

Mason Grill

13556 Jefferson Hwy 70817 · +12257568815 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS ⁷

Boudin-Stuffed Onion Rings

\$10.00

Two thick-cut onion rings stuffed with our homemade pork boudin, hand-battered and deep-fried, served with remoulade sauce

Spinach & Artichoke Dip

AVAILABLE OPTIONS

our homemade spinach and artichoke dip, served in a bread bowl with chips

\$10.00

With Shrimp, Add: \$5.00

With Crabmeat, Add:

\$5.00

Buffalo Wings (12)

AVAILABLE OPTIONS

Original: \$13.50

Honey Jalapeno: \$14.50

Fried Mushrooms

\$10.00

sprinkled with parmesan cheese

Homemade Onion Rings

\$8.00

Loaded French Fries

\$10.00

Topped with cheddar cheese, bacon bits, and jalapenos

Boudin Balls

\$11.00

Our homemade pork boudin, rolled into 4 balls, hand-battered, deep fried, and served with remoulade sauce

QUESADILLAS ³

Spinach & Chicken Quesadilla

\$11.50

Grilled chicken breast in a spinach cream sauce, with sautéed onions and mushrooms, topped with cheddar cheese

Buffalo Chicken Quesadilla

\$11.50

Spicy chicken breast tossed in our original wing sauce with roasted corn, shredded lettuce and cheddar cheese; served with a side of blue cheese dressing

Seafood Quesadilla

\$14.00

Shrimp and crabmeat sautéed with onions, mushrooms, jalapeños and cheddar cheese

CHARGRILLED ⁴

Hand-Cut Ribeye

Rich, tender and juicy - our 14oz Certified Angus Beef ribeye with marbling throughout, is hand-cut in house

AVAILABLE OPTIONS

- \$30.00
- Add our signature blend of Cajun Spices, add: \$2.00
- Crawfish Etouffee: \$6.00
- Grilled Onions: \$2.00
- Sauteed Mushrooms: \$2.00
- Blackened: \$2.00
- Cajun Shrimp, Jalapeno and Jack Cheese Topping: \$7.00

Chopped Steak [Prepared Medium Well] **\$13.00**

Beef patty cooked medium well, topped with sauteed onions, mushrooms, bell pepper and brown gravy.

Grilled Chicken Breast

Juicy 8 oz chicken breast cooked over an open flame

AVAILABLE OPTIONS

- \$12.00
- Crawfish Etouffee: \$6.00
- Grilled Onions: \$2.00
- Sauteed Mushrooms: \$2.00
- Blackened: \$2.00
- Cajun Shrimp, Jalapeno and Jack Cheese Topping: \$7.00

Smothered Chicken **\$15.00**

Grilled chicken breast smothered with sautéed onions, mushrooms and bell pepper and melted provolone cheese

HOUSE SPECIALTIES 6

Chicken and Waffles **\$16.00**

spicy fried chicken breast marinated in a spicy brine, deep fried and set atop half a Belgian waffle, served with our caramel syrup, and one side.

Crawfish & Shrimp Etouffee **\$15.00**

a cajun stew of which we start with the "holy trinity" of vegetables and a roux, then we add sautéed crawfish tails and finish it with fried shrimp étouffée; served with rice.

Catfish Acadiana **\$16.00**

fried catfish over a bed of rice, topped with our homemade crawfish étouffée, served with one side.

Not Your Ordinary Shrimp & Grits! **\$15.00**

Our homemade cream-based sauce, starting with Andouille sausage and finished with sautéed jumbo shrimp.

Chicken Tender Platter **\$13.00**

fried chicken tenders served with honey mustard or BBQ sauce, your choice of one side.

Tacos [Grilled or Fried] **AVAILABLE OPTIONS**

Your choice of fish or shrimp, served on (3) flour tortillas, with our spicy slaw, fresh avocados, pico de gallo and our homemade chipotle ranch sauce; served with one side.

