

## KID'S MENU

(Served w/ potato chips and a small drink)

<b>Chicken Tenders</b>	<b>\$6.00</b>
<b>Hot Dog</b>	<b>\$6.00</b>
<b>Ham and Cheese</b>	<b>\$6.00</b>
<b>Grilled Cheese</b>	<b>\$6.00</b>
<b>Mini Cheese Pizza</b>	<b>\$6.00</b>

Add pepperoni or sausage for \$1.00 more.

## BEVERAGES

	SM (12oz.)	MED (16oz.)	LG (20oz.)
<b>Coffee</b>	<b>.99¢</b>	<b>\$1.49</b>	<b>\$1.99</b>
<b>Assorted Hot Tea</b>			<b>\$1.99</b>
<b>Sweetend or Unsweetend Tea</b>	<b>.99¢</b>	<b>\$1.49</b>	<b>\$1.99</b>
<b>Lemonade</b>	<b>.99¢</b>	<b>\$1.49</b>	<b>\$1.99</b>
<b>Soft Drinks</b>	<b>.99¢</b>	<b>\$1.49</b>	<b>\$1.99</b>

### Proudly serving Coca Cola beverages:

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

~ by the bottle/can ~

<b>Dr. Brown's Cel-Ray (A New York favorite!)</b>	<b>\$1.99</b>
<b>I.B.C. Root Beer</b>	<b>\$1.75</b>
<b>Black Cherry Soda</b>	<b>\$1.75</b>
<b>Perrier Watermelon Sparkling Water</b>	<b>\$1.75</b>

## Desserts

"Life is uncertain. Eat dessert first."

- ERNESTINE ULMER

### **Chef's Ice Cream** **\$1.25/Scoop**

Could be gelato, custard, or ice cream...any flavor...just what I'm in the mood for that week!!

### **Chocolate Toffee Mousse Cake with Kahula** **\$6.99**

True chocolate, toffee, and Kahula decadence!!

### **Reese's Chocolate Peanut Butter Cake** **\$5.99**

Do you like chocolate? Do you like peanut butter? Then this is your dessert!!!

### **Grilled Pound Cake** **\$5.99**

Grilled Pound Cake with Mascerated Georgia Peaches & Blueberries"  
An old Southern favorite!!

### **Chef's Weekly Cobbler** **\$5.99**

Ask your server for our weekly choice!!

Ask about our daily Keto Friendly Desserts!

(Add vanilla bean ice cream to any dessert for \$1)

# 2020 Menu

# The Brown Bag



## CAFE

2251 Sam Houston Jones Parkway  
Moss Bluff, LA 70611

Drive Thru Available

(For faster service call in your order)

## 337-244-1686

★ **Brown Bag Cafe** ★  
**Delivery Service Available**

See our full catering menu on our website  
[www.brownbagcafemossbluff.com](http://www.brownbagcafemossbluff.com)

### HOURS:

**Monday: Closed**  
**Tuesday-Friday: 8am-7pm**  
**Saturday: 7am-7pm**  
**Sunday: 7am-1pm**

**Gift Certificates, T-shirts, and hats**  
**available for purchase.**

We Accept All Major Credit Cards - No Checks!



Discover. Order. Eat.

# Breakfast (7AM – 11AM)

"All happiness depends on a leisurely breakfast."  
- JOHN GUNTHER

## ON THE LIGHTER SIDE

<b>THE BIG MUFFIN</b> Blueberry Crumb Muffin	<b>\$3.50</b>
<b>Giant Warm Cinnamon Roll</b>	<b>\$2.50</b>
<b>Skinny Girl Pita</b> Toasted pita topped with eggs whites, fire roasted peppers & onions, red pepper hummus, spinach and tomatoes.	<b>\$7.50</b>
<b>Keto Bowl</b> Choice of two proteins, one cheese, and curried vegetables, topped with scrambled eggs (\$2 upcharge for Gulf shrimp)	<b>\$9.95</b>

<b>Healthy Start Sandwich</b> Toasted country white bread with avocado spread, egg whites, Havarti & pepper jack cheeses, black pepper turkey bacon, lettuce, tomato, and chipotle aioli.	<b>\$9.95</b>
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## FRENCH TOAST / WAFFLE

