



Saturday and Sunday Brunch

*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

***Seasonal Spring Items**

Louisiana Drinks

We feature only beer and spirits sold here are made in Louisiana. No, we do not carry other brands.

Smokehouse Bloody Mary St. Roch Vodka, our own Smoked Tomato mix, Black Pepper Bacon, Pickled Vegetables, Lemon 6

Steens's Milk Punch Sazerac Rye Whiskey, cream and milk, sweetened with Steens Cane Syrup, Nutmeg over ice 7

River Road Mint Julep Sazerac Rye Whiskey, Mint simple syrup, hint of lemon, over ice, with fresh mint 7

Louisiana Sweet Orange Mimosa Champagne and a splash of fresh squeezed Orange juice 5

Hard Coffee Eye Opener Community Coffee and Chicory, Sazerac Rye Whiskey, cream on the side 6

Abita Amber, Abita Boot, NOLA Blonde, LA 31 IPA 5

Wines 25 per bottle only **Grenache, Rose, Sauvignon Blanc, French Sparkling White** . Your server will be happy to open it for you.

Drinks Community Coffee or Tea 3, Coca-Cola Products 3, OJ or Cranberry Juice 3/glass or 9/carafe, Milk or V8 3, Pellegrino 3, Hot Herbal Teas 3

Starters

All Starters are meant for sharing

Blue Cheese and Fig Torte 9 Fried Green Tomato Remoulade 9 Crawfish Boulettes 9

Fried Chicken Livers with Pepper Jelly 9 Spicy Deviled Eggs with Bacon or Smoked Salmon 7 Granola Parfait 7

Hog Head Cheese and Andouille Chips 8 ***Shrimp Cocktail** 9 Banana Fritters 7

Omelets

Served with Grits and a biscuit.....13

Fried Shrimp and Cheddar **Ham Mushroom, and Cheddar** **Mustard Green, Mozzarella, and Artichoke**

Entrees

Eggs de Provence 2 eggs baked in a black iron skillet, butter, cream, herbs with bacon and a homemade biscuit.....14

Eggs Dauphine Stacked poached eggs, country ham, fried green tomatoes, and hollandaise, with a homemade biscuit14

Eggs Dumaine Open faced homemade biscuit topped with Grillades, two poached eggs, hollandaise and a side of grits.....14

Wayne Jacob's Benedict Open faced homemade biscuit topped with grilled andouille and tomato, poached eggs, hollandaise and crackling crumbs.....15

Big Breakfast Chicken fried chicken with country gravy, two eggs, grits, and a homemade biscuit.....17

Fried Green Tomato Breakfast Fried green tomatoes, bacon, two eggs, grits, and a homemade biscuit.....14

Two Egg Breakfast Two eggs any style, bacon or sausage, grits, biscuit or toast.....11

Biscuits and Gravy Open faced homemade biscuit topped with country gravy and bacon, with a side of eggs any style.....10

Fruit and Grain homemade granola, seasonal fruit, plain yogurt.....13

Lox and Bagel smoked salmon, toasted bagel, cream cheese, capers, and fresh fruit15

The Trio cup of chicken and andouille gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice.....18

Bowls	Grits and Grillades	Shrimp and Grits	served with a homemade biscuit. Add Poached Eggs 2.....	14
Grit Bowl	add toppings with a biscuit. Bacon, eggs, cheddar, goat cheese, mushrooms, green onions, tomatoes, tasso, ham, grilled onions			.50/1 each.....7

Salads

Caesar	3/8	Wedge	10	Garden	3/8	
*Smoked Chicken, Boiled Eggs, Avocado, Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing						12
*Iceberg Lettuce, Tomatoes, Pepperocini, Artichoke Hearts, Olives, Garlic Lemon Vinaigrette						12
*Warm Brussels Sprout Salad with Bacon, Pecans, Goat Cheese, Red Onions, Bacon Vinaigrette						12
Additional toppings: Chicken Breast, Smoked Salmon, Grilled Shrimp, Grilled Portobello						6 each

Sandwiches served with choice of one side.....**14**

The Burger	Doug's Chicken	*Black Eyed Pea Veggie Burger (contains pecans)	Blackened Catfish
*Cajun Sausage Burger	Breakfast Sandwich	Fried Green Tomato BLT	
Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, Bacon, Mushrooms, Onions			
1 each			

Sides.....**3**

Grits	Bacon	Bagel and Cream Cheese	Ham	Fried Green Tomatoes
	Smoked Sausage	Fresh Fruit	2 Eggs any style	

House Made Desserts Please ask your server for the current selection of pies, cakes, or other offerings.....**6**

*There is a \$10 corkage on each outside bottle of wine or six-pack of beer.

*For parties of 6 or more, an 18% gratuity will be automatically included.

At Eat New Orleans, we make local dishes with farm-fresh ingredients, serving the best versions of the family favorites we grew up eating. We use local seafood and seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to Louisiana culture. The work of local artists is featured on our walls. Every day, we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals. Please join us.

In an effort to preserve and celebrate the unique traditions of South Louisiana we try to utilize local products as much as we can. Some of our menu items may change seasonally to showcase the best of what our region has to offer. Whenever possible we choose local, farm raised, handmade, or products made here in house for your enjoyment.

Thank you for dining with us today. Please visit Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked and fresh meats in the area. 769 W. 5th Street LaPlace, LA 70068. 985-652-9990. Or order online at

www.wjsmokehouse.com