Eye Opening COCKTAILS

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**



VODKA **BACON-INFUSED** VODKA **TEQUILA BLANCO**

BBQ SHRIMP & GRITS

Sautéed Gulf shrimp with beer &

CATFISH & GRITS

THE COSTA RICAN

plantains & avocado

biscuit

biscuit

rosemary butter reduction over stone

ground grits, served with a buttermilk

Thin-fried USA-raised catfish with a

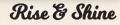
pork tasso cream sauce over stone

ground grits, served with a buttermilk

Gallo pinto (slow-cooked black beans

& rice) over a warm tomato salsa, two

eggs any style, chorizo sausage, crispy



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**

GRILLED FISH

'ST. PETER'

Grilled fish of the day over a

cheesy grit cake, sautéed spinach

& tomatoes, a skewer of grilled

A Tex-Mex scramble with onion,

cheese & chorizo sausage, over

crispy tortilla strips, served with

avocado, chipotle sour cream and

tomato, cilantro, pepperjack

shrimp, finished with creole

mustard hollandaise

MIGAS

pico de gallo

3 S LITTLE PIGS OMELET

THE SOUTHERN

Two eggs any style, stone ground

grits, applewood-smoked bacon,

buttermilk biscuit & a fried green

BAM BAM BISCUIT

Fried egg with pepperjack cheese,

pig-candy bacon & a fried green

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

tomato on a buttermilk biscuit

BREAKFAST

Applewood-smoked bacon, ham & sausage with swiss cheese

HOT-SMOKED SALMON OMELET

EGGS & OMELETS

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

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

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 coubion 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 & flashfried 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

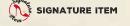
THE SLIPPER SALAD

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



Momma can't make this...

SPECIALTIES

Get you some sugar... SWEET SPOT

French Toast

Served with applewoodsmoked bacon



A New Orleans brunch favorite. French bread French toast, covered with rum-flambéed banana, raisins & butter caramel sauce



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 applewoodsmoked bacan

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

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

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

French Truck espresso, vanilla cream

syrup, whipped cream and nutmeg

CREAMY VANILLA

NOLA-STYLE ICED

French Truck cold brew coffee.

SPICE LATTE

COFFEE

milk & cream

CAPPUCCINO

HOT COFFEE

ESPRESSO

HOT TEA

LATTE



OR GRAPEFRUIT JUICE **APPLE JUICE**

TOMATO JUICE CRANBERRY JUICE

PREMIUM ORANGE

MILK CHOCOLATE MILK HOT CHOCOLATE

ICED TEA **ROOT BEER**

COKE SPRITE DIET COKE **LEMONADE GINGER ALE**

REFILLS INCLUDED

