

BIG EASY BREAKFAST

WHATEVER/WHENEVER	17
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	17
acorn squash, confit tomato, roasted mushrooms, asparagus, parmesan, spinach, balsamic vinaigrette	
CRAWFISH OMELET	19
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	16
scrambled egg, bacon, breakfast potatoes, cheese rolled in a flour tortilla served with grits	
MORNING QUESADILLA	16
scrambled egg, cheese, roasted peppers, caramelized onion, sausage	
3B BREAKFAST SANDWICH	14
egg, cheese choice of: toast, brioche bun, croissant choice of : bacon, ham, turkey sausage, andouille sausage	
FRENCH TOAST YOUR WAY	14
fresh berries +3 whipped cream +2 bananas foster sauce +3	
TRIPLE PANCAKE STACK	14
3 classic buttermilk pancakes served with warm maple syrup	
SHRIMP BENNY	20
cajun seasoned shrimp, poached eggs, crab boil hollandaise on top of toasted brioche bread	
SMOKED SALMON + SAVORY BEIGNETS	21
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	9
BACON	5	GRANOLA +	
SAUSAGE	5	BERRY PARFAIT	9

BEVERAGES

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

LUNCH FAVORITES

3B BURGER	20
stout bacon jam, cheddar cheese, dressed, "comeback" sauce, fries	
FRIED CHICKEN SANDWICH	18
crusted chicken breast, crystal hot sauce mayo, creole slaw, fries	
SMOKED PORK CUBAN	18
16-hour smoked pork, swiss cheese, creole mustard, dill pickles, fries	
SHRIMP CREOLE	22
gulf shrimp stewed in creole tomato sauce, fried shrimp, steamed rice	
NOLA BBQ SHRIMP AND GRITS	22
gulf shrimp in traditional New Orleans style BBQ sauce over smoked gouda grits	

3B TACOS

fish 14	- blackened gulf fish with creole slaw, lemon aioli
shrimp 14	- blackened gulf shrimp with creole slaw, lemon aioli
veggie 10	- bell peppers, onion, mushrooms with creole slaw, lemon aioli

SIDES

CAJUN FRIES GF	7
comeback sauce	
CRACKLINS GF	7
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 10
powdered sugar + steen's cane caramel sauce

SEASONAL HOUSEMADE BREAD PUDDING 12
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