



APPETIZER

- CHICKEN & WAFFLE BITES 14
waffle-battered southern fried chicken thighs served w/ maple syrup.
- TEXAS DUROC BACON FLIGHT 18
1/2 pound of Texas-cut Duroc bacon prepared with white truffle, hot honey, & bourbon maple.
- FRIED GREEN TOMATOES 11
fresh fried green tomatoes topped w/ micro greens and feta served with a New Orleans remoulade.
- FRIED CHICKEN SKINS 10
crispy southern fried & served w/ hot honey & spicy bbq sauce.
- BISCUIT BASKET 12
fresh buttermilk biscuits served w/ 2 tastings of our house-made compound whipped butter & honey of the day.
- SMOKED SALMON DEVEILED EGGS 16
savory deviled eggs topped with smoked Salmon, capers, & micro greens.
- PIGS IN THE BLANKET 13
Pork sausage dipped in pancake batter, fried to perfection, & dusted w/ powdered sugar served with maple syrup.

SOUPS

SOUP OF THE DAY

Ask your server for the soup of the day

- CHICKEN NOODLE 8/12
southern-style chicken soup w/ carrots, noodles, celery, & onion.
- LOUISIANA GUMBO 11/17
rich & spicy traditional Louisiana gumbo filled w/ shrimp & chicken andouille sausage served over steamed rice (served friday & Saturday).

SALAD

+ chicken \$6 shrimp \$8 salmon \$10

- CREOLE CESAR SALAD 13
romaine tossed in robust house-made creole Caesar dressing & parmesan cheese topped w/ creole cornbread crouton crumbles.
- MAURICE SALAD 18
romaine tossed in classic Maurice dressing topped with julienned smoked turkey, ham, baby swiss, sweet gherkins, olives & egg.
- CAJUN COBB SALAD 18
romaine tossed in our homemade cajun Cobb dressing, topped w/ bacon, corn, egg, cheddar, avacado & chicken.
- FRESH FIELDS SALAD 16
fresh field greens strawberries, blueberries, mandarin oranges, feta, & almond served w/ poppyseed dressing.
- SALMON NICOISE SALAD 22
fresh field greens topped w/ grilled salmon, green beans, tomatoes, roasted golden potatoes, eggs, capers & kalamata olives w/ dijon vinaigrette.

SIDES

- STEAMED BROCCOLI 6
- RICE 5
- MAC & CHEESE 7
- HO CAKES 5
- GREENS 7
- YAMS 7
- JALAPENO CHEDDAR GRITS 8
- SOUTHER GRITS 6
- SWEET & SAVORY HASH 7
- HASH BROWNS 6
- FRENCH FRIES 5
- COLESLAW 6

À LA CARTE

- BACON 7
- SAUSAGE 7
- EGGS ANY STYLE 6
- SMALL BATCH BUTTERS 1.50
Ask your server for the flavors of the day. honey butter, chipotle lime, strawberry black pepper, honey cardamon, lemon poppyseed, maple cinnamon, bourbon toasted pecan.
- CHICKEN SAUSAGE 7
- DUROC BACON 10
- TURKEY BACON 6
- HAM OFF THE BONE 12
- TOAST 5
- BISCUIT 6
- ENGLISH MUFFIN 6

ENTREES

- SHRIMP & GRITS 22
southern-style grits topped w/ cajun-seasoned shrimp topped w/ chopped green onion.
- SOUTHERN PLATE 20
southern fried chicken served w/ your choice of 2 sides.
- POT ROAST AND JALAPENO GRITS 26
jalapeño cheddar cheese grits, braised pot roast served w/ carrots, bell pepper, & onion.
- SALMON CROQUETTES 16
salmon croquette, served with a side of rice, two eggs any style, and 2 slices of toast.
- THE FISH FRY 21
catfish fillets (fried or blackened) served w/ your choice of 2 sides.
- CHICKEN & CORNBREAD FRENCH TOAST 19
cornbread French toast & fried chicken thigh topped with a spiced peach compote.
- JAMBALAYA SKILLET 18
chicken jambalaya, egg, cheddar cheese, served w/ choice of toast.
- BIG BENNY 24
fried green tomatoes, poached eggs, hollandaise, smoked salmon, micro greens, & grape tomatoes.