Add 100% pure Vermont Maple Syrup for \$2.00 upcharge

<b>Classic French Toast</b> Three (3) slices of thick bourbon vanilla French toast topped with powdered sugar.	<b>\$6.50</b>
<b>Nana's Peanut Butter and Banana French Toast</b> Three (3) slices stuffed with creamy peanut butter, bananas and topped with powdered sugar.	<b>\$7.50</b>
<b>New York Style Cheesecake French Toast</b> Three (3) slices stuffed with New York style cheesecake and topped with choice of chocolate, caramel, strawberry or blackberry sauce.	<b>\$7.50</b>
<b>Chocolate Chip Cookie Dough French Toast</b> Three (3) slices stuffed with chocolate chip cookie dough & topped with dark and white chocolate sauce, sea salt caramel sauce, and crumbled Heath Bar.	<b>\$7.50</b>
<b>Peach Cobbler Cheesecake French Toast</b> Three (3) slices stuffed with cheesecake, peach cobbler, & topped with a white chocolate sauce and crumbled pralines.	<b>\$7.50</b>
<b>All Shook Up French Toast</b> Three (3) slices stuffed with peanut butter, & topped w/ caramelized bananas, bacon, sea salt caramel sauce, white chocolate sauce, and crumbled peanut brittle	<b>\$7.50</b>
<b>Belgian Pearl Sugar Waffle</b> (add pecans, fruit, or dessert sauce for additional \$1)	<b>\$6.99</b>

"Your body is not a temple,  
it's an amusement park. Enjoy the ride."

- ANTHONY BOURDAIN

## SANDWICHES AND OTHER CONSIDERATIONS

<b>Ham, egg and cheese sandwich</b>	<b>\$5.50</b>
<b>Sausage, egg and cheese sandwich</b>	<b>\$5.50</b>
<b>Bacon, egg and cheese sandwich</b>	<b>\$5.50</b>
<b>One Egg Breakfast</b> Cooked any style with choice of bacon, sausage or ham and toast or biscuit.	<b>\$5.50</b>

