

SALADS

chicken +6 shrimp +8 salmon +10 *

SALMON NICOISE SALAD	25
grilled salmon, field greens, green beans, tomatoes, roasted potatoes, eggs, capers, and Kalamata olives, tossed in Dijon vinaigrette	
CAJUN COBB SALAD	18
romaine lettuce, bacon, sweet corn, hard-boiled egg, sharp cheddar cheese, creamy avocado, and grilled chicken, tossed in our Cajun dressing	
FRESH FIELDS SALAD	16
mixed greens, strawberries, blueberries, mandarin oranges, crumbled feta cheese, and toasted almonds, tossed in lemon poppyseed dressing	
CREOLE CESAR SALAD	13
crisp romaine tossed in our house-made Creole Caesar dressing, finished with shaved parmesan served with buttered toast point	

SOUPS

SOUP OF THE DAY

Ask your server about today's chef-crafted soup, made fresh with seasonal ingredients and Southern flair

CHICKEN NOODLE	8/12
scratch made classic soup with tender chicken, carrots, noodles, celery, and onion	
LOUISIANA GUMBO	11/17
(Friday through Sundays While Supplies Last)	
savory and spicy traditional gumbo filled with shrimp and chicken andouille sausage, celery, green peppers, onion, served over steamed rice	

SPECIALS

CHEF'S QUICHE OF THE DAY	15
Chef's seasonal quiche with mixed greens tossed in a light vinaigrette.	
GRILLED CHEESE & TOMATO BISQUE	14
A classic favorite, gooey grilled cheese on thin challah and a cup of our hearty tomato soup	

VEGAN

22	18	16
BLUEBERRY CHK'N WAFFLES	VEGAN BREAKFAST TACOS	VEGAN COBB SALAD
crispy fried oyster mushrooms over a blueberry-infused vegan waffle topped with blueberry compote	corn tortillas, sautéed oyster mushrooms, avocado, pico de gallo, scrambled Just Egg™, served with salsa verde	romaine topped, cajun-seasoned chickpeas, roasted corn, crispy onion, red bell pepper, and creamy avocado, Dijon vinaigrette

KIDS MENU

CHOCOLATE CHIP PANCAKES	11
fluffy short stack of buttermilk pancakes chocolate chips, served with warm syrup and whipped cream	
MAC & CHEESE	11
southern-style macaroni & cheese served with choice of one side	
KIDS SMASH BURGER	11
beef patty, american cheese, and ketchup served on a brioche bun with fries	
MINI BREAKFAST	10
a kid-sized plate with one egg any style, two pieces of bacon or sausage, and a slice of toast	
GRILLED CHEESE AND FRIES	10
grilled thin challah, american cheese, and crispy fries	
CHICKEN LEG	10
a crispy fried chicken leg served with choice of one side	
BUTTERMILK PANCAKES	10
three classic buttermilk pancakes, served with whipped butter and maple syrup	

HANDHELDS

CROISSANT BREAKFAST SANDWICH *	11
fresh baked croissant, two eggs your way, American cheese, and choice of sausage or bacon	
WAKEY WAKEY *	9
house made biscuit, two eggs your way, American cheese, and choice of sausage or bacon	
CLASSIC SMASH BURGER *	16
two beef patties, topped with American cheese, butter pickles, lettuce, onion, tomato, mayonnaise, on a brioche bun served with fries	
POT ROAST SANDWICH	17
slow braised pot roast, lettuce, tomato, mayo, on toasted challah, served with smothered potatoes	

BYO PO'BOYS

17	
Just like the French Quarters, served on a grilled French roll with your choice of protein and toppings	
Choice of French Fries, Hashbrowns, or Cole Slaw	
Build your own:	
Choose Your Protein	
• Shrimp (cajun grilled or fried)	
• Catfish (fried or blackened)	
• Smoked Ham	
• Andouille Chicken Sausage	
Choose Your Toppings	
• Mayo	• Cajun Aioli
• Lettuce	• Mustard
• Tomato	• American Cheese (+1)

CLEE'S RICH LAD	18
cajun grilled shrimp, andouille chicken sausage, egg, L/T, with cajun aioli	

SOFT DRINKS

FRESH MADE LEMONADE	6
strawberry, cucumber mint, lavender, peach blueberry +\$1	
SWEET OR UNSWEETENED TEA	5
strawberry, lavender, peach, blueberry +\$1	
FRUIT JUICE	
APPLE JUICE	5
GRAPEFRUIT JUICE	5
ORANGE JUICE	5
PINEAPPLE JUICE	4
CRANBERRY JUICE	4
FRUIT INFUSED	2.50
add fresh fruit to any beverage. refills not included	
COKE	3
BOTTLED COKE	3
SPRITE	3
DIET COKE	3
OATMILK	5
MACADAMIA MILK	5



