



That Brunch Life™

DIETARY PREFERENCE MENU

We ask that if you have a specific food allergy that could result in a medical reaction that you notify your server before ordering so that they may work with you to identify options that best meet your needs. This includes a soy allergy. It is important for us to note that though we have identified keto-friendly, vegetarian, vegan, and gluten-free options in this menu, there is always a possibility of cross-contact when preparing dishes in our kitchens.

Many of our menu items contain ingredients that have been prepared in a factory that prepares or packages nuts. For this reason, we are unable to offer 100% nut-free options.

ALLERGEN GUIDE :

Note: Oil used in fryer is a soybean blend



fish



seafood



eggs



dairy



nuts



soybean



gluten

GF Gluten-Free **VEG** Vegetarian **K** Keto

STARTERS

FRENCH TOAST BITES



Brioche-based French toast bites, fried and tossed in cinnamon sugar and served with cream cheese icing & praline sauce

PIG-CANDY BACON BITES**



Applewood-smoked bacon bites with a candy glaze

FRIED GREEN TOMATOES



Fried green tomatoes topped with remoulade, lettuce, red tomatoes and bacon onion jam

SEASONAL BEIGNETS



Ask your server for details

Keto-Friendly

THREE LITTLE PIGS OMELET

Applewood-smoked bacon, ham & sausage with swiss cheese served with a side of avocado & side salad with fresh lemon

SPANISH OMELET

Chorizo sausage, pepper jack cheese & pico de gallo served with a side of avocado & side salad with fresh lemon

BIG BACON BURGER**

A classic burger dressed with cheddar, red onion, lettuce, tomato, pickles, bacon and mayo served with avocado. *Add Egg*

SOUTHERN BLT**

Applewood-smoked bacon, lettuce, tomato & mayo served with avocado *Add egg \$1*

AVOCADO TOAST**

Spinach, avocado, pico de gallo, herbed crème fraîche, and a poached egg, garnished with pickled red onions, chives and capers

MIGAS

A Tex-Mex scramble of eggs with pico de gallo, spicy chorizo sausage, topped with chipotle sour cream, pico de gallo, pepper jack, and cilantro served with a side of avocado. *Make It Skinny...Tex-Mex egg white scramble with pico de gallo and spinach*

SOUTHERN BREAKFAST**

2 eggs any style, applewood-smoked bacon, pork link, chicken sausage, grilled tomato & avocado

FLORENTINE OMELET

Portabello mushroom, spinach & goat cheese served with a side of avocado & side salad with fresh lemon
Make It Skinny...egg whites, spinach, mushrooms & goat cheese

GULF SHRIMP OMELET

Gulf shrimp, red onion, bell pepper and cheddar cheese, served with a side of avocado & side salad with fresh lemon

Vegetarian

SOUTHERN ALT

Fried green & fresh red tomato, avocado, lettuce & mayo served on brioche toast with choice of side

BREAKFAST TACOS

Three grilled flour tortillas filled with a scramble of eggs, pico de gallo, pepper jack, chipotle sour cream and avocado, served with a side of breakfast potatoes

SKINNY MIGAS

A Tex-Mex egg white scramble of eggs with pico de gallo and spinach, topped with chipotle sour cream, pico de gallo, pepper jack, and cilantro served with a side of avocado

CLASSIC FRENCH TOAST

Brioche French toast topped with fresh strawberries and cane syrup butter served with fresh fruits

STUFFED FRENCH TOAST

Brioche French toast stuffed with featured cheesecake filling served with fresh fruits

FRENCH TOAST BITES

Brioche French toast bites, fried, and tossed in cinnamon sugar and served with cream cheese icing, praline sauce, & fresh fruits

BANANAS FOSTER FRENCH TOAST

New Orleans style French toast with rum-flambeed bananas and raisins served with fresh fruits

CLASSIC BUTTERMILK PANCAKES

Topped with Cane Syrup Butter, served with fresh fruits

CINNAMON SWIRL PANCAKES

Filled with cinnamon & sugar topped with cream cheese icing with fresh fruits

WHITE CHOCOLATE BREAD PUDDING PANCAKES

Filled with white chocolate bread pudding and cinnamon sugar topped with white chocolate whiskey sauce with fresh fruits

