

# BIG EASY BREAKFAST

- WHATEVER/WHENEVER** 15  
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** 17  
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 15  
scrambled egg, bacon, breakfast potatoes, cheese rolled in a flour tortilla served with grits
- MORNING QUESADILLA** 15  
scrambled egg, cheese, roasted peppers, caramelized onion, sausage
- 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** 12  
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** 16  
everything seasoning covered beignets, smoked salmon, dill cream cheese, fried capers, shaved red onion, tomato

## ADD-ONS

TOAST	3	ONE EGG	5
GRITS GF	4	TWO EGGS	8
HOME FRIES GF	4	FRESH FRUIT CUP	8
BACON	5	GRANOLA +	
SAUSAGE	5	BERRY PARFAIT	8

## BEVERAGES

COFFEE	4	JUICES	5
ICED COFFEE	5	MOUNTAIN	
ESPRESSO	5	VALLEY WATER	6
CAPPUCINO	6	still	
LATTE	6	sparkling	
MILK	4	SODA	4
HOT TEA	4	SELECTION OF PEPSI PRODUCTS	

# LUNCH FAVORITES

- 3B 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
- NOLA BBQ SHRIMP AND GRITS** 18  
Gulf shrimp in traditional New Orleans style BBQ sauce over smoked gouda grits

## 3B TACOS

- 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

## SIDES

- CAJUN FRIES** GF 6  
comeback sauce
- CRACKLINS** GF 5  
because they're good

## 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** 14  
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

# ALL-DAY MENU

0524.V3

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

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