<b>Two Egg Breakfast</b> Cooked any style with choice of bacon, sausage or ham and toast or biscuit.	<b>\$6.25</b>
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<b>B.E.L.T. Sandwich</b> Peppered bacon, fried egg, lettuce, tomato, aged cheddar and roasted chopotle aioli.	<b>\$6.25</b>
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<b>South Texas Breakfast Burrito</b> Big flour tortilla stuffed with Spanish chorizo, cumin roasted pork, black bean salsa, pico di gallo, mango/habanero hot sauce, enchilada sauce, roasted chipotle aioli, guacamole, pepper jack cheese, and eggs	<b>\$8.00</b>
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<b>Olympus Breakfast Burrito</b> Big flour tortilla stuffed with lamb, eggs, fire roasted peppers and onions, spinach, tzatziki sauce and feta cheese. Served with pico di galla and sour cream.	<b>\$8.00</b>
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<b>Steak Supreme Breakfast Burrito</b> Big flour tortilla stuffed with marinated NY Strip, roasted peppers & onions, wilted garlic spinach, aged cheddar, and smoked bacon aioli.	<b>\$8.00</b>
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<b>Pain Perdu Sandwich</b> Two (2) slices of French toast sandwiching swiss cheese, peppered pecan wood bacon, roasted ham, fried egg and strawberry/ cayenne jelly.	<b>\$7.00</b>
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<b>Biscuits &amp; Gravy</b> Two (2) large, fluffy homemade biscuits smothered with gravy and topped with aged cheddar and pico di gallo.	<b>\$6.00</b>
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<b>½ order Biscuits &amp; Gravy</b>	<b>\$4.00</b>
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<b>Steak &amp; Eggs</b> Marinated NY Strip served with crispy hash browns, 2 eggs your way, and choice of toast or biscuits.	<b>\$12.95</b>
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<b>Savannah Style Shrimp or Crawfish &amp; Grits</b> Served with roasted peppers/onions, Spanish chorizo, choice of Gulf shrimp or Louisiana crawfish tail meat, over aged cheddar blended grits <b>(Combine Gulf shrimp &amp; Louisiana Crawfish tail meat...\$15.95)</b>	<b>\$12.95</b>
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<b>Eggs Benedict</b> Toasted English muffin with smoked ham, aged cheddar, grilled tomato, 2 poached eggs, and rosemary/dill hollandaise.	<b>\$9.50</b>
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<b>Crab Cake Benedict</b> Toasted English muffins w/ flaky Maryland style crab cakes, Havarti cheese, grilled heirloom tomatoes, and a dill hollandaise sauce.	<b>\$12.95</b>
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<b>Irish Hangover Burger</b> ½# grass fed burger on your choice of brioche bun with crispy hash browns, fried egg, apple wood bacon, aged cheddar cheese and Havarti cheese, roasted chipotle aioli, and tomato.	<b>\$9.95</b>
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<b>Truffled Lobster Benedict</b> Open faced flaky croissant topped with smoked provolone, truffled lobster salad, grilled tomatoes, and two organic quail eggs topped with Provençal herb hollandaise.	<b>\$12.95</b>
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<b>Dakota Finn Breakfast Bowl</b> Golden brown hashbrowns topped with blackened Gulf shrimp, savory chicken, roasted peppers/onions, our signature white gravy, Spanish chorizo, and aged cheddar. Served w/ a buttermilk biscuit to sop it up!	<b>\$9.95</b>
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<b>Grass Fed Hamburger Steak &amp; Eggs</b> ½# grass fed hamburger steak topped w/ our signature white gravy, and served with two eggs your way, hash browns, and choice of toast or biscuit.	<b>\$10.95</b>
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<b>Texas Ranch Hand Breakfast Sandwich</b> Our country fried steak on a toasted onion roll with aged cheddar, apple wood bacon, roasted chipotle aioli, fried egg, lettuce, tomato, and onion.	<b>\$9.95</b>
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<b>Huevos Rancheros</b> Choice of chicken, steak, or cumin roasted pork over flour tortillas with refried beans, roasted peppers/onions, goat cheese crumbles, mango/habanero hot sauce, roasted chipotle aioli, black bean salsa, pico di gallo, and two (2) sunny side up eggs.	<b>\$12.95</b>
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<b>Brown Bag Chicken &amp; Waffle Sandwich</b> Cornmeal fried chicken breast on Belgian waffles, topped with roasted ham, apple wood bacon, strawberry/cayenne marmalade, fried egg, & smoked provolone cheese.	<b>\$9.95</b>
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<b>Cajun Boudin Benedict</b> Pan seared smoked boudin patty over grilled buttermilk biscuit, pepper jack cheese, and grilled tomatoes. Topped with 2 poached eggs, apple wood bacon, Chef's hollandaise, smoked chipotle aioli, and mango/habanero hot sauce.	<b>\$12.95</b>
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<b>Crawfish Cornbread Benedict</b> Our jalapeno/cheddar cornbread topped with sautéed crawfish, cumin roasted pork, roasted peppers/onions, and topped with 2 poached eggs, Chef's hollandaise, roasted chipotle aioli, and mango/habanero hot sauce.	<b>\$12.95</b>
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<b>Great Plains Breakfast</b> Big country fried steak smothered with white pepper country gravy, and served with two (2) eggs your way, hash browns, and choice of toast or biscuit.	<b>\$10.95</b>
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<b>Loaded Hash Browns</b> Big plate of golden hash browns topped with a smoked chipotle aioli and your choice of one cheese, and two meats. <b>add additional ingredients for \$1 per item</b>	<b>\$9.95</b>
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"After a good meal one can forgive anybody,  
even one's own relations."  
-OSCAR WILDE

## OMELETS (Served w/ choice of toast or biscuits)

<b>The Parisian Omelet</b> White wine deglaced peppers/onions, wilted garlic spinach, French chevre cheese, and roasted ham topped w/ Provençal herb hollandaise.	<b>\$9.00</b>
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<b>Bootlegger Omelet</b> Roasted ham, applewood smoked bacon, roasted peppers/onions, hashbrowns, and aged cheddar topped w/ smoked bacon aioli.	<b>\$9.00</b>
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<b>Greek God Omelet</b> Slow roasted lamb, tomatoes, roasted peppers/onions, wilted garlic spinach, feta, and topped w/ tzatziki sauce.	<b>\$9.00</b>
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<b>Giovani Omelet</b> White wine deglaced peppers/onions, Italian meatballs, smoked provolone, and mozzarella stuffed in a two (2) egg omelet and topped with a charred pepper cream sauce & shaved asiago cheese.	<b>\$9.00</b>
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## ALA CARTE