APPETIZERS

TEXAS DUROC BACON FLIGHT *	18
half-pound Texas-raised Duroc bacon prepared three ways: black truffle, hot honey, and bourbon maple	
SMOKED SALMON DEVILED EGGS *	16
classic deviled eggs smoked salmon, capers, and a touch of dill (+4 cajun shrimp)	
VEGAN CHK'N BITES	17
crispy fried oyster mushrooms served with Louisiana hot sauce	
CHICKEN & WAFFLE BITES	14
bite-sized portions of our waffle-battered Southern fried chicken thighs, served with warm maple syrup	
CAPRESE JAM JAR	15
sweet tomato jam layered with whipped ricotta & basil pesto, served with croissant crostinis	
BISCUIT BASKET	12
fresh baked buttermilk biscuits served with two of our house-made compound butters and honey	
FRIED GREEN TOMATOES	13
golden fried green tomatoes topped with feta, served with zesty New Orleans remoulade	
FRIED CHICKEN SKINS	12
crispy southern-fried chicken skins, served with hot honey and barbecue sauce for dipping	

ENTREES

POT ROAST AND JALAPEÑO GRITS *	27	SOUTHERN PLATE *	21
tender braised pot roast served over creamy jalapeño cheddar cheese grits, with carrots, potatoes, and onions		classic buttermilk fried chicken, served with your choice of two sides- southern comfort at it's best-	
BIG BENNY*	24	CHICKEN & CORNBREAD FRENCH TOAST*	20
southern twist on a classic Benedict: fried green tomatoes topped with poached eggs, hollandaise sauce, smoked salmon, and cherry tomatoes (+4 cajun shrimp)		cornbread french toast, and crispy fried boneless chicken thigh, topped with spiced peach compote served with warm maple syrup	
SHRIMP & GRITS *	22	JAMBALAYA SKILLET*	19
cajun seasoned shrimp over creamy southern-style grits		hearty jambalaya with chicken andouille sausage, topped with cheddar cheese, and two eggs, served with toast +2 to substitute toast for fresh baked biscuit	
THE FISH FRY *	22	SALMON CROQUETTES *	18
choice of fried or blackened catfish fillets, served with your choice of two sides		salmon croquettes with rice, two eggs your way, and a slice of toast +2 to substitute toast for fresh baked biscuit	

SOUTHERN SWEETS

AUNT LOU'S STRAWBERRY CRUNCH CAKE	13
Louisiana-style crunch cake with toasted coconut and lime topping, served with fresh strawberries and a scoop of vanilla ice cream	
PEACH COBBLER CHEESECAKE	15
decadent cheesecake on a cookie crust topped with house made peach cobbler	
BROWNIE SUNDAE	12
rich chocolate brownie, walnuts, vanilla ice-cream drizzled with chocolate or caramel sauce	
SORBET OF THE DAY	8
vegan, gluten free sorbet, topped with fresh fruit	

At Dawn, we offer scratch made daily dining that brings comfort, color, and flavor to every table.

FROM THE GRIDDLE

CINNAMON ROLL FRENCH TOAST	16
house-baked cinnamon roll, griddled into french toast, cream cheese glaze, and spiced vanilla maple syrup, crowned with rich bourbon pecan butter (+4 fresh berries)	
BRIOCHE FRENCH TOAST	16
thick cut brioche, cinnamon, nutmeg, and whipped mascarpone cheese, dusted with powdered sugar and served with maple syrup & fresh mixed berries	
BANANA PUDDING PANCAKES	15
fluffy buttermilk pancakes layered with banana cream, fresh banana, and topped with vanilla cookie crumbles	
GEORGIA PEACH PANCAKES	14
buttermilk pancakes, topped with spiced peach compote, crème anglaise, and served with maple syrup	
LEMON RASPBERRY WAFFLE	14
lemon-infused waffle, baked in raspberries, fresh lemon glaze served with warm maple syrup	
GLUTEN-FREE/VEGAN WAFFLE	13
crisp waffle made vegan or gluten-free served with warm maple syrup	
MAKE IT A CLASSIC	13
two slices of toast with two eggs your way, hash browns, and bacon or sausage +2 to substitute toast for our house-made biscuit	

CREATE YOUR OWN

WAFFLES 12 / FRENCH TOAST 13 / PANCAKES 12
CHOICE OF ONE TOPPING

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

SIDES

JALAPEÑO CHEDDAR GRITS	8	SOUTHERN GRITS	7
YAMS	7	MAC & CHEESE	7
GREENS	7	SMOTHERED POTATOES	7
STEAMED BROCCOLI	6	HASH BROWNS	6
COLESLAW	6	FRENCH FRIES	5
RICE	5		

À LA CARTE

BACON	7	CHICKEN SAUSAGE	7
SAUSAGE	7	TURKEY BACON	7
HOUSE TURKEY SAUSAGE	7	CORN MUFFINS	6
EGGS ANY STYLE	6	SEASONAL FRUIT CUP	8
ENGLISH MUFFIN	6	TOAST	5
BISCUIT	6	SMALL BATCH BUTTERS	1.50

ask your server for the flavors of the day