

Rezurrection Hash

Pulled corned beef and Cajun fritter hash served with over easy egg, avocado and chipotle mayo or chorizo queso

\$13

Root Vegetable Hash

Roasted root veggies w/ onions, peppers, brussels sprouts and 2 eggs drizzled with hollandaise

\$12

Frittata's

A 2 egg frittata with potato crust baked to order in a skillet (allow 20 min) comes with your choice of side.

Coastal - seasoned crab & shrimp w/ parm

Greek - spinach bacon and goat cheese

Farmer - Ham, bacon, onion, peppers w/ colby jack

Creole - Chorizo, onions & pepper jack

\$10

Deviled Eggs

Coastal - Old Bay seasoned w/ crab

Gingersnap - Wasabi & Ginger

Savory Creole w/ bacon

Five halves \$8, w/ a side \$10

9 egg sample platter - \$11

Deep Fried Brussels Sprouts

A skillet of sprouts, salted, peppered, splashed w/ malt vinegar and bacon.

Comes with a side of your choice.

\$9

Croissants

Large flakey sandwiches with a side.

Tuna salad - warmed with provolone

Egg salad - a mid-west standard

The American - bacon, egg & cheese

\$11

Candied Cajun BLT - \$10

Reuben

Slow cooked pulled corned beef on marble rye, swiss, sauerkraut, 1000 Isle & a side

\$12

Pancake wraps

A pancake rolled & stuffed with egg, deep fried served with syrup and a side.

Farmer - ham, bacon, onion peppers & colby jack

Southwest - Chorizo, onions, pepper jack

American - bacon, egg and cheese

\$12

Avocado Toast

Toasted white bread, sliced avocados w/ one egg over easy, pico de gallo, drizzled avocado cilantro aioli and a touch of Sriracha

\$10

Baked Honey Crisp Apples

filled w/ cobbler style brown sugar crumbled oat topping

\$5

Prosciutto Pears

A pear sliced, wrapped in prosciutto sauteed served with goat cheese & rosemary

\$8

Cinnamon Bun

Our gooey secret recipe baked to order, dripping in cream cheese frosting served in a skillet. Enough for two!

(unless you're greedy)

\$6

Sides

Fries or Sweet potato fries - \$2/\$3

Cajun fritters (3) - \$4

Fritter hash - \$4

Brussels sprouts - \$3

Cajun candied bacon (2) - \$4

Bacon (2) - \$3

Bruschetta - \$4

Seasonal fruits - \$4

KIDS menu

One pancake - 1~
One egg any style - 1~
2 pieces bacon - 2~

PERSONAL 12oz KEGS

Coors Lt
Budweiser
High life
Miller Lt
Mich Ultra
Solid Gold
Black Label
All Day IPA
Rogue Dead Guy
Upside Dawn (NA)
Truly strawberry Lemonade
White Claw Black Cherry
High Noon Pineapple
Truly wild Berry
White Claw Mango
High Noon Peach

Standard 8 taps

Guinness - Irish Stout
Fat Tire - Amber ale
Kusterer Weiss - Wheat
Fresh Squeezed - IPA
Flannel Mouth - Cider
Locals Light - Lager
Widow Maker - Black
Rogue River - Brown ale

Seasonal rotations

Check the beer board
Or ask your server for details

Personal 10" Pizzas

Spicy Hawaiian - 12~
The Sazerac - 11~
The works - 13~
Voodoo - 11~
Veggie - 11~

Bloody's n such

Warehouse District

Our house made bloody w/ 15 ingredients
Lots of flavor little heat
7~

Garden District

A hearty drink w/ a Guinness float
8~

The Quarter

Hot like New Orleans night life!
8~

Rosa Maria

1800 Tequila Bloody! Sweet with a
little love tap.
7~

Bloodies served w/ a schnit o' beer
5oz side car \$1
8oz trailer \$2.50

The MIRAGE - 7~

Sweet agave nectars, 1800 tequila,
sprite and Pama float. You thought you
didn't like tequila...silly!

Le'BOTANY - 8~

Botanist gin gimlet dressed to impress,
she's not so tart just a little sweet.

Gin & Juice 2.0 - 8~

Hendrick's, St. Germaine, fresh lemon &
pineapple juice

Mimosa - 7~

Sangria - 7~