<b>Bacon or Sausage</b>	<b>\$2.99</b>
<b>Fruit cup</b>	<b>\$2.25</b>
<b>Toast (Texas, Jewish Rye or Wheat)</b>	<b>\$1.60</b>
<b>Biscuits (2)</b>	<b>\$1.95</b>
<b>Hash Browns</b>	<b>\$1.99</b>

## ADD ON

<b>Gluten free bread</b>	<b>\$2.50</b>
<b>Sour cream, pico di gallo, guacamole or cheese</b>	<b>\$1.50</b>

# Lunch (11 AM – CLOSE)

*"The only time to eat diet food is while you're waiting for the steak to cook"*  
- JULIA CHILD

## TACOS AND GYROS

(Includes one (1) side item)

- Mazatlán Fish Taco** **\$10.95**  
Mexican inspired taco with blackened catfish, mango/pineapple slaw, organic field greens, black bean/corn salsa, agave nectar hot sauce, chipotle aioli, pico di gallo, and crumbled goat cheese.
- Mazatlán Shrimp Taco** **\$10.95**  
Mexican inspired taco with grilled Gulf shrimp, mango/pineapple slaw, organic field greens, black bean/corn salsa, agave nectar hot sauce, chipotle aioli, pico di gallo, and crumbled goat cheese.
- Roasted Lamb Gyro** **\$10.00**  
Roasted lamb with spinach, tomato, feta and tzatziki sauce on a warm pita.
- Grilled Chicken Gyro** **\$10.00**  
Grilled chicken with spinach, tomato, feta and tzatziki sauce on a warm pita.
- Pastor Pork Taco** **\$10.95**  
Border inspired taco featuring pastor style pork, organic field green, roasted peppers/onions, black bean salsa, pico di gallo, crumbled goat cheese, mango/habanero hot sauce, and roasted chipotle aioli.
- Grilled Steak Gyro** **\$10.00**  
Grilled steak w/ wilted garlic spinach, tomato, feta and tzatziki sauce on a warm pita.

*"You don't need a silver fork to eat good food"*  
- PAUL PRUDHOMME

## WRAPSODY!!

(Includes one (1) side item)

- Smoked Chicken Salad Wrap** **\$9.00**  
Our house smoked chicken made into a savory chicken salad with spring mix, tomato and aged cheddar cheese wrapped in a lemon/cilantro tortilla.
- Spicy Steak Wrap** **\$10.00**  
Thinly sliced NY Strip w/ roasted peppers/onions, house pepper jelly, aged cheddar, organic field greens, and smoked bacon aioli wrapped in a tomato/basil tortilla.
- BBQ Gulf Shrimp/Crawfish Wrap** **\$10.00**  
Sautéed Gulf shrimp, crawfish tail meat, roasted peppers/onions, our signature BBQ sauce, pepperjack, habanero hot sauce, chipotle aioli, and organic field greens wrapped in a tomato/basil tortilla.

*"Part of the secret of success in life is to eat what you like and let the food fight it out inside"*  
- MARK TWAIN

