

CHAMPAGNE BRUNCH

"FEATURING OUR FAMOUS BLOODY MARY BAR"

SATURDAYS 10:30 AM - 2:00 PM, SUNDAYS FROM 10:00 AM - 2:00 PM
 ALL ENTREES SERVED WITH CORNMEAL CRUSTED CHEESE GRITS
 TOPPED WITH ANDOUILLE SAUCE, OR ANDOUILLE & POTATO HASH,
 AS WELL AS HOMESTYLE BISCUITS

NEW! BRUNCH SHRIMP & GRITS SMOKED GOUDA GRITS AND SHRIMP TOPPED WITH TWO FRIED FARM FRESH EGGS	15
NEW! EGGS LUXE BUTTERMILK BISCUITS TOPPED WITH SLICED TOMATOES, SLICED AVOCADO, POACHED EGGS, HOLLANDAISE SAUCE AND LUMP CRAB MEAT	12
NEW! THE "HANGOVER" BISCUITS WITH MELTED CHEDDAR, FRIED CHICKEN TENDERS, CREAM GRAVY, ROASTED JALAPENOS & BACON CRUMBLES. TOPPED WITH FRIED EGGS	12
PABLO'S HUEVOS RANCHEROS A CLASSIC DISH OF CORN TORTILLAS TOPPED WITH RED BEANS, CHEDDAR CHEESE, FRIED EGGS, AVOCADO AND OUR RANCHERO SAUCE SERVED WITH CANADIAN BACON	11
CAJUN BLACKENED BREAKFAST PORK CHOPS (3) AND EGGS	14
MIGAS MEXICAN SCRAMBLED EGGS, WITH ANDOUILLE SAUSAGE, TOMATO, ONION, JALAPENO, TORTILLA STRIPS, GUACAMOLE & CHEDDAR CHEESE	11
STEAK & EGGS USDA CHOICE CENTER CUT FILET 6 oz. WITH 3 EGGS AS YOU LIKE THEM	26
ULTIMATE BREAKFAST SANDWICH OUR CANADIAN CLUB SANDWICH TOPPED WITH TWO FRIED FARM FRESH EGGS	10
CAJUN EGGS BENEDICT POACHED EGGS AND BLACKENED CANADIAN BACON ATOP HOMEMADE BISCUITS, TOPPED WITH CAJUN CRAWFISH SAUCE	11
SHRIMP & CRAWFISH OMELET THREE EGG OMELET FILLED WITH SHRIMP AND CRAWFISH TAILS IN A CREAMY CAJUN AU GRATIN SAUCE	11
ANDOUILLE OMELET THREE EGG OMELET FILLED WITH ANDOUILLE SAUSAGE SAUCE AND AGED CHEDDAR CHEESE. TOPPED WITH ANDOUILLE SAUCE & HOLLANDAISE	11
BASIN STREET EGGS TWO POACHED EGGS AND ANDOUILLE SAUSAGE ATOP HOMEMADE BISCUITS WITH PEARL'S SPECIAL ANDOUILLE SAUCE, TOPPED WITH HOLLANDAISE SAUCE	11
EGGS BENEDICT POACHED EGGS AND CANADIAN BACON ATOP HOMEMADE BISCUITS, TOPPED WITH HOLLANDAISE SAUCE	11
CAJUN EGGS CREOLE RED BEANS, AGED CHEDDAR CHEESE, TORTILLAS, AND CREOLE SAUCE LAYERED IN A CAST IRON SKILLET AND TOPPED WITH TWO FRIED EGGS	11
CRABCAKES MONIQUE TWO POACHED EGGS ATOP TWO LOUISIANA CRAB CAKES TOPPED WITH HOLLANDAISE SAUCE	14
EGGS ORLEANS SCRAMBLED EGGS, TOPPED WITH HOLLANDAISE SAUCE AND CRISPY POPCORN SHRIMP	11
CREOLE BREAKFAST ENCHILADAS FLOUR TORTILLAS STUFFED WITH SCRAMBLED EGGS, ROASTED RED PEPPERS, MUSHROOMS & ONIONS, AND ANDOUILLE SAUSAGE. TOPPED WITH CREOLE ENCHILADA SAUCE, GUACAMOLE & MELTED CHEDDAR CHEESE	11
FRENCH QUARTER FRENCH TOAST WITH A MAPLE, PECAN & RAISIN SYRUP. TOPPED WITH WHIPPED CREAM	9