BERRY CHANTILLY PANCAKES

Filled with blueberry compote layered with Chantilly cream and macerated strawberries served with fresh fruits

SOUTHERN BREAKFAST**

2 eggs any style, stone-ground grits, fried green tomato with a buttermilk biscuit & side salad

FLORENTINE OMELET

Portabello mushroom, spinach & goat cheese served with side salad and a buttermilk biscuit
Make it Skinny ~ with egg whites and spinach instead of chorizo

ONE TOMATO, TWO TOMATO**

Fried green tomato and grilled red tomato served over a buttermilk biscuit, topped with two poached eggs and hollandaise, served with a side salad

B.Y.O. OMELET**



Served with stone-ground grits and a buttermilk biscuit

Choose Your Cheese:

cheddar, swiss, pepper jack or goat cheese

Add:

onion, tomato, spinach, mushrooms, bell peppers,

Sauce it up!:

pico de gallo, hollandaise

* Not available in TN

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Gluten-Free Friendly

MIGAS 🍳 🌶️ 🥑

A Tex-Mex scramble of eggs with pico de gallo, spicy chorizo sausage, topped with chipotle sour cream, pico de gallo, pepper jack, and cilantro served with a side of avocado

Make it Skinny...Tex-Mex egg white scramble with pico de gallo and spinach

SOUTHERN BREAKFAST** 🍳 🌶️ 🥑

2 eggs any style, applewood-smoked bacon, grilled red tomatoes, fresh fruits, with gluten-free bread

FLORENTINE OMELET 🍳 🌶️ 🥑

Portabella mushroom, spinach & goat cheese, served with a side salad and gluten-free toast *Make it Skinny - with egg whites*

GULF SHRIMP OMELET 🍳 🌶️ 🥑 🍤

Gulf shrimp, red onion, bell pepper and cheddar cheese, served with fresh fruits and gluten-free toast

THREE LITTLE PIGS OMELET 🍳 🌶️ 🥑

Applewood-smoked bacon, ham and sausage with Swiss cheese, served with fresh fruits and gluten-free toast

SPANISH OMELET 🍳 🌶️ 🥑

Chorizo sausage, pico de gallo and pepper jack cheese, served with fresh fruits and gluten-free toast

EGGS COCHON** 🍳 🌶️ 🥑

Apple-braised pork debris served over gluten-free toast or grilled tomato, topped with two poached eggs, finished with hollandaise

EGGS BLACKSTONE 🍳 🌶️ 🥑

Applewood-smoked bacon & grilled tomato served over gluten-free toast or grilled tomato, topped with two poached eggs, finished with hollandaise

FRENCH TOAST 🍳 🌶️ 🥑

Gluten-free bread dipped in spiced custard and grilled, topped with fresh strawberries, cane syrup butter and powdered sugar *Add Applewood-smoked Bacon*

BREAKFAST SANDWICH** 🍳 🌶️ 🥑

Served on gluten-free bread with your choice of meat - bacon, hot sausage or chicken sausage and your choice of egg - scramble or fried and choice of cheese and choice of side. *Extra Meat, Egg, Extra Cheese*

BURGER** 🍳 🌶️ 🥑

Served on gluten-free bread dressed with cheddar, red onion, lettuce, tomato, pickles, bacon onion jam and mayo served with choice of side

SOUTHERN BLT 🍳 🌶️ 🥑

Fresh red tomato, bacon, lettuce & mayo served on gluten-free bread and choice of side

AVOCADO TOAST** 🍳 🌶️ 🥑 🥑

Avocado and pico de gallo served on gluten-free bread topped with a poached egg, herb creme fraiche, capers, pickled red onion and chives.

