

# BRUNCH

### PO' BOYS

The Po-Boy is a New Orleans original, richly steeped in tradition, dating back to the streetcar strike of 1929. Our French bread loaves are filled with hearty amounts of meats, vegetables, and seafood. **They come "dressed" topped with lettuce, tomato, house-made pickles, and mayo.**

roast beef 12

debris gravy, horseradish mayo

cornmeal crusted catfish 13

green tomato kimchee, creole remoulade

crispy panko fried shrimp 14

hot sauce mayo

fried green tomato & pimento cheese (v) 11

(ask for it "chef's way")

pork "cuban" 12

shaved pork loin, ham, house-made pickles, cheese, mustard seed mayo

### PICK A SIDE

collard greens | gumbo | fries | small simple salad | red beans & rice

### COFFEE & BEVERAGES

cafe' au lait 4

roc2 coffee 3

chicory coffee 3

hot tea 3

orange juice 5

sweet tea 3

tropical black tea 3

herbal strawberry-peach tea 3

housemade honey lemonade 4

### COCKTAILS

breakfast bloody 7

mimosa 5

morning martini 7

NoLa milk punch 6

creole lemonade 7

three sheets coffee 7

ADD PROTEIN TO ANY DISH salmon \$6 | shrimp \$6 | andouille \$5 | smoked chicken \$5

add soft boiled or fried egg to any brunch 2

deviled egg, classic filling, organic garnishes (v/ gf) 2

2 beignets, powdered sugar (v) 6

corn chowder, potato, bacon, mushroom, pesto (v/ gf) 7

the sampler, something smoked, pickled veggies, bacon onion jam, pimento cheese, tomato jam, nuts & toast 15

avocado toast, Noble Bread, grapefruit, sprouts, chicken fried fresno chilies (v) 9

croque monsieur, Noble toast, ham, smoked onion béchamel, tomatoes, spicy pickled carrot 12

buttermilk biscuits, house made tasso ham gravy 9

fried green tomato benedict, biscuit, tomato jam, creole hollandaise, frisee salad (v) 13

shrimp 'n' super creamy grits, sautéed onions, fennel, tomatoes (gf) 14

bread pudding french toast, banana bourbon sauce (v) 11

organic quinoa bowl, sautéed vegetables, pickled beets, avocado (v/ gf) 12

camelback salad, bacon, smoked chicken, egg, butternut squash, green beans, dried corn, roasted garlic caesar dressing (gf) 13

chopped blt salad, thick cut bacon, tomato, charred green onion & pickled relish dressing, cola bbq drizzle (v/ gf) 10

smoked salmon & spinach salad, apples, heirloom carrots, avocado puree, roasted red pepper vinaigrette (v/ gf) 12

barley & kale salad, collard green pesto, roasted grapes, toasted pecans (v) 9

smoked chicken & grilled andouille gumbo ya ya, rice, green onions bowl 14 cup 6

house smoked trout, sweet pea cake, spiced tomato jam 12

v/ gf - CAN be made vegetarian or gluten free

\*Items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*No separate checks please. \*\*\*Parties of (8) eight or more we encourage a service charge of 20%. Thank you.