

Eye Opening COCKTAILS

Big Easy Mimosas

A generous pour of our sparkling wine & choice of Premium Juice & house purée

RUBY MIMOSA

The original with OJ & pomegranate

GRAPEFRUIT CRANBERRY SEASONAL PEACH BELLINI

Award-Winning Bloody Marys

Our spicy housemade mix

VODKA

BACON-INFUSED VODKA

TEQUILA BLANCO



Rise & Shine

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

Momma can't make this... 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



SIGNATURE ITEM

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

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 & mayonnaise on a brioche bun

CRISPY CHICKEN SANDWICH

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

SOUTHERN BLT

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

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

Eggs-traordinary BENEDICTS



THE PEACEMAKER

Mix & match any two of our Benedicts



EGGS COCHON

Apple-braised pork debris 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 a pork tasso cream sauce

SHRIMP BOOGALOO BENEDICT

Gulf shrimp sautéed with pork tasso and creole tomato coulibion served over fried green tomatoes, a buttermilk biscuit and two poached eggs

EGGS BLACKSTONE

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

CORNED BEEF

Housemade corned beef hash served over a buttermilk biscuit, topped with two poached eggs, horseradish cream, finished with hollandaise

HOT-SMOKED SALMON

Grilled, hot-smoked salmon served over a buttermilk biscuit, topped with two poached eggs, dill hollandaise, red onions & flash-fried capers

ONE TOMATO, TWO TOMATO

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

THE TRIFECTA

Taste of Ruby Slipper featuring Eggs Cochon, Chicken St. Charles & Shrimp Boogaloo

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 herbed 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.

Add applewood-smoked bacon, fried egg or avocado for an additional charge

Get you some sugar...
SWEET SPOT

French Toast

Served with applewood-smoked bacon

BANANAS FOSTER PAIN PERDU

A New Orleans brunch favorite, French bread French toast, covered with rum-flambéed 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, tossed in cinnamon sugar

BRIOCHE 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

ON THE SIDE

**PORK SAUSAGE LINKS
CHICKEN SAUSAGE PATTIES
CHORIZO SAUSAGE**

**COFFEE-GLAZED HAM
APPLEWOOD-SMOKED 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

COFFEE & OTHER BEVERAGES

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
CAPPUCCINO
ESPRESSO
HOT COFFEE
HOT TEA**



PREMIUM ORANGE OR GRAPEFRUIT JUICE

**APPLE JUICE
TOMATO JUICE
CRANBERRY JUICE**

**MILK
CHOCOLATE MILK
HOT CHOCOLATE**

**ICED TEA
COKE
SPRITE
DIET COKE
LEMONADE
GINGER ALE
ROOT BEER
REFILLS INCLUDED**

10 and under only please
ALL KIDS' MEALS

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



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