravy, Gouda & Cheddar Grits

Chilaquiles Rojas 16

Choice of Chorizo or Grilled Chicken, Fried
Tortilla, Salsa Rojas, Peppers & Onions,
Topped w/ Two Sunny Side Eggs, Crema, &
Cilantro

Hangover Burger 20

8oz Beef Patty, Sunny Side Egg, Bacon,
White Cheddar, Red Eye Mayo, Toasted
Brioche, French Fries w/ Garlic Aioli

Steak & Eggs 37

8oz American Wagyu Sirloin, Red Pepper
Chimichurri, Two Sunny Side Eggs

Brunch A la Carte

Thick Cut Bacon 6

Gouda & Cheddar Grits 4

Thick Cut Brioche Toast 5

Two Eggs 4

Breakfast Sausage Links 6

Biscuits 4

Brunch Bar Favorites

Tabletop Mimosa Bar 30

Bottle of Wycliff Champagne, Orange
Juice, Cranberry Juice, Pineapple
Juice, Fruit Tray

Toasted Mimosa 14

Champagne, Disaronno Amaretto,
Orange Juice

Espresso Martini 15

Wheatley Vodka, Kahlua, Espresso

***Rum Passion* 10**

Coconut Rum, Pineapple Juice,
Orange Juice, Cranberry Juice

Bloody Mary 15

Wheatley Vodka, Bloody Mary Mix,
Serrano Stuffed Olive, Meat & Cheese
Skewer

* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat,
and seafood may increase your risk of foodborne illness.



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In Between

Wedge	11
Iceberg Lettuce, Blue Cheese Dressing, Balsamic Glaze, Danish Blue Cheese Crumbles, Marinated Tomato, Boiled Egg, Bacon, Crouton Crumble	
Caesar	9
Romaine Lettuce, Caesar Dressing, Parmesan, Anchovies, Parsley	
Chicken Cobb Salad.....	19
Iceberg Lettuce, Eggs, Bacon, Blue Cheese, Tomatoes, Avocado	
House Field Salad	7
Spring Mix, Cucumber, Shaved Radish, Cherry Tomatoes, Lemon Vinaigrette	
House Potato Soup Cup	6.00
House Potato Soup Bowl	10.00

Lunch Favorites

Fried Seafood Platter*	22
Jumbo Gulf Shrimp & Catfish Filets. Choice of Grilled or Fried (Beer Battered Shrimp & Cornmeal Battered Catfish), Served w/ French Fries	
Catfish Acadiana*	19
Blackened Catfish, Crawfish Etouffee, Steamed Rice	
Chicken Fried Steak*	Full- 39 ~ Half- 19
Hand Tenderized American Wagyu Sirloin, Cracker Breaded & Fried, White Gravy, Mashed Potatoes	
Chicken Club*	16
Grilled or Fried, B.L.T., American Cheese, Mayo, Avocado, TX Toast	
Seafood Tacos	18
Choice of Blackened Shrimp or Catfish, Cole Slaw, Mozzarella Cheese, Green Goddess Dressing, French Fries	
Prime Rib Tips*	16
Tender Cubed Prime Rib, Savory Brown Gravy, Steamed Rice	

Kids Menu

(12 & Under)
Served with French Fries

Grilled Cheese.....	7
Fried Shrimp.....	9
Chicken Tenders.....	9
Mac & Cheese.....	7

To Finish

Cheesecake	12
Bruléed, Served w/ Berry Preserves, Salted Whipped Cream	
Banana Pudding	12
Toasted Meringue, Pudding, Sliced Banana and Vanilla Wafers	
Butterscotch Bread Pudding	12
Bread Pudding, Served w/ House Butterscotch Ice Cream, Praline Glass	

*If you use a credit card, we will charge an
additional 3% to help offset processing
costs. This amount is not more than what
we pay in fees. We do not surcharge debit
cards.

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