On the Side

APPLEWOOD-SMOKED BACON* 🌶️ 🥑

PORK SAUSAGE LINKS* 🌶️ 🥑

CHICKEN SAUSAGE PATTIES* 🌶️ 🥑

CHORIZO SAUSAGE* 🌶️ 🥑

STONE GROUND GRITS 🌶️ 🥑

BREAKFAST POTATOES 🌶️ 🥑

TATER TOTS 🌶️ 🥑

FRENCH FRIES* 🌶️ 🥑

FRESH FRUIT 🌶️ 🥑

BUTTERMILK BISCUITS 🌶️ 🥑

TOAST* 🌶️ 🥑

GLUTEN-FREE BREAD 🌶️ 🥑

ONE EGG (ANY STYLES)* 🌶️ 🥑

Eye Opening Cocktails

COCKTAILS

That Brunch Life

RUBY MIMOSA 🌶️ 🥑

A generous pour of our sparkling wine, OJ and a splash of pomegranate juice

BIG EASY MIMOSA 🌶️ 🥑

A generous pour of our sparkling wine and choice of juice or house purée (grapefruit, cranberry, pineapple, blood orange or seasonal)



OUR SPARKLING WINE PAIRED WITH:

- Blueberry Lavender
- Watermelon Pomegranate
- Pineapple Peach Bellini
- Blue Orange

There are few things in life a mimosa can't solve.

AWARD-WINNING

BLOODY MARY 🌶️ 🥑 🍷

Our spicy housemade mix paired with Fris vodka or Pueblo Viejo tequila

BACON BLOODY MARY 🌶️ 🥑 🍷

Our spicy housemade mix with Bacon infused Fris vodka

MORNING MARGARITA 🌶️ 🥑

Pueblo Viejo 100% agave tequila, fresh seasonal juice, triple sec and lime

PEACH BELLINI 🌶️ 🥑

A generous pour of our sparkling wine with housemade peach purée and peach schnapps

LAVENDER PALOMA 🌶️ 🥑

Pueblo Viejo 100% agave tequila with lavender syrup, fresh lime juice and grapefruit Perrier®

SEASONAL MOCKTAIL 🌶️ 🥑

Non-alcoholic refresher. Ask your server for details

HELLO SUNSHINE 🌶️ 🥑

Miles' Gin, grapefruit juice and rosemary simple syrup

SAZERAC SIPPER 🌶️ 🥑

Sazerac Rye Whiskey, Peychaud's Bitters, rosemary simple syrup and ginger ale in an Herbsaint-coated glass, garnished with a rosemary sprig

IRISH COFFEE 🌶️ 🥑

A blend of Ryan's Irish cream and Paddy's Irish whiskey with French Truck coffee served hot or iced

BOOZY ICED COFFEE 🌶️ 🥑

Fris vodka, cold-brewed French Truck coffee, milk & cream, vanilla syrup & whipped cream

BOURBON MILK PUNCH 🌶️ 🥑

Benchmark Bourbon with milk, cream, vanilla syrup & nutmeg



Coffee & Beverages

CREAMY VANILLA ICED COFFEE 🌶️ 🥑

French Truck cold brew coffee, vanilla syrup, milk and cream topped with whipped cream and nutmeg

CREAMY VANILLA SPICED LATTE 🌶️ 🥑

French Truck espresso, vanilla syrup, milk and cream topped with whipped cream and nutmeg

NOLA-STYLE ICED COFFEE 🌶️ 🥑

French Truck cold brew coffee, milk & cream



Our smooth Signature Breakfast Blend is crafted exclusively for you and the Ruby Krewe by our friends at French Truck Coffee.

HOT COFFEE 🌶️ 🥑

LATTE, CAPPUCCINO 🌶️ 🥑

ESPRESSO 🌶️ 🥑

HOT TEA / HOT CHOCOLATE 🌶️ 🥑 / 🌶️ 🥑

ORANGE, CRANBERRY OR APPLE JUICE 🌶️ 🥑

MILK / CHOCOLATE MILK 🌶️ 🥑

ICED TEA, LEMONADE OR SODA 🌶️ 🥑

PERRIER® BOTTLED SPARKLING WATER 🌶️ 🥑

ACQUA PANNA® STILL WATER 🌶️ 🥑

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