



SATURDAY
& SUNDAY

BRUNCH



10AM - 2PM

SIGNATURE BRUNCH

All Signature Brunch items below are served with our chef style hash browns.

Chef style hash browns - grilled shredded potato patty with caramelized onions, cheddar cheese, and cajun spice.

SOUTHERN OMELETTE 15

3 eggs, sausage, ham, green & red peppers, onions, mushrooms and cheese. Served with toast and tomato-tequila salsa

BOURBON STREET OMELETTE 16

3 eggs, bacon, black beans, red peppers, spinach and bourbon cheddar cheese. Served with toast and mango salsa

CRAB CAKE CAJUN BENNY 17

2 crab cakes and two medium poached eggs over a homemade buttermilk biscuit topped with Cajun hollandaise sauce

KIDS MENU

LITTLE GATOR 6

1 egg, 2 bacon and 1 waffle

FRENCH TOAST 6

2 plain French toast

GRILLED CHEESE 8

Served with French fries

FRENCH TOAST & WAFFLES

BANANAS FOSTER FRENCH TOAST 16

Our own rum flambèed Bananas Foster over 3 slices of French toast with whipped cream, candied pecans and cinnamon

THE TRADITIONAL WAFFLE 14

Buttermilk waffle with strawberries, blueberries and whipped cream. Finished with our homemade maple butter syrup

ORLEANS BLUES WAFFLE 16

Corn bread style waffle served with banana slices, candied pecans, whipped cream and our homemade maple butter syrup

LOUISIANA BREAKFAST 13

2 eggs any style with a choice of bacon or chorizo sausage. Served with toast

SIDES

Bacon	3.5	Toast	3
Sausage	4.5	Egg	2
Chef style hash browns			4

SIGNATURE COCKTAILS

MIMOSA 7

MANGO-ORANGE MIMOSA 7

TRADITIONAL CAESAR 5

PLEASE BRING ANY ALLERGY - DIETARY CONCERNS TO THE ATTENTION OF YOUR SERVER.
CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
APPLICABLE ONLY AT LOUISIANA PURCHASE NORTH LOCATION | PRICES AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE