

# BRUNCH 7AM - 2PM

## *House Favorites*

<b>GATOR HASH</b>	15
Grilled Alligator Sausage, Potatoes, Onions, Bell Peppers; Topped With Two Poached Eggs & Finished With Tobasco Hollandaise Sauce. Served With French Bread.	
<b>CHICKEN &amp; WAFFLE</b>	12
Crispy Fried Chicken Tenders A Top A Delicious Belgian Waffle. Served with Maple Syrup.	
<b>BELGIAN WAFFLE</b>	8
A Crispy Waffle Topped With Berries & Powdered Sugar.	
<b>EGGS PONCHATRAIN</b>	15
Two Crab Cakes Topped With Two Poached Eggs & Tobasco Hollandaise Sauce.	
<b>SHRIMP &amp; GRITS</b>	16
Gulf Shrimp Sauteed With Andouille Sausage, The Holy Trinity And Smothered In A Magical Cajun BBQ Sauce. Served Over Grits.	
<b>CAJUN BISCUITS &amp; GRAVY</b>	14
Two Buttermilk Biscuits Topped With Crawfish Etouffee.	
<b>CREOLE BISCUITS &amp; GRAVY</b>	14
Two Buttermilk Buscuits Topped With Shrimp Creole.	

## *Eye Openers*

<b>MIMOSA</b>	5
<b>SKYY BLOODY MARY</b>	5
<b>COOKERY SUNRISE</b>	5
<b>SKYY SCREWDRIVER</b>	5
<b>CAJUN BLOODY MARY</b>	14
Absolut Peppar Vodka & Finest Call Mix, Cajun Salt Rim. Garnished With Spicy Beans & Celery	
<b>BACON BLOODY MARY</b>	14
Bakon Vodka, Finest Call Mix, Smoked Bacon Salt Rim, Garnished With A Slice Of Bacon, Spicy Beans & Celery.	

~ 20% SERVICE CHARGE ~