- \$15.00
- Blackened, add: \$1.00

SEAFOOD 6

Fried *Or* Grilled Shrimp Platter **\$18.00**

Your choice of ten grilled or fried shrimp, served with french fries and hush puppies.

Fried Catfish Platter **\$18.00**

hand battered and fried catfish, served with french fries and hush puppies.

Fried Shrimp and Catfish Platter [combo] **\$21.00**

fried shrimp and fried catfish, served with french fries and hush puppies

Grilled Redfish Platter **\$19.00**

7-9 oz Redfish Filet, seasoned and cooked until flaky, served with your choice of one side

Grilled Ahi Tuna Platter **\$20.00**

8 oz Ahi Tuna Filet, cooked to your liking, served with one side

Grilled Tilapia Platter **\$17.00**

Tilapia Filet, seasoned and cooked until flaky, served with one side

ENTREE SALADS 4

Grilled Chicken Salad **\$15.00**

Choice of baby greens or fresh spinach with red onion, roasted corn, pecans, strawberries, parmesan cheese and avocado

Cobb Salad

choice of baby greens or fresh spinach with bacon bits, avocado, cherry tomatoes, bleu cheese crumbles, boiled egg and red onion

AVAILABLE OPTIONS

\$12.00

With Grilled Chicken:

\$15.00

With Grilled Shrimp: \$16.00

Grilled Shrimp Salad **\$15.00**

choice of baby greens or fresh spinach with red onion, cherry tomatoes, avocado, roasted corn and parmesan cheese

Ahi Tuna Steak Salad [Prepared Medium Rare] **\$18.00**

Choice of baby greens or spinach with fresh avocado, red onions, shredded carrots, sliced tomato, sliced cucumber, pico de gallo and cheddar cheese

PASTA 3

Sauteed Shrimp Pasta

with our homemade alfredo sauce

AVAILABLE OPTIONS

\$18.00

Extra Saucy, add: \$1.00

Spicy, add: \$1.00

Spicy Tasso and Andouille Sausage Pasta

with our homemade alfredo sauce, kicked up a notch *tasso is a specialty of south Louisiana cuisine - spicy pork shoulder *andouille is a specialty of cajun cooking - double smoked pork sausage

AVAILABLE OPTIONS

\$15.00

With Grilled Chicken: \$16.00

With Sautéed Shrimp:

\$17.00

Extra Saucy, add: \$1.00

Grilled Chicken Pasta

with our homemade Alfredo sauce

AVAILABLE OPTIONS

\$16.00

Extra Saucy, add: \$1.00

Spicy, add: \$1.00

SOUPS 2

Chicken & Sausage Gumbo

available seven (7) days a week

AVAILABLE OPTIONS

Cup: \$5.50

Cup (With Side Salad): \$8.00

Bowl: \$8.50

Bowl (With Side Salad): \$11.00

Soup Du Jour

available Monday through Friday

AVAILABLE OPTIONS

Cup: \$5.50

Cup (With Side Salad): \$8.00

Bowl: \$8.50

Bowl (With Side Salad): \$11.00

DAILY SPECIALS 4

Monday - Kids Eat Free

Dine in only - ask your server for details.

Tuesday - Taco 2sday

\$2 Tacos and 2 for 1 House and Frozen Margaritas after 5pm, dine in only.

Thursday - Wing Night

\$2.00 off all beer (draft & bottle - beer flights not included) \$0.75 wings after 5pm, dine in only.

Saturday & Sunday - Brunch

Brunch available 9am-3pm - Champagne by the Bottle (\$15.00) includes a complimentary carafe of juice, with the purchase of an entree.

