

Sunday Brunch

11:00 am - 3:00 pm

Rezurrection Hash

Shredded house smoked brisket and Cajun fritter hash served with an over easy egg, avocado slices, chipotle crema or chorizo queso.

\$13~

Root Vegetable Hash

Roasted root veggies w/ onions, peppers, brussels sprouts, and two eggs drizzled with hollandaise.

\$12~

The Failsafe

An over medium egg topped with bacon, avocado, Havarti cheese and bistro sauce nestled between English muffin toast

\$12~

NOLA Benedict

2 poached eggs, house made cheddar biscuit, sliced Andouille sausage topped w/ Cajun hollandaise.

\$12~

Waffles foster

4 mini waffles, sliced candied bananas, reduced rum syrup, whipped sweetened cream and powdered sugar

\$12~

Breakfast Jamby

House made chicken and andouille jambalaya topped with 2 eggs cooked to order.

\$12~

French Quarter Toast

Thick sliced Brioche bread drizzled with a brandy fused syrup, topped with sweet whipped cream. Served with Prosciutto wrapped pears, goat cheese and rosemary.

\$12~

Green Goat Frittata

Frittata with garlic truffle butter, sauteed asparagus topped with goat cheese and chive oil micro blend.

\$12~

The Plain Jane

2 eggs to order, sausage links or candied bacon, hash browns and English muffin toast.

\$11~

Yogi Parfait

A bowl of Vanilla yogurt with granola and a variety of fresh fruit.

\$10~

Bowl O' Cereal

Ask server for selections. Served with whole milk. Add a shot of Rum Chata (no judgement)

\$6~