## SANDWICHES (Includes one (1) side item)

- Crab Cake Sandwich** **\$11.95**  
Pan seared Maryland-style crab cake on toasted brioche bun w/ applewood smoked bacon, lettuce, tomato, and an ale mustard.
- Miami Cubano** **\$10.00**  
Our house smoked pork, roasted ham, mustard, pickles and Swiss cheese pressed on our sweet hoagie roll.
- B&O Railroad Club** **\$9.50**  
Triple decker roasted turkey and ham, roasted poblano aioli, pecan wood bacon, lettuce, tomato and aged cheddar cheese on toasted country white.
- Caribbean-Style BBQ Sandwich** **\$9.50**  
Choice of cumin roasted pork or chicken on a toasted brioche bun with our signature Island-style BBQ sauce, pepper jack cheese, mango/pineapple slaw, roasted peppers/onions, and pickles
- Tupelo Angel** **\$9.50**  
Slow roasted ham, pecan wood bacon, strawberry/cayenne marmalade, lettuce, tomato, aged cheddar cheese and smoked bacon aioli on Texas toast.
- The Elvis** **\$7.00**  
Butter toasted Texas toast with creamy peanut butter, crispy bacon, honey caramelized bananas and topped with white chocolate sauce, organic honey, sea salt caramel sauce, and crumbled peanut brittle.
- Classic BLT** **\$7.00**  
Pecan wood bacon, lettuce, tomato, aged cheddar and chipotle aioli on Texas toast.
- Truffled Maine Lobster Roll** **\$14.95**  
our truffled Maine lobster & Gulf shrimp salad on a sweet sourdough hoagie roll w/ apple wood bacon, lettuce, tomato, organic honey, and balsamic/port reduction.
- Fried Catfish Lunch** **\$12.95**  
Two (2) pieces golden brown catfish filets served w/ choice of fries or onion rings, jalapeno hushpuppies, Memphis mustard slaw, and our house tartar sauce.
- Deep South Chicken Sandwich** **\$10.95**  
Our cornmeal breaded chicken breast on a toasted onion roll with slow roasted ham, honey mustard, apple wood bacon, bread & butter pickles, lettuce, tomato, and onion.
- Brooklyn Reuben** **\$10.95**  
This timeless classic of cured corned beef, sauerkraut, 1000 Island, and Swiss cheese on toasted Jewish rye.
- Mason-Dixon Line Turkey Reuben** **\$9.95**  
Oven roasted turkey on toasted country white bread with ale mustard slaw, apple wood bacon, smoked provolone cheese, and chipotle aioli.
- Lone Star Sandwich** **\$10.95**  
Our country fried steak on a toasted onion roll with apple wood bacon, bread & butter pickles, Havarti & pepper jack cheese, chipotle aioli, mango/habanero hot sauce, lettuce, tomato, and onion.
- Border Town Sandwich** **\$10.95**  
Our country fried steak on a toasted onion roll with guacamole, apple wood bacon, Carolina Reaper sauce, roasted garlic aioli, pico di gallo, pepper jack cheese, and lettuce.

**The French Dip** **\$10.95**  
Our slow roasted roast beef on a toasted NYC style hoagie roll w/ smoked provolone, roasted peppers/onions, and a Kentucky Bourbon au jus.

**Cuban Black Bean Burger** **\$10.95**  
Our black bean burgers seared and served on a toasted brioche bun with Havarti and aged cheddar cheese, black pepper turkey bacon, roasted garlic aioli, lettuce, tomato, and onion.

**Meat Lover's Lasagna (Lunch Portion)** **\$12.95**  
Topped with a charred tomato cream sauce, shaved asiago cheese, and served with garlic baguettes and side salad.

**Country Fried Steak Lunch** **\$12.95**  
Our country fried steak smothered in white country gravy and served with choice of one (1) side.

**Supper Club Spaghetti and Meatballs (Lunch Portion)** **\$12.95**  
Done in the style of the Supper Clubs of the 60's and 70's. Served with garlic baguettes and side salad.

**Jersey Style Meatball Grinder** **\$11.95**  
Our Italian meatballs served on a toasted NYC style hoagie roll baked with smoked provolone, mozzarella, roasted peppers/onions, marinara sauce, and shaved asiago/Romano cheese.  
*"There is no sincerer love than the love of food"*  
- GEORGE BERNARD SHAW