SIDES A LA CARTE 9

Steamed Mixed Vegetables

\$4.00

Sauteed Green Beans

\$4.00

Coleslaw

\$3.00

French Fries

\$3.00

Baked Potato

AVAILABLE OPTIONS

\$4.00

Bacon, Cheese, Sour Cream: \$1.00

Smashed Potatoes

AVAILABLE OPTIONS

\$4.00

Bacon, Cheese, Sour Cream: \$1.00

Homemade Onion Rings	\$4.00
Mac N Cheese	\$4.00
Side Salad	\$4.00

KID'S MENU (10 AND UNDER) 8

Chicken Tenders W/fries	\$5.25
Fried Shrimp W/fries	\$5.25
Sauteed Shrimp W/fries	\$5.25
Fried Catfish W/fries	\$5.25
Grilled Cheese Sandwich W/fries	\$4.25
Ham & Cheese Sandwich W/fries	\$5.25
Penne with Alfredo Sauce	\$5.25
Mac N Cheese	\$5.25

SPECIALTY BURGERS 8

Cajun Shrimp Burger

featured in the June/July 2009 issue of the Food Network Magazine -- half pound beef patty stuffed with jalapenos, piled high with sauteed shrimp, jack cheese, and more jalapenos

AVAILABLE OPTIONS

- \$15.00
- Fried Egg: \$2.00
- Bacon: \$1.50
- Sauteed Mushrooms: \$0.50
- Grilled Onions: \$0.50
- Extra Jalapenos: \$0.50
- Grilled Pineapple Ring: \$1.50
- Avocado: \$1.50
- Extra Cheese: \$1.00

Banging Shrimp Burger

half pound beef patty topped with melted cheddar cheese, crispy bacon, and fried shrimp tossed in honey jalapeño wing sauce

AVAILABLE OPTIONS

- \$15.00
- Extra Cheese: \$1.00
- Extra Bacon: \$1.50
- Fried Egg: \$2.00
- Sautéed Mushrooms: \$0.50
- Grilled Onions: \$0.50
- Jalapeños: \$0.50
- Grilled Pineapple Ring: \$1.50
- Avocado: \$1.50

BBQ Burger

half pound beef patty topped with jack and cheddar cheese, BBQ sauce, pulled pork, jalapenos and green onions

AVAILABLE OPTIONS

\$14.50

Fried Egg: \$2.00

Bacon: \$1.50

Sauteed Mushrooms: \$0.50

Grilled Onions: \$0.50

Extra Jalapenos: \$0.50

Grilled Pineapple Ring:

\$1.50

Avocado: \$1.50

Extra Cheese: \$1.00

Buffalo Mac Attack Burger

half pound beef patty topped with Mac-n-cheese with bacon bits, diced jalapeños, and original wing sauce, drizzled with ranch dressing

AVAILABLE OPTIONS

\$14.50

Fried Egg: \$2.00

Bacon: \$1.50

Sautéed Mushrooms: \$0.50

Grilled Onions: \$0.50

Extra Jalapeños: \$0.50

Grilled Pineapple Ring:

\$1.50

Avocado: \$1.50

Cheese: \$1.00

Levi's Smokehouse Burger

Half pound beef patty topped with grilled ham, cheddar cheese, crispy bacon, fried onion ring, sautéed bell pepper, and lightly drizzled with bbq sauce

AVAILABLE OPTIONS

\$14.50

Fried Egg: \$2.00

Extra Bacon: \$1.50

Sautéed Mushrooms: \$0.50

Grilled Onions: \$0.50

Jalapenos: \$0.50

Grilled Pineapple Ring:

\$1.50

Avocado: \$1.50

Extra Cheese: \$1.00

Big Daddy Burger

Half pound beef patty topped with provolone cheese, crispy bacon, and a fried egg, served on a waffle

\$14.50

Eclipse Burger

Half pound beef patty topped with fried jalapeño chips, crispy bacon and a fried egg, sandwiched between two grilled cheese sandwiches

\$14.50

The Fiery Bird

Spicy fried chicken breast topped with monterey jack cheese, bacon, fried onion ring, fried jalapenos, and chipotle ranch sauce

\$14.50

BUILD YOUR OWN BURGER (BEEF, CHICKEN, OR IMPOSSIBLE-PLANT BASED) ¹

Build Your Own Burger

Choose your protein, patty size, bread, cheese, various toppings and tell us how you want it dressed!

