



We bring the *spirit* and *soul* of New Orleans to your table with flavorful ingredients made from scratch every day.

## VEGETARIAN

### SOUTHERN ALT

Fried green and fresh red tomato, avocado, lettuce and mayo on brioche toast, served with fries

### 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

### SOUTHERN BREAKFAST\*\*

Two eggs any style, creamy stone-ground grits, fried green tomato with a buttermilk biscuit and side salad

### FLORENTINE OMELET

Portobello mushroom, spinach and goat cheese served with side salad & a buttermilk biscuit

*Lighter Fare...with egg whites*

### 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

### CLASSIC FRENCH TOAST

Brioche French toast topped with fresh strawberries and cane syrup butter

### BERRY CHANTILLY

### STUFFED FRENCH TOAST

Brioche French toast stuffed with almond cheesecake, topped with Chantilly cream, blueberry compote, and macerated strawberries

### BANANAS FOSTER

### FRENCH TOAST

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

### CLASSIC BUTTERMILK PANCAKES

Topped with Cane Syrup Butter

### CINNAMON SWIRL PANCAKES

Filled with cinnamon and sugar topped with cream cheese icing

### WHITE CHOCOLATE BREAD

### PUDDING PANCAKES

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

### B.Y.O. OMELET\*

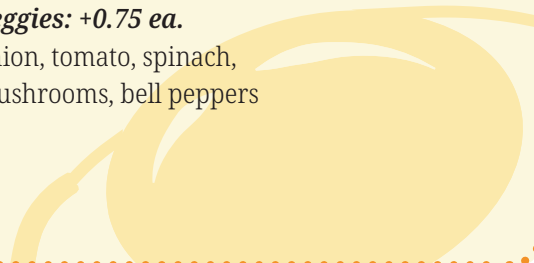
Includes one cheese and one protein served with creamy stone-ground grits and a buttermilk biscuit. Additional ingredients as priced below:

#### Cheese:

cheddar, pepper jack, Swiss +0.50 ea., goat cheese +1 ea.

#### Veggies: +0.75 ea.

onion, tomato, spinach, mushrooms, bell peppers



## STARTERS

### FRENCH TOAST BITES

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

### SEASONAL BEIGNETS

Ask your server for details

## eye-opening COCKTAILS

### RUBY MIMOSA

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

### AWARD-WINNING BLOODY MARY

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

### AWARD-WINNING BACON BLOODY MARY

Our spicy housemade mix with Applewood-smoked bacon-infused Fris vodka



*more cocktails this way* 

## 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



nuts



soybean



gluten



dairy



fish



seafood



eggs

 Gluten-Free

 Vegetarian

\* Not available in TN

\*\*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food prepared in our kitchen may contain or come in contact with peanuts, tree nuts, soybean, milk, wheat, fish and shellfish. Please let your server know if you have a food allergy or other dietary restriction.



# BRUNCH BORN in NEW ORLEANS

## 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 *Lighter Fare...Tex-Mex egg white scramble with pico de gallo and spinach*

### SOUTHERN BREAKFAST\*\*

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

### FLORENTINE OMELET

Portobello mushroom, spinach and goat cheese, served with a side salad & gluten-free toast *Lighter Fare... 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, topped with roasted red pepper coulis served with fresh fruits and gluten-free toast

### EGGS COCHON\*\*

Slow cooked, 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 and 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 \$2*

### CLASSIC BREAKFAST SANDWICH\*\*

Applewood-smoked bacon, scrambled egg, and cheddar cheese on gluten free toast served with your choice of side. Protein sub by request. *Extra Egg \$1*

### SMASHBURGER\*\*

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 and mayo served on gluten-free bread & served with 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.

## eye-opening COCKTAILS

NOLA PARTY POUR  
So big for a flute!



### sparkling

#### RUBY MIMOSA

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

#### PEACH BELLINI

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

#### WHIPPED PINEAPPLE MIMOSA

Fresh pineapple purée, coconut milk, sparkling wine, French vanilla cold foam

#### LAVENDER 75

Miles gin, Monin lavender syrup, fresh lime, sparkling wine

### spirited

#### \* AWARD-WINNING BACON BLOODY MARY

Our spicy housemade mix with Applewood-smoked bacon-infused Fris vodka

#### BLOODY MARY

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

#### MORNING MULE

Tito's Handmade vodka, OJ, peach puree, rosemary, ginger beer

#### SOUTHERN SANGRIA

A seasonal sipper with wine, spirits, and fresh fruit. Ask the krewe about our current offering.

#### MARDI GRAS PUNCH

Cane Run rum, Peychaud's Aperitivo, fresh pineapple purée, lime, grenadine, passion fruit boba, topped off with Red Bull Yellow Edition

#### MORNING MARGARITA

Pueblo Viejo 100% agave tequila, Natalie's Blood Orange Juice, triple sec and lime

### boozy coffees

#### IRISH COFFEE

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

#### BOOZY ICED COFFEE

Fris vodka, cold brew coffee, milk & cream, vanilla & whipped cream

#### RISE & GRIND ESPRESSO MARTINI

Fris vodka, Grind espresso rum, cold brew, Steen's simple syrup

## RUBY FLIGHTS

### MIMOSA FLIGHT

- BLUEBERRY LAVENDER
- WATERMELON POMEGRANATE
- PINEAPPLE PEACH BELLINI
- BLUE ORANGE

### TASTE OF RUBY

- RUBY MIMOSA
- MORNING MARGARITA
- BACON BLOODY MARY
- BOOZY ICED COFFEE



### Ruby Refreshers

**RUBY COLADA**  
Natalie's Beet Orange Juice, cream of coconut, pineapple and fresh lime juice

**SPARKLING SUNRISE**  
Muddled fresh strawberries & Crofter's strawberry preserves with fresh lime juice, Natalie's Blood Orange Juice, and San Pellegrino Sparkling Limonata

## ON THE SIDE

### CLASSIC BUTTERMILK PANCAKE

### APPLEWOOD-SMOKED BACON\*

### PORK SAUSAGE LINKS\*

### CHICKEN SAUSAGE PATTIES\*

### CHORIZO SAUSAGE\*

### STONE GROUND GRITS

### BREAKFAST POTATOES

### TATER TOTS

### FRENCH FRIES\*

### SEASONAL FRESH FRUIT

### SIDE SALAD

### BUTTERMILK BISCUITS

### TOAST\*

### GLUTEN-FREE BREAD

### ONE EGG (ANY STYLE)\*

## BEVERAGES

### NOLA-STYLE ICED COFFEE

Cold brew coffee, milk & cream

### CREAMY VANILLA ICED COFFEE

Cold brew coffee, vanilla syrup, milk and cream topped with whipped cream and nutmeg

### CREAMY VANILLA SPICED LATTE

Espresso, vanilla syrup, milk and cream topped with whipped cream and nutmeg

### LATTE, CAPPUCCINO OR ESPRESSO

### HOT COFFEE

### MILK

### CHOCOLATE MILK

### ICED TEA (SWEET OR UNSWEETENED)

### LEMONADE

### HOT CHOCOLATE OR HOT TEA OR

### JUICE (ORANGE, CRANBERRY, PINEAPPLE OR APPLE)

### PERRIER® SPARKLING WATER

### ACQUA PANNA® STILL WATER

### PROUDLY SERVING