## BURGERS (Includes one (1) side item)

- "Just-a-Burger"** **\$10.95**  
½# grass fed burger with lettuce, tomato, and choice of cheese on toasted brioche bun.
- The Homestead Burger** **\$11.95**  
1/2# grass fed burger with an maple/bacon marmalade, applewood smoked bacon, cheddar cheese, ale mustard, lettuce, and tomato on toasted brioche bun.
- Big Greg's Stuffed Burger** **\$11.95**  
½# grass fed burger stuffed with jalapenos and aged cheddar, served on a toasted onion roll with pepper jack cheese, onion, applewood smoked bacon, roasted poblano aioli, lettuce, and tomato.
- 50/50 Burger** **\$11.95**  
This old school classic originally from the 50's...my version!! Grass fed beef blended with ground bacon and seasoning to for ½# patty. Served on our toasted onion roll with applewood smoked bacon, our special sauce, aged cheddar, smoked provolone, lettuce, onion, and tomato.
- Beale Street Burger** **\$11.95**  
Go "Walkin in Memphis" with these flavors!! ½# grass fed burger on a toasted onion roll, our signature BBQ sauce, applewood smoked bacon, aged cheddar, lettuce, onion and tomato.
- County Fair Chili Cheeseburger** **\$11.95**  
Our ½# grass fed burger on a toasted onion roll with apple wood bacon, smoked provolone, our signature chili, fried onion ring, and an IPA cheese sauce.
- Calcasieu Burger** **\$11.95**  
Our ½# grass fed burger on toasted Jewish rye with apple wood bacon, aged cheddar, smoked provolone, Havarti, lettuce, tomato, onion, and our special sauce

## SOUPS, SALADS, & OTHER SUCH THINGS

Dressings: Poblano/Avocado Ranch, Wasabi/Cucumber, Balsamic/Garlic Vinaigrette, Honey Mustard, Raspberry/Honey Vinaigrette/Red Wine Vinaigrette, and Caesar

**Add Chicken** **\$5.00**

**Add Catfish or Gulf Shrimp** **\$6.00**

**Add Crab Cake or Grilled Steak** **\$7.00**

**Cobb Salad** **\$8.50**

Slow roasted ham and turkey, hardboiled egg, pecan wood bacon, tomato, aged cheddar cheese and organic field greens.  
(Add avocado .99¢)

**Magnolia Garden Salad** **\$7.50**

Organic spinach, Louisiana pecans, strawberries, and feta cheese.

**C'est Bon Salad (Our Signature House Salad)** **\$7.50**

Organic field greens, strawberries, blueberries, feta cheese, cucumbers, and red onions.

**Roasted Red Pepper Bisque with Gouda**  
Topped with savory croutons. **\$3.99/cup...\$5.99/bowl**

**Texas Style Chili** **\$3.99/cup \$5.99/bowl**

**Chef's Fried Green Tomato Appetizer** **\$7.95**

Ask your server for the weekly preparation style.

**Muffuletta Fritters** **\$7.95**

Take the timeless classic taste of Creole muffuletta and we have transformed them into golden brown fritters with an "Sicilian Ketchup" Dipping sauce.

**Red Pepper Hummus** **\$6.50**

Served with warm pita points.

**Sweet Potato Fries Appetizer** **\$5.00**

A basket of our crispy sweet potato fries tossed in cinnamon/sugar and drizzled with local organic honey and balsamic/port reduction.

**The Big Caesar Salad** **\$7.95**

Romaine lettuce tossed with our Caesar dressing, garlic croutons, and shaved asiago/Romano cheese.

**Olde English Bayou Cornbread Appetizer** **\$8.95**

Thick slice of our jalapeno/cheddar cornbread topped with sautéed crawfish, cumin roasted pork, Spanish chorizo, roasted peppers/onions, chipotle aioli, and mango/habanero hot sauce.

**Santa Fe Nachos** **\$8.95**

Crispy tortillas chips topped with sautéed cumin roasted pork, roasted peppers/onions, enchilada sauce, chipotle aioli, pico di gallo, black bean salsa, and a Corona cheese sauce.

**Loaded Beer Batter Fries** **\$6.95**

Our battered fried topped with chili, IPA cheese sauce, and Carolina Reaper sauce.

**GEAUX TIGERS! Quesadilla** **(4)\$8.95 (10)\$15.95**

Grilled steak, sautéed crawfish tail meat, roasted peppers/onions, mango/habanero hot sauce, chipotle aioli, aged cheddar, and smoked provolone pressed in a large flour tortilla.

"Laughter is brightest where food is best"

-IRISH PROVERB

## KETO MENU

**The Keto Bowl** **\$9.95**

Choice of two proteins, one cheese, and curried vegetables, topped with scrambled eggs. (\$4 upcharge for Gulf shrimp)

**Keto Portobello Angus Burger** **\$12.95**

2 large cap marinated portobellos serve as the buns, topped with Swiss cheese, wilted garlic spinach, roasted peppers/onions, apple wood bacon, croasted poblano aioli...served with side salad.

