



Brunch

MENU

Deluxe Avocado Toast

Creamy avocado and whipped cream cheese finished with fresh arugula, farm-fresh egg, and silky smoked salmon topped with lemon zest.

\$16.50

Crab Veggie Omelette

Lump crab folded with sautéed spinach and mushrooms, finished with provolone and fresh chives with a side of buttered English muffins

\$24.99

Lamb Chops & Grits

Three grilled lamb chops with house specialty sauce & white-cheddar garlic grits.

\$35.50

Salmon & Grits

Grilled salmon served over creamy garlic white American cheese grits, topped with a rich crawfish and mushroom cream sauce.

\$32.99

Matcha Waffles

Strawberry Banana OR Toffee Pecan
matcha waffles served with a side of juicy grilled chicken.

\$19.99

Creole Chickpea Scramble (VEGAN)

Savory chickpea scramble sautéed with onion, bell pepper, mushroom, and spinach, seasoned with creole spices and served with crispy vegan breakfast potatoes.

\$16.99

Sunrise Lobster Fried Rice

Hibachi-style fried rice with tender lobster, sautéed vegetables, and a golden egg on top.

\$28.50

Bottomless Mimosas \$30

**Classic • Strawberry • Blueberry
Lavender • Hibiscus • Lychee •
Cranberry • Dragonfruit**

The Royal Brunch platter

Filet mignon and buttery lobster tail served over creamy parmesan truffle grits, with Cajun breakfast potatoes and a toasted English muffin. A rich, indulgent brunch experience made for those who brunch like royalty. 🍷👑

\$58.50