AVAILABLE OPTIONS

1/2 Pound Patty (Usda Choice Beef):	\$10.00
3/4 Pound Double Patty (Usda Choice Beef):	\$13.00
Chargrilled Chicken Breast:	\$10.00
Fried Chicken Breast:	\$10.00
Croissant:	\$1.00
Grilled Cheese Sandwiches:	\$3.00
Belgian Waffle:	\$3.00
American:	\$1.00
Monterey Jack:	\$1.00
Cheddar:	\$1.00
Swiss:	\$1.00
Provolone:	\$1.00
Bleu Cheese Crumbles:	\$1.00
Diced Pickled Jalapeños:	\$0.50
Grilled Onions:	\$0.75
Sautéed Mushrooms:	\$0.75
Pico De Gallo:	\$0.50
Crispy Bacon:	\$1.50
Bbq Pulled Pork:	\$4.00
Sautéed Shrimp:	\$5.00
Fried Shrimp:	\$5.00
Fried Onion Ring:	\$1.00
Fresh Avocado Slices:	\$1.50
Fried Fresh Jalapeño Chips:	\$1.50
Grilled Fresh Pineapple:	\$1.50
Spicy Slaw:	\$1.50
Fried Egg:	\$2.00

SANDWICHES 5

ABLT Sandwich

avocado, bacon, fresh spinach and tomato, dressed with mayo

AVAILABLE OPTIONS

\$8.50

With Cheese, Add: \$1.00

Turkey & Ham Club Sandwich

turkey, ham, bacon, Swiss and American cheese, dressed with mayo, lettuce and tomato

\$10.00

Chicken & Ham Club Sandwich

grilled chicken breast, ham, bacon, Swiss and American cheese, dressed with mayo, lettuce and tomato

\$10.00

Veggie Sandwich

fresh avocado, tomato, cucumbers, fresh spinach, carrot and Swiss cheese

\$8.50

Grown up Grilled Cheese Sandwich

a blend of four cheeses with roasted tomatoes on pressed French bread

AVAILABLE OPTIONS

\$9.00

With Crispy Bacon, add: \$1.50

With Fresh Spinach, add: \$1.50

POBOYS 4

Fried Shrimp *Or* Catfish Poboy

dressed with tartar sauce, lettuce, tomato and pickles

AVAILABLE OPTIONS

\$13.00

Cheese: \$1.00

Bacon: \$1.50

Sauteed Mushrooms:

\$0.75

Grilled Onions: \$0.75

Jalapenos: \$0.50

Avocado: \$1.50

Roast Beef Poboy

thinly sliced roast beef topped with brown gravy, dressed with mayo, lettuce and tomato

AVAILABLE OPTIONS

\$12.00

Cheese: \$1.00

Extra Gravy: \$0.75

Bacon: \$1.50

Sauteed Mushrooms:

\$0.75

Grilled Onions: \$0.75

Jalapenos: \$0.50

Avocado: \$1.50

The "Wrangler" Poboy

hot roast beef and ham, thinly sliced, topped with jalapenos, brown gravy, dressed with mayo, lettuce, and tomato

AVAILABLE OPTIONS

\$13.00

Extra Gravy: \$0.75

Extra Jalapenos: \$0.50

Cheese: \$1.00

Bacon: \$1.50

Sauteed Mushrooms:

\$0.75

Grilled Onions: \$0.75

Avocado: \$1.50

Cuban Poboy

pulled pork, thinly sliced ham and melted Swiss cheese, dressed with mustard and pickles, then pressed

AVAILABLE OPTIONS

\$12.00

Extra Cheese: \$1.00

Bacon: \$1.50

Sauteed Mushrooms:

\$0.75

Grilled Onions: \$0.75

Jalapenos: \$0.50

Avocado: \$1.50

LUNCH SPECIALS 13

Alfredo Pasta & Soup

\$10.00

choice of either grilled chicken Alfredo pasta, shrimp Alfredo pasta, or crawfish Alfredo pasta served with a cup of soup

