

- RISE & SHINE -

Beignets [“Beign-yays”!]

the doughnut of New Orleans [3 per order, fried in 100% refined peanut oil]

The Big “O”

hot & steamy oatmeal - steel cut Irish oats topped off with raisins & Steen’s Cane Syrup

Yogurt from the Farm

Trickling Springs Creamery, plain & natural *ask for it with seasonal fruit and granola*

Gras-NOLA

our granola with almonds & raisins *ask for it “wet” with milk*

Buttermilk Biscuits

true southern style buttery & crumbly

BISCUIT-BY-YOU

*bespoke biscuit sandwiches,
add any of the following:*

- ❖ Benton’s Bacon
- ❖ Stachowski’s Turkey Sausage
- ❖ Smoked Ham
- ❖ Egg [scrambled with milk, baked to fit]
- ❖ NY Sharp Cheddar Cheese

- WEEKEND BRUNCH -

True Grits

stone ground at the GW Gristmill, Mt. Vernon *try it “dressed” with cheddar, bacon & green onion*

Buttermilk Biscuits & Gravy

ask what we’re pouring

Bayou Tators

skin-on reds, rosemary, onions & sweet peppers, rendered bacon fat

BBQ Pork Biscuit

bbq pulled pork biscuit sandwich [limited basis!]

- SUNDAY STAPLES -

Grits & Grillades

braised brisket, tomato gravy

Hung-Over Hog

bayou tators, bbq pork, gravy, soft poached egg

- BOOZY BRUNCH SIPS -

Bayou Bloody Mary

16-oz mason jar with creole-seasoned rim, pickled seasonal veggies, green olive & lime

Mississippi Mimosa

fresh squeezed OJ & bubbly



SIDES & BITES TO SHARE [OR NOT]
available all day, every day

“Not My Mom’s” Deviled Eggs - 3 per order & pack’n heat

Mason Dixon Hippie - pickled black eyed pea humus, xvoo toast points

Hot Nuts In A Jar - VA peanuts, shallow fried in bacon fat creole seasoning

Candied Spiced Pecans - sugar, spice and everything nice

Braised Collards - 6 hour braise, bacon, cider vinegar, crushed red pepper

Chips & Dip - bacon & blue cheese dip, bag-o-chips

Cheesy Mac - flavor changes, ask what’s being served up today

Ms. Dean’s Cheese Straws - spicy, cheddar, savory shortbreads

J. Baker’s Pimiento Cheese - ritz crackers

Creole Cream Cheese & Pepper Jelly - warm buttermilk biscuits

- SANDWICHES -

Arm Drip

grass-fed, all natural, local roast beef & gravy, swiss, sautéed sweet onions, mayo

Veg-Head (v)

sun-dried tomato pesto, roasted 'shrooms, red onion, red bell pepper, eggplant, chevre, fresh basil

Jive Turkey

shaved blackened all natural turkey, baby arugula, havarti, chipotle aioli

- SOUPS & GREENS -

Gumbo [cup or bowl]

dark roux, chicken & andouille

Seasonal Soup of the Day [cup or bowl]

All "Kale" Caesar!

chopped romaine hearts, kale, parmesan crisps
try it "Bloody" with bacon & oven-cured tomatoes

Your Daily Greens (v)

marked apples, candied spiced pecans, local chevre cheese, balsamic vinaigrette

The Bayou Chopped

chopped romaine, Great Hill blue cheese, Benton's Bacon, egg, avocado, oven-cured tomatoes, market radish, mustard vinaigrette

Springfield Salad (v)

garbanzo beans, red grapes, charred red onions, feta, honey-yogurt dressing

Upgrade to entrée status, add 5-oz grilled chicken breast or chilled poached Gulf shrimp

- LITTLE Y'ATS -

Kids Sammies

- ♣ All Beef Dog
- ♣ Grilled Cheese
- ♣ Turkey Melt

- OL' STANDBYS -

Spicy Smoked Tuna

white albacore tuna, smoked paprika, cayenne, alfalfa sprouts, avocado, 7 grain toast

THE MUFF-A-LOTTA

salami, mortadella, smoked ham, provolone, olive salad, toasted sesame seed Italian roll

Smoked 'Douille Dog

andouille sausage, creole mustard, sweet onion marmalade, potato roll

Grilled Chicken Salad

alfalfa sprouts, avocado, 7 grain toast

Pimiento Cheese [Grilled]

white bread, slightly warm outside, cold center

Bayou BLT

benton's bacon, oven cured tomatoes, baby arugula, mayo, texas toast



- DAILY SPECIALS -

Ask what we're serving today for our Mambo Combo lunch special or nightly Chew Dat suppers!

- MEATY CHOICES -

Aunt Boo's Boudin

cajun-style pork sausage with rice, served with creole mustard & saltine

Blackened Turkey Meatballs

tender turkey meatballs with creole seasoning, roasted tomato sauce, parmesan

Country Virginia Sampler

Edward & Son's VA Country Ham, Meadow Creek Cow's Milk, Hot Nuts, Seasonal Veggie

Spiced Chilled Shrimp

spicy poached Gulf shrimp, tossed in green onion remoulade