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## BIG EASY BREAKFAST 11

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### WHATEVER/WHENEVER

**\$17.00**

two whole eggs cooked your way with your choice of cheese grits or home fries, bacon or sausage, and your choice of toast

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### VEGETABLE FRITTATA GF

**\$17.00**

acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

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### CRAWFISH OMELET

**\$19.00**

crawfish tails, scallions, green peppers, tomato with your choice of cheese grits or home fries, bacon or sausage, and your choice of toast

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### BREAKFAST ALL ROLLED UP GF

**\$16.00**

scrambled egg, bacon, breakfast potatoes, cheese rolled in a flour tortilla served with grits

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### MORNING QUESADILLA

**\$16.00**

scrambled egg, cheese, roasted peppers, caramelized onion, sausage

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### 3B BREAKFAST SANDWICH

**\$14.00**

egg, cheese, choice of: toast, brioche bun, croissant. choice of bacon, ham, turkey sausage, andouille sausage

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### FRENCH TOAST YOUR WAY

#### AVAILABLE OPTIONS

\$14.00

fresh berries: \$3.00

whipped cream: \$2.00

bananas foster sauce:

\$3.00

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### TRIPLE PANCAKE STACK

**\$14.00**

3 classic buttermilk pancakes served with warm maple syrup

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### SHRIMP BENNY

**\$20.00**

cajun seasoned shrimp, poached eggs, crab boil hollandaise on top of toasted brioche bread

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### SMOKED SALMON + SAVORY BEIGNETS

**\$21.00**

everything seasoning covered beignets, smoked salmon, dill cream cheese, fried capers, shaved red onion, tomato

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### training 1

**\$12.00**

training on june 11

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## LUNCH FAVORITES 6

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<b>3B BURGER</b>	<b>\$20.00</b>
stout bacon jam, cheddar cheese, dressed, "comeback" sauce, fries	
<b>FRIED CHICKEN SANDWICH</b>	<b>\$18.00</b>
crusted chicken breast, crystal hot sauce mayo, creole slaw, fries	
<b>SMOKED PORK CUBAN</b>	<b>\$18.00</b>
16-hour smoked pork, swiss cheese, creole mustard, dill pickles, fries	
<b>SHRIMP CREOLE</b>	<b>\$22.00</b>
gulf shrimp stewed in creole tomato sauce, fried shrimp, steamed rice	
<b>NOLA BBQ SHRIMP AND GRITS</b>	<b>\$22.00</b>
gulf shrimp in traditional New Orleans style BBQ sauce over smoked gouda grits	
<b>3B TACOS</b>	<b>AVAILABLE OPTIONS</b>
	fish (blackened gulf fish with creole slaw, lemon aioli): \$14.00
	shrimp (blackened gulf shrimp with creole slaw, lemon aioli): \$14.00
	veggie (bell peppers, onion, mushrooms with creole slaw, lemon aioli): \$10.00
<b>ADD-ONS</b> 9	
<b>TOAST</b>	<b>\$3.00</b>
<b>GRITS GF</b>	<b>\$4.00</b>
<b>HOME FRIES GF</b>	<b>\$4.00</b>
<b>BACON</b>	<b>\$5.00</b>
<b>SAUSAGE</b>	<b>\$5.00</b>
<b>ONE EGG</b>	<b>\$5.00</b>
<b>TWO EGGS</b>	<b>\$8.00</b>
<b>FRESH FRUIT CUP</b>	<b>\$9.00</b>
<b>GRANOLA + BERRY PARFAIT</b>	<b>\$9.00</b>
<b>SIDES</b> 2	
<b>CAJUN FRIES</b>	<b>\$7.00</b>
comeback sauce	
<b>CRACKLINS</b>	<b>\$7.00</b>
because they're good	

## GUMBO + SALADS 3

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### TRADITIONAL CAJUN GUMBO

chicken + andouille + warm potato salad

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### CHARRED PEACH SALAD

\$13.00

bibb lettuce, goat cheese, toasted almonds, honey balsamic dressing

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### BABY KAIE AND CRISPY PROSCIUTTO SALAD

