

EaT Brunch

†Beignets \$5

Our version of the famous Café Du Monde pastry served with a side of Bourbon sauce

Turtle Soup \$9 bowl

American Snapping Turtle Soup with a hard boiled egg and Fino Sherry garnish

†Eggs Sardou \$12

Two poached eggs in artichoke hearts topped with hollandaise on creamed spinach

Veal Grillades \$12

Breaded Veal cutlets served over Southern grits with Bayou country gravy

Shrimp & Grits \$12

Head on shrimp served over Southern grits topped with a spicy buttery Cajun sauce

Soft Shell Crab Po-Boy \$12

Lightly breaded and fried soft shell crab on crusty French Bread dressed with comeback sauce, shredded cabbage, tomato and pickles served with fresh cut fries on the side

Hangtown Fry \$12

Eggs scrambled with lightly fried oysters and house cured Bacon

Sides

House cured bacon \$3

† Southern Grits \$2

† Creamed Spinach \$3

† Fresh Cut Fries \$4

† Side of Toast \$2

Oyster Shooters \$3

Standard ~ Vodka with spicy red sauce and lemon

Kentucky ~ Chili infused Bourbon with lemon

Cajun ~ A Standard with Chili infused Vodka

El Hombre ~ Chili infused Tequila with lemon & lime

The Cowboy ~ Beer with Tabasco and lemon

Raw eggs are used in some menu items, consumption of raw foods may be hazardous to your health.

Pork is used throughout this menu.

† Denotes Vegetarian items

Please limit Credit Card use to 3 per table

Beverages

Cocktails

Build your own Bloody Mary ~ \$8
with house made pickled vegetables

Big Bottle Mimosa ~ \$20

A bottle of bubbly with a side of OJ

Greyhound or Salty Dog ~ \$7

Fresh squeezed Grapefruit with Vodka

Corpse Reviver ~ \$8

Chilled Gin with lemon, Absinthe and more

NOLA Silver Gin Fizz ~ \$8

Gin, & Lemon, blended with egg whites

EaT Hurricanes (Have Fun) ~ \$9

A blend of fruit juices with dark and light rum



Bubbly

House ~ \$7 gls. ~ \$26 btl.

Graham Beck, South Africa ~ \$9 gls. ~ \$34 btl.

White

House ~ \$6 gls.

Cotes De Gascogne, France ~ \$7 gls. ~ \$26 btl.

Muscadet, France ~ \$8 gls. ~ \$28 btl.

Torrontes, Argentina ~ \$8 gls. ~ \$28 btl.

Elk Cove Pinot Gris, Oregon ~ \$9 gls. ~ \$30 btl.

Chablis, France ~ \$10 gls. ~ \$40 btl.

Red

House ~ \$6 gls.

Garnacha, Spain \$7 gls. ~ \$26 btl.

Malbec, Argentina \$8 gls. ~ \$28 btl.

Dessert Wine

Tawny Port 20 yr. ~ 2 oz. pour ~ \$9



Beer

Taps ~ \$2.75

Four Rotating Taps

served in a 10 oz. frosty mug

Bottles ~ \$3

Abita Amber, Abita Turbo Dog

Cans ~ \$2

Miller Highlife, Rainier, Olympia & Hamm's

Guinness Pub Draft ~ \$4

Coozies to keep the beers cold ~ \$2



N/A

Soda ~ \$2

Coke, Diet Coke, Ginger Ale & 7~up

San Pellegrino 500ml ~ \$3.5

Coffee, Tea & Sweet Tea ~ \$2

