

Sunday Funday Brunch

Guacamole And Chorizo Eggs Benedict

Toasted Mini Bagel split and topped w/ guacamole, chorizo, asparagus, poached eggs and a chipotle lime sauce.

Served w/ a Fresh Fruit Salsa

\$16

Crab Cakes New Orleans

Pan Seared Crab Cake topped with a Creole white wine butter sauce served over decadent lobster risotto

\$16

Grouper St Charles

Blackened Grouper over gouda cheese grits, topped with a poached egg, diced vine ripe tomatoes, capers and a sauce charon

\$18

Grits & Grillades

Braised Pot Roast over gouda cheese grits topped w/ debris gravy, fried onions and avocados then drizzled w/ chipotle cream

\$16

Low Country Biscuits & Gravy

Two Buttermilk Biscuits smothered in a chorizo tomato gravy & grilled andouille sausage Served w/ a Fresh Fruit Salsa

\$14

Bubbly Libations and Bloody Marys

Bubbles and Berries

J Roget, St Germaine Elderflower Liquor, muddled strawberries, fresh lemon juice, and simple syrup

Brunch Punch

J Roget, OJ, Pineapple Juice, Peach Schnapps & a Splash of Grenadine

Bottomless Mimosa's \$8

Build Your Own Bloody Mary

Made w/ Our House Bloody Mary Mix, Fresh Squeezed Lemon, Lime, Tabasco and Dressed w Pickled Okra, Green Beans & Green Olives

*Choose From Any Of Our Specialty Vodkas-
Bakon (That's Right Bacon Flavored Vodka),
Absolute Citron, Cucumber Vodka,
Wickle Infused Titos, Pickle Infused Titos, Titos,
Grey Goose and Ketel One