



CHAPTER 1



| | |
|--|------|
| 1.1 BEIGNETS | \$5 |
| Classic New Orleans beignets dusted with powdered sugar | |
| 1.2 BRÛLÉED GRAPEFRUIT | \$5 |
| Half of a ruby red grapefruit topped with raw sugar | |
| 1.3 PARFAIT | \$7 |
| Yogurt, fresh fruit and homemade granola | |
| 1.4 STEEL CUT OATS | \$7 |
| Topped with brown sugar, dried cranberries, cherries and honey-glazed almonds | |
| 1.5 CHEESE CURDS | \$6 |
| Fresh Sassy Cow cheese curds with ranch dressing | |
| 1.6 BUTCHER'S BOARD | \$18 |
| A selection of local and international artisan cheeses, handcrafted cured meats, homemade pates, jams, and pickles | |



CHAPTER 2



| | |
|---|------|
| 2.1 QUICHE LORRAINE | \$12 |
| Homemade tart shell, savory custard, bacon lardons, onions, Grand Cru cheese, served with side salad | |
| 2.2 FARMERS' MARKET QUICHE | \$10 |
| Homemade tart shell, savory custard, market vegetables, goat cheese, served with side salad | |
| 2.3 TWO EGGS YOUR WAY* | \$10 |
| Two eggs cooked to your liking with a choice of Jones Dairy Farm bacon, ham or sausage, served with fresh fruit, herb roasted potatoes, and a choice of toast | |
| 2.4 HAM & CHEESE OMELET | \$10 |
| Jones Dairy Farm ham, Carr Valley Cheddar, green onions, served with fresh fruit, herb roasted potatoes, and a choice of toast | |
| 2.5 HUEVOS RANCHEROS* | \$11 |
| Two eggs, Spanish-style beans, chorizo sausage, salsa, guacamole, sour cream, Cheddar cheese and flour tortillas | |
| 2.6 EGGS BENEDICT* | |
| All selections feature homemade English muffins, two poached eggs, hollandaise sauce, served with side salad and fresh fruit | |
| VEGETARIAN | \$8 |
| BACON & AVOCADO | \$9 |
| SHRIMP CREOLE | \$9 |



CHAPTER 3



| | |
|--|------|
| 3.1 PAIN PERDU "LOST BREAD" | \$12 |
| Brioche topped with whipped cream and classic bananas foster sauce, served with Jones Dairy Farm bacon | |
| 3.2 NEW ORLEANS BBQ SHRIMP | \$15 |
| Classic New Orleans-style BBQ shrimp served with French baguette | |
| 3.3 SHRIMP AND GRITS | \$18 |
| Creamy stone-ground grits, gulf shrimp and andouille sausage demi-glace | |
| 3.4 SHRIMP GOAT CHEESE CREPES | \$12 |
| Shrimp and goat cheese-stuffed crepes topped with a creole sauce, served with side salad | |
| 3.5 WISE BURGER* | \$13 |
| House-ground beef, brioche bun, smoked paprika aioli, artisan lettuce, tomato, onion, pickle and fries | |
| BACON + \$1.50 CHEESE + \$1.50 EGG + \$1.50 | |



FOOTNOTES



| | |
|--|-----|
| 4.1 HERB ROASTED POTATOES | \$4 |
| 4.2 FRESH FRUIT | \$4 |
| 4.3 JONES DAIRY FARM BACON, HAM OR SAUSAGE | \$4 |
| 4.4 ENGLISH MUFFIN OR MADISON SOURDOUGH TOAST | \$4 |



Tables of 6 or more will be subject to 18% gratuity. We apologize, but we are unable to split checks for large parties.

*Consuming raw or undercooked meats, seafood, eggs or poultry could lead to health problems, especially for expecting moms and those with certain health conditions. As a result of real people cooking our food from scratch, we process known allergens such as tree nuts, peanuts, items with gluten and shellfish.