

DAY STARTERS

Baked Brie Bruschetta

Caramelized Apples, Golden Raisins, Pecans, Balsamic Reduction & Triple Cream Brie Cheese

Spooner of the Day

A Cup or a Bowl of the Chef's Fresh Soup of the Day cup/bowl

Deviled on the Bayou

Tasso Deviled Eggs topped with Fried Louisiana Oysters & Sriracha Aioli

Bananas in Pajamas

Crispy Banana Eggrolls served with Fosters Sauce

EGG DISHES

Served with Pomme Frites & Seasonal Garnish (Add Parmesan Truffle Fries \$1)

Spinach Bacon Cheddar Omelet

Spinach, Pecan Smoked Bacon, Tomato & Cheddar Jack Cheese

Ham & 3 Cheese Omelet

Ham, Monterey Jack Cheese, Smoked Gouda Cheese & Cheddar Jack Cheese

Garden Omelet

Grilled Seasonal Vegetables & Feta Cheese

Killer Creole Omelet

Gulf Shrimp, Tasso, Onions, Red & Green Bell Peppers, & Cheddar Jack Cheese, Topped with Housemade Hollandaise

Caribbean Scrambler

Jerk Chicken Breast, Grilled Pineapple, Onion, Monterey Jack Cheese & Mango Salsa

Crab & Sweet Pepper Scrambler

Lump Crab, Red & Green Bell Peppers, Onion & Corn, Topped with Housemade Mornay Sauce

FRESH GREENS

Substitute Steak or Gulf Shrimp

Grilled Veggie

Spring Mix, Seasonal Vegetables, Feta Cheese & Sun Dried Tomato Vinaigrette

Sunny Caesar

Grilled Chicken, Romaine, Pecan Smoked Bacon, Parmesan Cheese, Croutons & House Caesar Dressing, Topped with a Poached Egg

Steak & Portobello

4oz USDA Prime NY Strip Steak, Spring Mix Portobello Mushrooms, Tomato, Red Onion, Blue Cheese & Housemade Pepper Jelly Vinaigrette

Verde

Grilled Chicken Breast, Spring Mix, Pecan Smoked Bacon, Pear, Pistachio & Housemade Steen's Cane Vinaigrette

Seafood Stuffed Avocado

Seafood Stuffed Avocado, Spring Mix, Red Onion, Cashew, Balsamic Reduction & Sun Dried Tomato Vinaigrette

Shuck Me

Cornmeal Dusted Louisiana Oysters, Spring Mix, Pecan Smoked Bacon, Avocado, Red Onion & House Creole Mustard Vinaigrette

BEIGNETS

Cafe Beignets

Powdered Sugar & Housemade Seasonal Marmalade

Creme Stuffed Beignets

Powdered Sugar & Wildberry Creme Stuffing

BRUNCH SPECIALTIES

Shrimp & Grits

Gulf Shrimp, Red & Green Bell Peppers, Onion, House Garlic Cream Sauce & Fire Roasted Corn Grits, topped with a Poached Egg and served with Toast Points

Breakfast Tacos

Fried Wonton Shell, Chorizo Scrambled Eggs, Romaine, Sour Cream, Mango Salsa & Cheddar Jack Cheese, served with Pomme Frites

American Breakfast

2 Eggs (Your way), Pecan Smoked Bacon, Canadian Bacon, Toasted English Muffin & Fire Roasted Corn Grits

Shrimp & Tasso Mac N Cheese

Gulf Shrimp, Tasso, Cavatappi Pasta, Smoked Gouda Mornay Sauce & Truffle Oil, served with Toast Points

Grits & Grillades

Fire Roasted Corn Grits & Housemade Veal Grillades in a red gravy, served with toast points

Steak & Eggs

8 oz USDA Prime NY Strip, 2 Eggs (Your Way), House Hollandaise & Fire Roasted Corn Grits

Corn Crab & Sweet Pepper Crepe

Lump Crab, Sweet Peppers, Onion, Corn & House Mornay Sauce, served with Toast Points

SAMICHES

All Served with Pomme Frites (Add Parmesan Truffle Fries (\$1))