**Keto Blackened Surf & Turf** **\$17.95**

Thinly sliced blackened NY Strip sautéed with blackened Gulf shrimp, peppers, onions, squash, zucchini, cauliflower rice, wilted garlic spinach, and topped with roasted poblano aioli, served w/side salad.

**Keto 50/50 Burger** **\$12.95**

Two (2) large cap marinated portobellos serve as the buns with our 50/50 burger patty, aged cheddar, roasted peppers/onions, wilted garlic spinach, smoked bacon aioli...served with side salad.

**Keto Stuffed Burger** **\$12.95**

Two (2) large cap marinated portobellos serve as the buns with our jalapeno/aged cheddar stuffed burger, smoked provolone, roasted peppers/onions, wilted garlic spinach, applewood smoked bacon, roasted poblano aioli...served with side salad.

## Dinner

(3PM – CLOSE)

**Chef's Steak** **Market Price**

Chef's choice of steak, starch, and vegetable.

**Savannah Style Shrimp ~or~ Crawfish & Grits** **\$19.95**

Served with roasted peppers & onions, Spanish chorizo, choice of Gulf shrimp or Louisiana crawfish tail meat, over aged cheddar blended grits served w/side salad.

**(Gulf Shrimp & Louisiana Crawfish - \$22.95)**

**Cheese Stuffed Meatloaf** **\$18.95**

2 big pieces of our cheese stuffed meat loaf, drizzled with our signature BBQ sauce, and served with choice of 2 sides.

**Maryland Blue Crab Cake Dinner** **\$22.95**

2 Maryland-style crab cakes served with choice of 2 sides.

**Fried Catfish Dinner** **\$18.95**

4 golden brown catfish filets served with your choice of fries or onion rings, jalapeno hushpuppies, Memphis mustard slaw, and our house tartar sauce.

**Blackened Gulf Shrimp/Crawfish Alfredo** **\$25.95**

"Blackened Gulf Shrimp/Crawfish Alfredo": tossed with a fettucine pasta, rich alfredo sauce, Spanish chorizo, roasted peppers/onions, wilted garlic spinach, and topped with organic basil...served with garlic bread sticks and side salad.

**Country Fried Steak Dinner** **\$18.95**

Our country fried steak smothered in white country gravy, and served with choice of 2 sides.

**Supper Club Spaghetti and Meatballs Dinner** **\$18.95**

Done in the style of the supper clubs of the 60's and 70's!

Served with side salad and garlic baguettes.

**Meat Lover's Lasagna** **\$18.95**

Served with garlic baguettes and side salad

"Everything you see I owe to spaghetti."

-SOPHIA LOREN

## SIDES

**Tennessee Bourbon Baked Beans** **\$2.50**

**Mac & Cheese** **\$2.50**

**Greek Pasta Salad** **\$2.50**

**Sea Salt Potato Chips** **\$2.50**

**Curried House Vegetables** **\$2.50**

**Sweet Potato Fries** **\$2.50**

**Twice Baked Potato Salad** **\$2.50**

**Seasoned French Fries** **\$2.50**

**Country Mixed Vegetables** **\$2.50**

**Roasted Garlic Mashed Potatoes** **\$2.50**

**Beer Battered Onion Rings** **\$3.50**

## PIZZA

(All pizzas Keto friendly)

**Pepperoni & Sausage Pizza** **\$12.95**

Pepperoni and sweet Italian sausage with charred pepper marinara on a cauliflower flour crust with mozzarella cheese.

**White Pizza** **\$14.95**

Smoked chicken, roasted peppers/onions, wilted garlic spinach, tomatoes, and extra virgin olive oil on a cauliflower flour crust with mozzarella cheese.

**Meat Lovers Pizza** **\$14.95**

Pepperoni, sweet Italian sausage, apple wood bacon, slow roasted ham, charred pepper marinara, topped with mozzarella cheese.

**Cheese Lovers Pizza** **\$14.95**

Mozzarella, smoked provolone, Havarti, and pepper jack cheese with a charred pepper marinara...\$14.95

"I've long believed that good food, good eating, is all about risk. Whether we're talking about unpasteurized Stilton, raw oysters or working for organized crime" as sociates, "food, for me, has always been an adventure."

- ANTHONY BOURDAIN