

BRUNCH

Breakfast Sandwiches

Choice of:

Buttermilk Biscuit 2.5

Parkerhouse Roll 2.5

Add

Smoked Bacon +2.25

Turkey Sausage +2

Ham +2

Egg [scrambled with milk, baked to fit] +1.5

NY Sharp Cheddar +1.25

J. Baker Pimiento Cheese +2

Beignets {"Ben-yays"} 3.75
NOLA doughnut {3} fried in 100% refined peanut oil

Biscuits & Gravy [choice of:] 6
VA style -Edwards Country Ham gravy
LA style - Chicken & Andouille Sausage Gumbo

BBQ Pork Biscuit 5
chopped pork, BBQ sauce

True Grits 5
stone ground at the GW Gristmill, Mt. Vernon, VA
try it "dressed" - cheddar, bacon & green onion +2.5

Natural Yogurt 4
whole milk yogurt
seasonal fruit +1.75
granola +1.25

Steel Cut Irish Oats 5
topped with raisins & Steen's Louisiana Cane Syrup

Gras-NOLA [All Day] 5
our seasonally changing granola [contains nuts and dried fruit]
"wet" with milk +1

Bayou Taters 6
skin-on baby reds, rosemary, sweet onions, red peppers, roasted in rendered bacon fat

Hungover Hog 14
soft poached egg, BBQ pork, country ham gravy, bayou taters

Avocado Benedict 9
soft poached egg, avocado, oven-cured cherry tomatoes, tater tots, & lazy man's hollandaise

Salmon Toast 12
honey grain toast, lemon-chive cream cheese, everything spice, house-cured gravlax, watercress, radish, lemon-chili vinaigrette

Just Baked

Made Daily,
When We're Out, We're Out

Seasonal Pies,
Pralines, Brownies,
Coffee Cake, Cookies,
Cornbread, Croissants,
Savory & Sweet Scones,
Breakfast Bar, Muffins,
GF Chocolate Crack
Cookies, Rice Krispies
& much more!

Extras Donated to PathForward -
Empowering People from Streets to Stability

Brunch All Day 8AM-4PM

LUNCH

DAILY SAMMIES

ADD ON: Zapp's Chips and local Gordy's Hot Chili Spears Pickles +2.50

THE MUFF-A-LOTTA 12

salami, mortadella, ham, provolone, olive salad, toasted sesame seed Italian roll

Smoked "Douille" Dog 10.50

local andouille sausage, creole mustard slaw, toasted split bun

J. Baker Pimiento Cheese {Grilled} 7

slightly warm outside, cold center, on white bread

Roasted Chicken Salad 9.50

alfalfa sprouts, avocado, toasted whole wheat

Bayou BLT 11

smoked bacon, oven-cured tomatoes, baby greens, mayo, toasted white bread

The Arm Drip 11

sliced roast beef in gravy, sautéed sweet onions, mayo, swiss cheese, Leidenheimer bread

Mr. T 11

sliced all-natural turkey, baby greens, pepper jack, creole aioli, toasted honey grain

Seasonal Veggie-ville 10

sun-dried tomato pesto, broccoli rapini, parmesan cheese, toasted sesame seed bun

NOT SANDWICHES

Daily Quiche Plate 12

served with heritage mixed greens and balsamic vinaigrette

Avocado Toast 9

toasted cast-iron sourdough bread, smashed avocado, arugula, radish, faro, lemon & red pepper vinaigrette

Salmon Toast 12

honey grain toast, lemon-chive cream cheese, everything spice, house-cured gravlax, watercress, radish, lemon-chili vinaigrette

Cheesy Mac 7

"feel good" fillings change daily

SOUPS & GREENS

Gumbo 6 cup / 9 bowl
smoked sausage, chicken, rice, green onion

Seasonal Soup 5 cup / 7 bowl

ADD ON TO ANY SALAD:

herb roasted chicken breast +3
chilled poached gulf shrimp +5

Your Daily Greens 10

heritage blend of lettuces, sliced apples, candied-spiced pecans, local chèvre cheese, balsamic vinaigrette

Da Bayou Chopped 11

chopped romaine, crumbled blue cheese, smoked bacon, avocado, chopped egg, oven-cured tomatoes, radish, mustard vinaigrette

All "Kale" Caesar! 9

romaine hearts, kale, parmesan cheese crisps, caesar dressing

try it "Bloody" with bacon & oven-cured tomatoes +2

LITTLE Y'AT SAMMIES

All Beef Dog 5

Turkey Melt 6

Grilled Cheese 4

Add Danish ham +1.25

SIDES

J. Baker's Pimiento Cheese & Ritz crackers 6

"Not My Mom's" Deviled Eggs {3} 5

"pig & peño style" - bacon & pickled jalapeño +1

Creole Cream Cheese & Pepper Jelly 8

2 buttermilk biscuits

Blackened Turkey Meatballs 7

oven-roasted tomato sauce, parmesan

Spinach Madeline 6

A NOLA classic - spicy cream spinach dip, served with corn chips

Beignets {"Ben-yays"! 3.75

the doughnut of New Orleans {3}
fried in 100% refined peanut oil

Lunch Hours 11AM-4PM