: Breakfast Sandwiches: Sunrise Specials : Choice of: Carefully Sourced & Prepared

Choice of: Buttermilk Biscuit Parkerhouse Roll

Turkey	Sausage	+2
		• ——

Egg	scrambled with	
mik,	baked to fit	+.50

J. Baker Piniento Cheese +2

Just Baked

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

Cornbread, Croissants, Savory & Sweet Scones, Pralines, Brownies, Coffee Cake, Cookies, Breakfast Bar, Muffins, Snickerdoodles, GF Chocolate Crack Cookies, Rice Krispies

• Final Hour Bake Sale 2 for the Price of 1 1 hour before closing

& much more!

GrasNOLA our seasonally changing granola contains nuts and dried fruit "wet" with milk

Beignets {Ben-yays!} 3 "donut of New Orleans" 3 fried in 100% refined peanut oil

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

Natural Yogurt whole milk yogurt seasonal fruit +1.50+1.25granola

Avocado Benedict 8 soft poached egg, avocado, oven-cured cherry tomatoes, crispy tater tots, & lazy man's hollandaise

Extras Donated to PathForward - Empowering People from Streets to Stability

Breakfast Hours 7AM-11AM

DAILY SAMMES

ADD ON: Zapp's Chips and local Gordy's Hot Chili Spears Pickles	+2
THE MUFF-A-LOTTA salami, mortadella, ham, provolone, olive salad, toasted sesame seed Italian roll	10
Smoked "Douille" Dog local andouille sausage, creole mustard slaw, toasted split bun	9
J. Baker Pimiento Cheese {Grilled} slightly warm outside, cold center, on white bread	7
Roasted Chicken Salad alfalfa sprouts, avocado, toasted whole wheat	8.50
Bayou BLT Benton's bacon, oven-cured tomatoes, baby greens, mayo, toasted white bread	10
The Arm Drip our roast beef po boy - sliced roast beef in gravy, sautéed sweet onions, mayo, swiss cheese, Leidenheimer bread	9.50
Mr. T sliced all-natural turkey, baby greens, pepper jack, creole aioli, toasted honey grain	9.25
Seasonal Veggie-ville sun-dried tomato pesto, broccoli rapini, parmesan cheese, toasted sesame seed bun	9
NOT SANDWICHE	
Daily Quiche Plate served with heritage mixed greens and balsamic vinaigrette	9
Avocado Toast lightly toasted cast-iron sour dough bread, smashed avocado, arugula, radish, crispy faro, lemon and red pepper vinaigrette	9
Cheesy Mac "feel good" fillings change daily	7

SOUPS & GREENS

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

Seasonal Soup 5 cup / 7 bowl

ADD ON TO ANY SALAD: 5-ounce roasted chicken breast +3 chilled poached gulf shrimp +4

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

Da Bayou Chopped 10 chopped romaine, crumbled blue cheese, Benton's bacon, avocado, chopped egg, oven-cured tomatoes, radish, mustard vinaigrette

All "Kale" Caesar!

romaine hearts, kale, parmesan cheese crisps, caesar dressing

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

LITTLE Y'AT SA	MMES
All Beef Dog	4
Turkey Melt	5.25
Grilled Cheese Add Danish ham	$\begin{array}{c} 4 \\ +1.25 \end{array}$

SIDES

J. Baker's Pimiento Cheese & Ritz crackers	6
"Not My Mom's" Deviled Eggs {3} "pig & peño style" - bacon & pickled jalapeño	4+1
Creole Cream Cheese & Pepper Jelly 2 buttermilk biscuits	8
Blackened Turkey Meatballs oven-roasted tomato sauce, parmesan	6
Spinach Madeline A NOLA classic - spicy cream spinach dip, served with corn chips	5
Beignets ("Ben-yays"!) the doughnut of New Orleans {3} fried in 100% refined peanut oil	3

Lunch Hours 11AM-3PM