

# BRUNCH

STARTERS

## HUSH PUPPERS (6) 7

jalapeño - onion - spiced honey butter

## MINI CROISSANTS 11

candied pecans - spiced honey butter - mike's hot honey

## FRIED GREEN TOMATOES 10

queso fresco - chipotle cream  
candied jalapeño jam - pickled onions  
(vegetarian upon request)

## FLIGHT OF EGG (6) 10

2 each of 3 different egg styles  
(no substitutions)

## CANDIED BACON (4) 11

brown sugar - red pepper - spices  
applewood thick cut - maple syrup

## MINI SHRIMP & GRITS 10

smoked gouda grits - green onion  
tasso ham gravy - tomato chutney

## AVOCADO TOAST\* 12

grain toast - sesame avocado mash - chive - arugula  
pickled onion - parsley - sunny side up egg\*  
za'atar - everything seasoning  
Add pastrami smoked salmon\*: +5

## SOB BIG PLATE\* 13

2 eggs your way\* - challah toast - rosemary home fries  
smoked gouda grits - applewood bacon or cran-fennel sausage

## LOXED & LOADED\* 14

everything bagel - pastrami smoked salmon\*  
scallion cream cheese - white balsamic capers - dill - chive  
shallot - cucumber salad - cracked pepper - arugula

## EVERYTHING BUT THE PIE FRENCH TOAST 16

challah bread - bourbon maple syrup - spiced honey butter  
granny smith filling - sweet cream cheese - candied pecans  
served w/ choice of applewood bacon or cran-fennel sausage

## LOW COUNTRY HASH\* 17

shrimp - smoked sausage - red pepper - onion  
red potato - poached egg\* - house compound butter  
sriracha lime hollandaise - chive

## HAWT CHICKEN & WAFFLE 18

brined fried chicken - mike's hot honey  
bacon jam - buttermilk waffle - green onion  
spiced honey butter - smoked gouda grits

## HOGTOWN BAYOU SEAFOOD & GRITS

smoked gouda grits - shallot - tasso ham  
charred lemon - tomato chutney  
fried catfish: 18 blackened shrimp: 20 blackened redfish: 23

LARGER





# BRUNCH

served w/ smoked gouda grits or rosemary home fries

**THE BASIC SOB\* 13**

the usual suspects: english muff - poached eggs\*  
canadian bacon, ay - sriracha lime hollandaise

**GREEN, EGGS, & HAM BENNIE\* 15**

brined fried green tomato - tasso ham - poached eggs\*  
chipotle cream - english muff

**CRAB CAKE BENEDICT\* MKT**

lump crab cakes - tomato - arugula - poached eggs\*  
old bay - sriracha lime hollandaise - chive - english muff

**SMOKED SALMON BENEDICT\* 18**

rich smoked salmon\* - poached eggs\* - capers - dill  
everything seasoning - sriracha lime hollandaise - english muff

**LOBSTER BENEDICT\* MKT**

claw & knuckle meat - poached eggs\* - arugula  
sriracha lime hollandaise - dijonaise - dill - chive  
toasted french bread - compound butter

**COCA-COLA PRODUCTS 3.5**  
**SWEET/UNSWEET TEA 3.5**

no refills

COFFEE	2
ESPRESSO	4
HOT TEA	2
MILK	3
CHOCOLATE MILK	3
CRANBERRY	3
APPLE	3
HOUSE LEMONADE	4
ORANGE	4

# SIDES

- |                 |                     |
|-----------------|---------------------|
| HALF ORANGE     | SMOKED SAUSAGE      |
| HALF GRAPEFRUIT | TASSO HAM           |
| SLICED TOMATO   | CRAN-FENNEL SAUSAGE |
| FRESH FRUIT     | EVERYTHING BAGEL    |
| HALF AN AVOCADO | BUTTERMILK WAFFLE   |
| 2 EGGS*         | ROSEMARY HOME FRIES |
| APPLEWOOD BACON | TOAST               |
| CANADIAN BACON  |                     |

\* THESE ITEMS MAY BE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EGGS, PASTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS  
\*\*VIET SLAW & GINGER DRESSING CONTAINS PEANUTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE - A 3% SERVICE FEE WILL BE ADDED TO ALL TO-GO ORDERS

BENEDICTS

BEVERAGES