Crab Cakes & Soup	\$11.00
two delicious lump meat crab cakes, served with a cup of soup	
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Soup & 1/2 Sandwich	\$9.00
Choice of Cuban, Veggie, Turkey, ABLT or Grown Up Grilled Cheese half sandwich served with your choice of french fries, sweet potato fries, onion rings, or coleslaw, and a cup of soup	
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Seafood Stuffed Potato	\$12.00
crawfish and fresh shrimp stuffed in a potato topped with cheese, served with a cup of soup or one side.	
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Grilled Chicken Breast	AVAILABLE OPTIONS
8oz juicy chicken breast, grilled to perfection, served with one side	\$11.00
	topped with Sauteed Shrimp & Hollandaise, Add: \$3.00
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Mason's Plate	\$11.00
Three jumbo stuffed shrimp over a bed of rice, topped with crabmeat & crawfish etouffee, served with one side	
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Chopped Steak [prepared medium well]	\$11.00
juicy hamburger steak, topped with sauteed mushrooms, onions, bell pepper and gravy, served with one side.	
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Grilled Tilapia with Sautéed Shrimp	\$12.00
tilapia filet, seasoned and grilled to perfection, topped with sautéed shrimp, served with one side.	
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Hot Smoked Turkey Sandwich	\$8.50
hot smoked turkey, thinly sliced, with melted Swiss cheese, dressed with mayo, lettuce and tomato, served with your choice of French fries, sweet potato fries, onion rings or coleslaw	
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Veggie Sandwich	\$8.50
fresh avocado, tomato, cucumbers, fresh spinach, shredded carrots, and Swiss cheese, served with your choice of French fries, sweet potato fries, onion rings or coleslaw	
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Grown Up Grilled Cheese Sandwich	AVAILABLE OPTIONS
a blend of four cheeses with roasted tomatoes on pressed French bread, served with your choice of French fries, sweet potato fries, onion rings or coleslaw	\$8.50
	bacon: \$1.50
	spinach: \$1.50
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Waffle & Egg - brunch your lunch!	AVAILABLE OPTIONS
A fluffy Belgian Waffle topped with powdered sugar and creamy butter, served with two eggs, cooked any style, and three strips of bacon	\$10.00
	Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
	\$2.50
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**Chicken & Waffle with One Egg - brunch
your lunch!**

\$16.00

Two spicy fried chicken breasts marinated in a spicy brine,
deep fried and served over a half a waffle, smothered with our
caramel syrup and served with one egg, cooked any style

SIDE CHOICES 10

Steamed Mixed Vegetables

\$3.00

Sauteed Green Beans

\$3.00

Side Salad

AVAILABLE OPTIONS

a la carte: \$3.00
with Bacon Bits, Add: \$1.50
with Cheese, Add: \$1.00

Coleslaw

\$2.00

French Fries

AVAILABLE OPTIONS

a la carte: \$2.00
with Cheese, Add: \$1.00
with Bacon Bits, Add: \$1.50
with Jalapenos, Add: \$0.50

Sweet Potato Fries

\$2.00

dusted with cinnamon sugar

Homemade Onion Rings

\$3.00

Baked Potato

AVAILABLE OPTIONS

upon request, can be dressed with butter and chives

a la carte: \$3.00
with Bacon Bits, Cheese and Sour Cream, Add: \$1.00

Smashed Potatoes

AVAILABLE OPTIONS

a la carte: \$3.00
with Bacon Bits, Cheese and Sour Cream, Add: \$1.00
with Brown Gravy, Add: \$0.75

Mac N Cheese

\$3.00

HOUSE SPECIALTIES, BENEDICTS & SOUTHWESTERN TWISTS 16

Veggie Breakfast Bowl

\$11.00

Start with your choice of grits or our house potatoes, then we add sautéed onions, bell
peppers, mushrooms, tomatoes, and fresh, steamed spinach, topped with two eggs,
prepared any style, finished with fresh avocado.

