

BIG EASY BREAKFAST

2 EGGS 'W' WAY 14

two whole eggs cooked your way with your choice of cheese grits or home fries, bacon or sausage, and your choice of toast

VEGETABLE FRITTATA GF 14

acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette

CRAWFISH OMELET 16

crawfish tails, scallions, green peppers, tomato with your choice of cheese grits or home fries, bacon or sausage, and your choice of toast

BREAKFAST ALL ROLLED UP GF 14

scrambled egg, bacon, breakfast potatoes, cheese rolled in a flour tortilla served with grits

MORNING QUESADILLA 14

scrambled egg, cheese, roasted peppers, caramelized onion, sausage served with a side of fresh cut fruit

3B BREAKFAST SANDWICH 12

egg, cheese
choice of: toast, brioche bun, croissant
choice of : bacon, ham, turkey sausage, andouille sausage

FRENCH TOAST YOUR WAY 12

Fresh Berries +3
Whipped Cream +2
Bananas Foster Sauce +3

TRIPLE PANCAKE STACK 10

3 classic buttermilk pancakes served with warm maple syrup

SHRIMP BENNY 16

cajun seasoned shrimp, poached eggs, crab boil hollandaise on top of toasted brioche bread

SMOKED SALMON + SAVORY BEIGNETS 15

everything seasoning covered beignets, smoked salmon, dill cream cheese, fried capers, shaved red onion, tomato

ADD-ONS

TOAST 3

GRITS GF 4

HOME FRIES GF 4

BACON 5

SAUSAGE 5

ONE EGG 5

TWO EGGS 8

GROUPS OF SIX GUESTS OR MORE WILL INCUR A 20% AUTOMATIC GRATUITY

3B

APPETIZERS

CRAWFISH DIP 15

served warm with crostinis

3B DEBRIS FRIES GF 14

smoked cochon de lait, pork jus gravy, pepper jack cheese, piquillo crema

SMOKY BRUSSELS SPROUTS 12

parmesan cheese, smoky honey aioli

GUMBO + SALADS

TRADITIONAL CAJUN GUMBO 10/18

chicken + andouille + warm potato salad

CHARRED PEACH SALAD 13

bIbb lettuce, goat cheese, toasted almonds, honey balsamic dressing

BABY KALE AND CRISPY PROSCIUTTO SALAD

pickled red onion, grape tomatoes, watermelon radish, cucumber + chive emulsion dressing

SWEETS

BEIGNETS 7

powdered sugar + steen's cane caramel sauce

BLACKBERRY BREAD PUDDING 10

creme anglaise

BASQUE CHEESECAKE 12

berry coulis + pickled blueberry + cinnamon tuille

LUNCH FAVORITES

3B BACON BURGER 17

stout bacon jam, cheddar cheese, dressed, "comeback" sauce, fries

FRIED CHICKEN SANDWICH 15

andouille crusted chicken, crystal hot sauce mayo, creole slaw, fries

SMOKED PORK CUBAN 16

16-hour smoked pork, swiss cheese, creole mustard, dill pickles, fries

SHRIMP CREOLE 18

gulf shrimp stewed in creole tomato sauce, fried shrimp, steamed rice

3B TACOS

2 tacos per serving

fish +12 - blackened gulf fish with creole slaw, lemon aioli

shrimp +12 - blackened gulf shrimp with creole slaw, lemon aioli

veggie +8 - bell peppers, onion, mushrooms with creole slaw, lemon aioli

NOLA BBQ SHRIMP AND GRITS 18

Gulf shrimp in traditional New Orleans style BBQ sauce over smoked gouda grits

SIDES

CAJUN FRIES GF 6
comeback sauce

CRACKLINS GF 5
because they're good

BEVERAGES

COFFEE 4

ICED COFFEE 5

ESPRESSO 5

CAPPUCINO 6

LATTE 6

MILK 4

HOT TEA 4

JUICES 5

MOUNTAIN VALLEY

WATER 6

still
sparkling

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ALL-DAY MENU