VEGAN

- 21
BLUEBERRY CHK'N WAFFLES
blueberry vegan waffle topped w/ fried oyster mushrooms served w/ blueberry compote.
- 18
GARDEN HASH
sweet & savory hash, roasted tri-color peppers & onion topped w/ avocado, roasted chickpeas, & scrambles just eggs.
- 16
VC SALAD
cajun chickpeas, corn, & avocado over chopped romaine lettuce w/ dijon vinaigrette.

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne-illness, especially if you have certain medical conditions. Please notify your server of any allergies.
Party of 6 or more are subject to 18% gratuity.



CAKE & TOAST

BANANA PUDDING PANCAKES 15

fluffy buttermilk cakes layered with banana cream topped w/ fresh bananas & a side of caramel sauce

GEORGIA PEACH PANCAKES 14

fluffy buttermilk cakes topped with our spiced peach compote & served w/ creme anglaise.

GLUTEN-FREE/VEGAN WAFFLE 13

3 gluten free or vegan pancakes.

BRIOCHE FRENCH TOAST 16

rich brioche stuffed w/ mascarpone cheese topped w/ mixed berries, spiced w/ cinnamon & nutmeg & dusted w/ powdered sugar, served w/ maple syrup.

LEMON RASPBERRY WAFFLE 14

lemon waffle w/ fresh raspberries baked inside served with lemon glaze & maple syrup.

MAKE IT A CLASSIC 13

Two slices of toast with your style of eggs, hashbrowns, and bacon or sausage.

CREATE YOUR OWN

WAFFLES 12 / FRENCH TOAST 13 / PANCAKES 12

CHOICE OF ONE TOPPING

- Apple Walnut
- Wild Blueberry (V)
- Banana
- Strawberry (V)
- Chocolate Chip (V)
- Caramel

HAND HELDS

Choice of French Fries, Hashbrown, or Cole Slaw

CLEE'S RICH LAD 17

cajun grilled shrimp, andouille chicken sausage, egg, L/T, French roll, & Cajun aioli.

SHRIMP RICH LAD 16

fried shrimp, mayo, mustard, L/T, French roll, topped w/ Cajun aioli.

HAM & CHEESE RICH LAD 15

ham off-the bone, L/T, and american cheese on a French roll topped w/ mayo.

CATFISH RICH LAD 17

fried catfish, garlic aioli, L/T, french roll.

TARRAGON CHICKEN SALAD 15

shredded chicken blended with tarragon, celery, mayonnaise and seasoning served on a fresh baked croissant.

GRILLED PIMENTO CHEESE SANDWICH 14

grilled pimento cheese on challah bread.

FAMOUS MUFFULETTA 17

ham, genoa salami, mortadella, mozzarella, provolone, & olive tapenade served on an Italian loaf.

CLASSIC SMASH BURGER 16

two beef patties, american cheese, butter pickles, L/T/O, topped w/ mayo.

THE MORTY 14

fried mortadella, american cheese and mustard on Challah grilled to perfection.

KIDS MENU

CHOCOLATE CHIP PANCAKE 11

chocolate chip short stack served w/ warm syrup & whipped cream.

BUTTERMILK PANCAKE 10

fluffy buttermilk short stack served w/ syrup.

MINI BREAKFAST 10

two pieces of bacon or sausage, one egg, and choice toast.

GRILLED CHEESE AND FRIES 10

american cheese on challah bread grilled & served w/ fries.

CHICKEN LEG 10

fried chicken leg & one side.

MAC & CHEESE 11

southern baked mac & cheese and one side.

DESSERTS

MISSISSIPPI RHUM BAR 10

Chocolate torte, with chocolate chiffon icing topped with Praline Pecans.

AUNT LOU'S STRAWBERRY CRUNCH CAKE 10

Classic Louisiana pound cake, topped with vanilla ice cream, coconut crunch topping, and fresh strawberries

BROWNIE SUNDAE 10

Warmed chocolate brownie topped with vanilla ice cream and chocolate sauce. +\$2 candied praline topping

CLASSIC SUNDAY 10

Vanilla ice cream with chocolate sauce.

DRINKS

LEMONADE 5

Strawberry, cucumber mint, blueberry +\$1

SWEET TEA 5

Strawberry, lemon lavender, blueberry +\$1

ICED TEA 5

ORANGE JUICE 5/7

CRANBERRY JUICE 4/6

APPLE JUICE 4/6

DIET COKE 3

COKE 3

SPRITE 3

**Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne-illness, especially if you have certain medical conditions. Please notify your server of any allergies.*

Party of 6 or more are subject to 18% gratuity.