Power Breakfast Bowl

\$11.00

Start with your choice of grits or our house potatoes, then we add sautéed onions, bell
peppers, jalapeños, diced ham, diced sausage, and bacon bits, finished with two eggs,
prepared any style.

Breakfast Burger

\$15.00

Get your fork and knife ready! Gently stacked between buns are a 4oz. homemade sausage patty, a slice of American cheese, one fried egg, crispy bacon, a 4oz. hamburger patty, another slice of American cheese, a second fried egg, served with your choice of Grits or Potato Hash.

Ribeye Steak & Egg Breakfast

AVAILABLE OPTIONS

A juicy 14oz. ribeye and two eggs prepared any style, served with toast and served with your choice of Grits or Potato Hash.

\$30.00

Add our signature blend of Cajun Spices, add:

\$2.00

Chicken & Waffle

AVAILABLE OPTIONS

Two spicy fried chicken breasts marinated in a spicy brine, deep fried and served over a half a waffle, served with our caramel syrup and served with your choice of Grits or Potato Hash.

\$16.00

Serve with one egg, prepared any style, add: \$2.00

Chicken Fried Steak & Egg Breakfast

\$16.00

A chicken fried steak, topped with white gravy, served with two eggs prepared any style and served with your choice of Grits or Potato Hash.

Cajun Breakfast

\$16.00

Two eggs prepared any style placed over a fried cheese- and jalapeno-stuffed grit cake, topped with our rich and creamy seafood (shrimp and crawfish) au Gratin sauce, and served with your choice of Grits or Potato Hash.

Chicken & Biscuit with Gravy

\$15.00

Freshly baked biscuit with a spicy fried chicken breast marinated in a spicy brine, cheddar cheese, topped with our country sausage gravy and an over medium fried egg. Served with your choice of Grits or Potato Hash.

Triple Threat Benedict

\$20.00

Can't decide which benedict to try? Why not try three? Enjoy one of each: our Eggs Benedict, Acadiana Benedict, and Seafood (shrimp and crawfish) auGratin Benedict, served with your choice of Grits or Potato Hash.

Eggs Benedict

AVAILABLE OPTIONS

Two poached eggs served atop a toasted English muffin with Canadian bacon and hollandaise sauce, served with your choice of Grits or Potato Hash.

\$12.00

Top With Our Creamy Florentine Sauce, Add: \$4.00

Acadiana Benedict

\$14.00

Two poached eggs served atop a freshly baked biscuit with Canadian bacon, topped with crawfish etouffee, served with your choice of Grits or Potato Hash.

Seafood Au Gratin Benedict

\$14.00

Two poached eggs served atop a toasted English muffin with Canadian bacon, topped with our rich and creamy seafood (shrimp and crawfish) auGratin sauce, served with your choice of Grits or Potato Hash.

Crab Cake Benedict

\$16.00

Two Delectable crab cakes topped with poached eggs and finished with Hollandaise sauce. Served with Grits and Potato Hash.

Breakfast Tacos

\$14.00

Eggs scrambled with a blend of our homemade breakfast sausage, and jalapeños, topped with cheddar cheese and avocado on three flour tortillas, served with your choice of Grits or Potato Hash.

Breakfast Quesadilla

\$13.00

Sautéed jalapeños, diced tomatoes, bacon bits, and cheddar cheese scrambled with three eggs, served in a flour tortilla with salsa, served with your choice of Grits or Potato Hash.

Southwest Scramble

\$11.00

A spicy combination of ham, sautéed tomatoes, onions, bell peppers, and jalapeños scrambled with three eggs, topped with cheddar cheese, served with your choice of Grits or Potato Hash.

