



FOR THE TABLE

- Crawfish & Shrimp Beignets 8
- Fried Green Tomatoes 7 & 11
3 or 6 with pimento cheese & red pepper jelly
- Bowl of Biscuits 6
- Cheddar Hash Brown Casserole 12
- Stone Ground Grits 15
Original with Andouille Gravy, Cheesy Jalapeño
or Jambalaya White Cheddar

À LA CARTE

- 2 Eggs 4
- 3 pieces Bacon 5
- Grilled Andouille Sausage 3
- Cheddar Hash Brown Casserole 5
- Biscuits & Andouille Gravy 6
- Stone Ground Grits 6
Original with Andouille Gravy, Cheesy Jalapeño
or Jambalaya White Cheddar

DESSERT

- Miss Ella's Bananas Foster 6
In tribute to it's creator, fresh bananas are
caramelized in butter, brown sugar & rum,
then served over vanilla ice cream.
- NOLA Beignets 4 & 6
French-style doughnuts, with a hint of lemon,
are fried then dusted with powdered sugar.

DRINKS

- Coke, Diet Coke, Sprite,
Barq's & Lemonade 2.49
- Coffee & Iced Tea 1.99
- NOLA Café au Lait 3.99
Medium roast coffee brewed with organic chicory & milk

PATIO POUNDERS

A carafe to share, whether you're on our patio or inside – up to 5 drinks. For parties of 2 or more. Single versions available. 29.99

- Bourbon Sour**
Four Roses whiskey, ginger ale
- White Peach Sangria**
Peach liqueur, Pinot Gris, lemon, orange bitters
- Strawberry Lemonade Cava**
Poema Cava, strawberry liqueur, lemonade
- Mango Jalapeño Margarita**
Jalapeños, mango, Espolon tequila,
Creole shrub, lemon & lime

BRUNCH

Boudreaux's Big Bite

Tenderized, country-fried pork, 2 eggs & a side of cheddar hash brown casserole or any of our grits with our house biscuit. 15.99

Beignet Burger

One-third pound of fresh ground beef is topped with your choice of cheese, dressed with our bacon marmalade, served on our very own beignet buns & served with sweet potato fries. Then everything is dusted with powdered sugar. 10.99

Crab Cakes Benedict

Our house crab cakes are fried, placed on our homemade biscuits, topped with poached eggs & smothered in hollandaise sauce. Served with a side of cheddar hash brown casserole or any of our grits. 19.99

Grillades & Grits

Grillades (GREE-ahds) is a brunch tradition in South Louisiana. Ours are traditionally made with slowly cooked beef and served over Cheesy Jalapeño Grits with a dark roux-beef gravy. Served with our house biscuit. 15.99

Duck & Cornbread Waffle

Our duck is slow roasted, confit-style, then basted with cayenne honey glaze & served over a cornbread waffle doused with our house brown sugar butter syrup. Served with a side of cheddar hash brown casserole or any of our grits. 17.99

Shrimp & Grits

We start with our original stone-ground grits, add ten perfectly fried or grilled shrimp, then top it off with andouille cream gravy & our house biscuit. . . 15.99

Sunday Mornin' Po'boy

The best of breakfast on our freshly made French bread. Scrambled eggs, cheese & bacon, dressed how you like. Served with your choice of cheddar hash brown casserole or any of our grits 10.99

Spinach Feta Quiche

This savory deep-dish pie features feta cheese that melts & mingles in every bite. Served with a house biscuit and your choice of cheddar hash brown casserole or any of our grits 12.99

Double Decker PB&J

On white bread with with sweet potato fries. . . 8.99

Real food takes time to prepare, & your experience matters to us. Please allow for longer cooking times for special requests.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Our food may contain soy, milk, peanuts, tree nuts, eggs & wheat.