\$14.00

pickled red onion, grape tomatoes, watermelon, radish, cucumber + chive emulsion dressing

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## BEVERAGES 10

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### COFFEE

\$4.00

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### ICED COFFEE

\$5.00

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### ESPRESSO

\$5.00

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### CAPPUCINO

\$6.00

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### LATTE

\$6.00

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### MILK

\$5.00

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### HOT TEA

\$4.00

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### JUICES

\$5.00

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### MOUNTAIN VALLEY WATER

\$6.00

still, sparkling

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### SODA

\$4.00

SELECTION OF PEPSI PRODUCTS

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## SWEETS 3

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### BEIGNETS

\$10.00

powdered sugar + steen's cane caramel sauce

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### SEASONAL HOUSEMADE BREAD PUDDING

\$12.00

creme anglaise

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### BASQUE CHEESECAKE

\$12.00

berry coulis + pickled blueberry + cinnamon tuille

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## 3B COCKTAILS 10

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### PUNCH OF THE DAY

\$14.00

our daily creation

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<b>INTO THE GARDENS</b>	<b>\$17.00</b>
Tarragon Infused Roku Gin, Elderflower Liqueur, Passion Fruit, Blueberry, Hibiscus Ginger Beer	
<b>3B SAZERAC</b>	<b>\$17.00</b>
our recreation of the New Orleans classic	
<b>PERSEPHONE'S KISS</b>	<b>\$18.00</b>
Grey Goose Vodka, Italicus Liqueur, Pomegranate Juice, Lemon, Cucumber	
<b>CAST ME AWAY</b>	<b>\$16.00</b>
Buffalo Trace Bourbon, Orgeat, Lemon, Topped with Prosecco	
<b>CALL ME BY YOUR NAME</b>	<b>\$18.00</b>
Hennessy VS, Amaro Montenegro, Grand Marnier, Root Beer	
<b>AGAVE OASIS</b>	<b>\$17.00</b>
Don Julio Blanco Tequila, Dry Vermouth, Lime Juice, Mixed Berry Syrup, Pineapple Scotch, Salt Rim	
<b>APHRODITE'S REVIVAL</b>	<b>\$17.00</b>
Bell Pepper & Butterfly Pea Tea Infused Local Rum, Jasmine Tea, Honey, Lemon, Orange Flower Water	
<b>THE MAGENTLEMAN</b>	<b>\$17.00</b>
Del Maguey Vida Mezcal, Blueberry Shrub, Lime, Salt Rim	
<b>A MINT SUMMER NIGHTS DREAM N.A.</b>	<b>\$11.00</b>
Cucumber, Mint, Rosemary, Fevertree Ginger Beer	

## **BOTTLES + CANS** 15

<b>Abita Amber Ale</b>	<b>\$8.00</b>
<b>Blue Moon</b>	<b>\$8.00</b>
<b>Bud Light</b>	<b>\$8.00</b>
<b>Budweiser</b>	<b>\$8.00</b>
<b>Corona</b>	<b>\$8.00</b>
<b>Eastciders</b>	<b>\$8.00</b>
dry or blood orange	
<b>Heineken</b>	<b>\$8.00</b>
<b>Heineken NA</b>	<b>\$8.00</b>
<b>High Noon</b>	<b>\$8.00</b>
pineapple, peach, watermelon, passionfruit	
<b>Michelob Ultra</b>	<b>\$8.00</b>
<b>Miller Lite</b>	<b>\$8.00</b>

<b>Modelo Especial</b>	<b>\$8.00</b>
<b>Sam Adams</b>	<b>\$8.00</b>
<b>VooDoo Ranger IPA</b>	<b>\$8.00</b>
<b>Jucifer IPA</b>	<b>\$8.00</b>