OMELETTES 7

Boudin Omelet

\$13.00

Three fluffy eggs stuffed with our homemade boudin and Monterey Jack cheese, finished with our country sausage gravy

Meat & Cheese Omelette

AVAILABLE OPTIONS

Three fluffy eggs stuffed with your choice of ham, bacon, or sausage and cheddar cheese

\$10.00

Combo Stuffed With All Three Meats:

\$12.00

Steak Omelette

\$15.00

Three fluffy eggs stuffed with strips of steak, sautéed onions, mushrooms, bell peppers, and Monterey Jack cheese

Western Omelette

\$11.00

Three fluffy eggs stuffed with ham, bacon, sautéed bell peppers, onions, tomatoes, and cheddar cheese

Veggie Omelette

\$10.00

Three fluffy eggs stuffed with sautéed onions, bell peppers, mushrooms, tomatoes, and cheddar cheese

California Omelette

AVAILABLE OPTIONS

Three fluffy eggs stuffed with strips of grilled chicken, fresh, steamed spinach, fresh avocado, and Monterey Jack cheese, topped with slices of grilled tomatoes

\$14.00

Blackened, Add: \$1.00

Seafood Omelette

\$16.00

Three fluffy eggs stuffed with sautéed shrimp, onions, mushrooms, and Monterey Jack cheese

TRADITIONAL BREAKFASTS 10

Stuffed French Toast

\$11.00

A thick slice of our French toast, stuffed with a strawberry cream cheese filling, sprinkled with cinnamon, powdered sugar and fresh strawberry slices, and finished with whipped cream

French Toast

Three thick slices of cinnamon French toast sprinkled with powdered sugar

AVAILABLE OPTIONS

\$9.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
\$2.50

Pancakes

Three fluffy pancakes served with creamy butter.

AVAILABLE OPTIONS

Buttermilk Pancakes: \$9.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
\$2.50

Fruit-topped Belgian Waffle

A fluffy Belgian waffle with a blueberry-compote or strawberry-compote topping, powdered sugar and finished with whipped cream

\$8.50

Belgian Waffle & Egg Breakfast

A fluffy Belgian Waffle topped with powdered sugar and creamy butter, served with two eggs prepared any style and served with your choice of Grits or Potato Hash.

AVAILABLE OPTIONS

\$12.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
\$2.50

Pancakes & Egg Breakfast

Two fluffy pancakes topped with a creamy butter, served with two eggs prepared any style and served with your choice of Grits or Potato Hash.

AVAILABLE OPTIONS

Buttermilk Pancakes: \$11.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
\$2.50

French Toast & Egg Breakfast

Two thick slices of cinnamon French toast sprinkled with powdered sugar, topped with a creamy butter, served with two eggs prepared any style and served with your choice of Grits or Potato Hash.

AVAILABLE OPTIONS

\$12.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:
\$2.50

Croissant Egg Sandwich

A buttery croissant egg sandwich with Swiss cheese and your choice of ham, sausage or bacon, served with your choice of Grits or Potato Hash.

\$11.00

Two Egg Breakfast

Two eggs prepared any style, served with toast and your choice of two of the following: grits, potato hash, bacon, one egg, or buttermilk pancake

\$10.00

Two Biscuits & Country Sausage Gravy

\$6.50

BRUNCH SIDE SUBSTITUTIONS FOR ADDITIONAL CHARGE ²

Fresh Fruit (seasonal)

\$2.50

Belgian Waffle

AVAILABLE OPTIONS

Add: \$4.00
Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add: \$2.50

BRUNCH SIDES - A LA CARTE ¹⁵

Biscuit**AVAILABLE OPTIONS**

\$2.00

With Gravy, Add: \$0.75

With Sausage Gravy: \$1.50

Toast

white or wheat

AVAILABLE OPTIONS

\$2.00

Croissant, Add: \$1.00

English Muffin**\$2.00****Potato Hash****\$3.00****Grits****\$3.00****One Egg****\$2.00****1 Buttermilk Pancake****AVAILABLE OPTIONS**

\$3.00

Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:

\$1.25

1 French Toast Slice**AVAILABLE OPTIONS**

\$3.00

Fruit Topping Choice of Blueberry-compote or Strawberry-compote, Add:

