

BRUNCH MENU

DRIP BOWLS

**CREAMY BUTTERY GRITS
TOPPED WITH CAJUN CREOLE
SAUCE, CHEESE, GREEN
ONIONS & BACON**

SHRIMP (8) \$22

CATFISH (2) \$24

LAMB CHOPS (3) \$32

JERK/PLAIN

LOBSTER TAIL \$30

FRIED/GRILLED

ENTREES

**SERVED WITH
HASHBROWNS**

**LAMB CHOPS (4) N EGGS
\$42**

JERK/PLAIN

**FRIED CATFISH N EGGS (2)
\$22**

**FRIED PORK CHOPS N
EGGS (2) \$18**

**CHICKEN (4) N WAFFLES
\$22**

WAFFLES

FRUITY PEBBLE \$13

TOPPED WITH FROSTY CREAM CHEESE SAUCE
PERFECT BALANCE OF SWEET & CRUNCH FRUITY PEBBLES

STRAWBERRY \$12

FLUFFY STRAWBERRY FLAVORED MADE WITH BITS OF
FRESH STRAWBERRIES TOPPED WITH FRESH FRUIT,
POWDERED SUGAR & CREAM CHEESE SAUCE.

OREO \$13

FLUFFY BUTTER MILK-FLAVORED TOPPED WITH
OREO , POWDERED SUGAR & FROSTY CREAM CHEESE
SAUCE.

PEACH PRALINE \$14

PEACHES, PEACH COBBLER DRIZZLE & CHOPPED
PRALINE TOPPED WITH FROSTY CREAM CHEESE
SAUCE.

SIDEWAYS

(2) EGGS \$5

(2) CHICKEN SAUSAGE \$6

(2) PORK SAUSAGE \$5

BOWL OF GRITS \$5

BELGIAN WAFFLE \$9

SIDE OF HASHBROWNS \$5

GRATUITY ADDED TO ALL BILLS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.