## DRAFTS 6

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<b>Stella Artois</b>	<b>\$10.00</b>
Anheuser-Busch	
<b>Ghost in the Machine</b>	<b>\$10.00</b>
Parish Brewing Co.	
<b>Skater Aid Pilsner</b>	<b>\$10.00</b>
Gnarly Barley Brewing Co	
<b>Southern Pecan</b>	<b>\$10.00</b>
Lazy Magnolia	
<b>Holy Roller IPA</b>	<b>\$10.00</b>
Urban South Brewery	
<b>Mango Cart</b>	<b>\$10.00</b>
Golden Road Brewing	

## WINE BY THE GLASS 14

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<b>VEUVE CLICQUOT BRUT</b>	<b>\$45.00</b>
champagne FR	
<b>ZARDETTO</b>	<b>\$15.00</b>
processco IT	
<b>TERRE DEI BUTH</b>	<b>\$15.00</b>
frizzante rose IT	
<b>ROUTESTOCK</b>	<b>\$16.00</b>
sauvignon blane CA	
<b>DAVIS BYNUM</b>	<b>\$16.00</b>
chardonnay CA	
<b>BENVOLIO</b>	<b>\$14.00</b>
pinot grigio IT	
<b>UNSHACKLED</b>	<b>\$16.00</b>
rose CA	

<b>WHISPERING ANGEL</b>	<b>\$17.00</b>
rose FR	
<b>DAOU</b>	<b>\$19.00</b>
cabernet sauvignon CA	
<b>BANSHEE</b>	<b>\$16.00</b>
pinot noir CA	
<b>TERRAZAS DE LOS ANDES</b>	<b>\$14.00</b>
malbec AR	
<b>MONTES TWINS</b>	<b>\$15.00</b>
red blend CL	
<b>ROTATING RED</b>	<b>\$15.00</b>
<b>ROTATING WHITE</b>	<b>\$15.00</b>

## STARTERS 7

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<b>CRAWFISH DIP</b>	<b>\$16.00</b>
served warm with crostinis	
<b>CRAB CAKES</b>	<b>\$18.00</b>
remoulade + creole slaw	
<b>3RD BLOCK DEPOT DEBRIS FRIES GF</b>	<b>\$15.00</b>
smoked cochon de lait + pork jus gravy + pepper jack cheese + piquillo crema	
<b>BOUDIN + CRACKLINS GF</b>	<b>\$16.00</b>
grilled pork boudin link + cracklins + creole slaw + creole mustard	
<b>NATCHITOCHEs MEAT PIES</b>	<b>\$14.00</b>
spicy beef + pork pastry, buttermilk dipping sauce	
<b>SEARED SCALLOPS GF</b>	<b>\$18.00</b>
seared scallops and lions mane mushrooms with spring onion pecan pesto	
<b>CRAWFISH &amp; SHRIMP KATSU SANDO</b>	<b>\$18.00</b>
panko crusted crawfish & shrimp + butter toasted brioche + creole slow	

## ENTREES 7

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<b>3RD BLOCK DEPOT BACON BURGER</b>	<b>\$22.00</b>
stout bacon jam + cheddar + comeback sauce, fries	
<b>ABITA BEER BRINED CHICKEN BREAST GF</b>	<b>\$26.00</b>
cassava root purre + charred okra + kale chip + amber chicken jus	
<b>BRAISED BEEF SHORT RIB GF</b>	<b>\$36.00</b>
red wine braised beef short rib + scallion mashed potatoes + roasted baby carrots	

**14OZ RIBEYE GF**

garlic herb fingerling potatoes + roasted baby carrots + shallot demi glace

**AVAILABLE OPTIONS**

\$52.00

shrimp: \$8.00

**GINGER BLACKENED MAHI MAHI**

toasted lemon orzo pasta + sauteed baby kale + chicken jus

**\$36.00****YAKAMEIN ALA NOLA**

pork and beef broth + shredded pork + gulf shrimp + soy boiled egg + scallions + spaghetti

**\$30.00****BUTTERNUT SQUASH GNOCCHI**

roasted butternut squash + onion + kale + tomato + garlic + pumpkin seeds + sage brown butter

**\$24.00**