Grilled Chicken Club

Brioche Bun, Grilled Chicken Breast, Canadian Bacon, Pecan Smoked Bacon, Smoked Gouda Cheese, Spring Mix, Tomato & House Aioli

Grilled Veggie

Sourdough Bread, Seasonal Vegetables, Spring Mix, Feta Cheese & Sun Dried Tomato Aioli

Soft Shell Crab BLT

Sourdough Bread, Cornmeal Dusted Soft Shell Crab, Pecan Smoked Bacon, Spring Mix, Tomato & Sun Dried Tomato Aioli

Black & Blue

Sourdough Bread, 4oz USDA Prime NY Strip Steak, Roasted Portobellos, Spring Mix, Balsamic Reduction & Blue Cheese Aioli

Shrimp & Tarragon

Sourdough Bread, Grilled Gulf Shrimp, Spring Mix, Avocado, Grilled Onions, Monterey Jack Cheese & Tarragon Caper Aioli

Grown Up Grilled Cheese

Sourdough Bread, Fried Egg, Pecan Smoked Bacon, Spring Mix, Tomato, Smoked Gouda Cheese & Monterey Jack Cheese

BE CREATIVE!

Add to Any Entree of Your Choice

Proteins

Smoked Sausage
Pecan Smoked Bacon
Grilled Chicken Breast
Lump Crab
Gulf Shrimp
Grilled Steak
Sides
Egg
Seasonal Fresh Fruit
Strawberry Yogurt
Fire Roasted Corn Grits
Avocado
Smoked Gouda Mac
Pomme Frites
Parmesan Truffle Fries
Bacon Braised Collard Greens

SWEET EATS

Add Fruit Compote

Original Pancakes

Powdered Sugar

Brioche French Toast

Battered Brioche & Powdered Sugar

Stuffed French Toast Sliders

Battered French Bread, Cream Cheese, Fruit Compote, Fosters Sauce, House Whipped Cream & Powdered Sugar

Bananas Foster French Toast

Battered Brioche, Caramelized Bananas, Fosters Sauce, Pecan Pieces, House Whipped Cream & Powdered Sugar

BENEDICTS

All Served with Pomme Frites & Seasonal Garnish (Add Parmesan Truffle Fries \$1)

Farmer's Market

English Muffin, Seasonal Vegetables, Poached Eggs & House Hollandaise

Benedict Po-Boy

French Bread, Canadian Bacon, Poached Eggs & House Hollandaise

Chicken Florentine

English Muffin, Grilled Chicken, Garlic Creamed Spinach, Parmesan Cheese, Poached Eggs & House Hollandaise

Crab Cake Benny

Housemade Lump Blue Crab Cakes, Bacon Braised Collard Greens, Poached Eggs & Creole Hollandaise

Oyster Bed

English Muffin, Cornmeal Dusted Oysters, Pecan Smoked Bacon, Tomato, Poached Eggs & Rosemary Hollandaise

Soft Shell Crab

English Muffin, Cornmeal Dusted Soft Shell Crab, Canadian Bacon, Poached Eggs & Creole Hollandaise

BETWEEN THE BUNS

All Served with Pomme Frites (Add Parmesan Truffle Fries \$1)

All Burgers Come Dressed with Shredded Romaine, Red Onion, & Tomato on a Toasted Brioche Bun

Homemade Cheeseburger

Handmade Patty, Your Choice of Cheese (Smoked Gouda, Pepper Jack, Monterey Jack or Cheddar Jack) & House Aioli

Chimichurri Cheeseburger

Handmade Patty, Smoked Gouda Cheese, Roasted Tomato, House Chimichurri Sauce & House Aioli

Bacon Cali Burger

Handmade Patty, Pecan Smoked Bacon, Avocado, Pepper Jack Cheese & House Aioli

Burger Additions

Egg Pastured Egg
Hollandaise Bechamel
Bacon Avocado
Gr. Onions Gr. Mushrooms
Jalapeño

BEVERAGES

Soda & Tea
Milk & Orange Juice
Seasonal Juice
Hot Teas
Brick & Spoon Coffee
Cappucino, Latte, & Double Espresso
French Press for 2

Breakfast, Brunch, & Lunch Served 7am to 2pm

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May increase your risk of food borne illness