\$1.25

Bacon - three strips**\$3.00****Country Ham****\$3.00****Breakfast Sausage Link****\$3.00****Canadian Bacon - two slices****\$3.00****Grilled Turkey****\$3.00****Fried Jalapeno And Cheese-stuffed Grit
Cake****\$3.00****Fresh Fruit (seasonal)****\$4.50****JACK UP YOUR BRUNCH** 19**Extra Cheese****\$1.00****Diced Jalapeños - pickled****\$0.50****Sautéed Mushrooms****\$0.75****Sautéed Onions****\$0.75****Sautéed Bell Peppers****\$0.75**

Sautéed Tomatoes	\$0.75
Country Gravy	\$0.75
Country Sausage Gravy	\$1.50
Avocado	\$1.50
Steamed Spinach	\$1.25
Hollandaise	\$1.25
Florentine	\$4.00
Creamed Spinach	
Crawfish Étouffée	\$6.00
Shrimp & Crawfish auGratin Sauce	\$6.00
Made from scratch auGratin sauce with crawfish tails and Louisiana shrimp.	
Ground Breakfast Sausage	\$1.50
Bacon Bits	\$1.50
Diced Ham	\$1.50
Diced Canadian Bacon	\$1.00
Caramel Syrup	\$0.75

BEVERAGES ⁸

Nitro Cold Brew Coffee	AVAILABLE OPTIONS
Medium roast coffee cold brewed for 24 hours for a smooth flavor, on tap so it pours rich and creamy!	\$4.00
	Finished with Sweet Cream: \$4.50
Soft Drinks	AVAILABLE OPTIONS
free refills	Coca Cola: \$3.00
	Diet Coke: \$3.00
	Sprite: \$3.00
	Dr. Pepper: \$3.00
	Rootbeer: \$3.00
	Coke Zero: \$3.00
Iced Tea	\$3.00
free refills	
Coffee	\$3.00
free refills	
Hot Tea	\$3.00

Milk

AVAILABLE OPTIONS

Large whole milk: \$3.50

Large chocolate milk: \$4.00

Hot Chocolate

\$3.00

Juices

AVAILABLE OPTIONS

Orange Juice: \$4.00

Cranberry Juice: \$4.00

Pineapple Juice: \$4.00

Apple Juice: \$4.00

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Spiked Nitro Cold Brew Coffee on Tap

Medium roast coffee cold brewed for 24 hours for a smooth flavor, on tap so it pours rich and creamy!

AVAILABLE OPTIONS

Russian Breakfast: \$12.00

Mountain Mudslide:

\$12.00

Russian Breakfast

\$12.00

Nitro Cold Brew and Fireball Whisky with the smooth sweetness of RumChata and Bailey's Irish Cream. Topped with our homemade sweet cream, whipped cream and cinnamon for the perfect blend of sugar and spice.

Mountain Mudslide

\$12.00

Nitro Cold Brew, Louisiana Certified Sugarfield Coffee Liqueur, Godiva Chocolate Liqueur and our own homemade sweet cream, topped with whipped cream.

Champagne by the Bottle

\$15.00

bottle of champagne with one complimentary juice

Mimosa by the Glass

\$7.00

sunny o.j. blended with bubbly champagne. the best kind of morning toast!

Poinsettia by the Glass

\$7.00

invigorating cranberry juice with the sparkle of champagne starts your day with a smile

Grand Poinsettia by the Glass

\$9.00

make a poinsettia grand by adding a splash of grand marnier, garnished with an orange wedge

Tropical Sparkler by the Glass

\$8.00

pineapple juice and orange juice mixed with champagne, topped with a splash of grenadine and garnished with a cherry

Mixed Berry Sparkler by the Glass

\$8.00

the garden-fresh taste of a ripe, delicious strawberry, mixed with cranberry and pineapple juices. a perfect combo made even better by adding champagne, garnished with a fresh strawberry

Build Your Own Bloody Mason

have fun and build your own bloody mason you can't help but enjoy your own creation! ask your server for details

Brandy Alexander

\$10.00

this sweet, brandy-based cocktail that became popular during the early 20th century, made with brandy, dark creme de cacao, half & half and finished with a sprinkle of nutmeg