#### BREAKFAST COMBOS & PLATES

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ľ	Combo #1 2 eggs*, grits or potatoes and choice of bread	6.99
	Combo #2 4 bacon strips or 2 sausage patties, grits or potatoes and choice of bread	7.79
	Combo #3 2 eggs*, bacon or sausage, grits or potatoes and choice of bread	9.99
9	Pancake Combo  2 buttermilk pancakes, 2 eggs*, and your choice of bacon or sausage	9.99
	Biscuit and Gravy Combo 2 eggs*, grits or potatoes, and a housemade biscuit smothered in sausage gravy	12.29
P	French Toast Combo 2 slices of French toast dusted with powdered sugar, two eggs* and your choice of bacon or sausage	9.99
9	Pork Chop & Eggs  Boneless house-cut cajun porkchop, fried or grilled served with 2 eggs*, grits or breakfast potatoes and choice of bread	13.29
ì	Vegan Breakfast Combo  'JUST' egg scrambled with spinach, served with breakfast potatoes and fresh fruit	10.49
I	Waffle Combo 2 eggs*, choice of bacon or sausage and a fresh golden brown waffle	9.99
	Chicken & Waffles One fresh golden brown waffle served With 2 whole jumbo crispy chicken wings	13.29
	OG Breakfast Burrito 3 eggs*, bacon, sausage, cheddar cheese, potatoes and pico de gallo wrapped in a zesty tortilla	14.49
	Creole Shrimp & Grits Our signature creamy gouda grits topped with blackened shrimp, Cajun cream sauce, applewood bacon, pico de gallo and an egg* Served with toast, French bread or a biscuit	16.49

## BREAKFAST Served daily until 3pm ~

#### **OMELETS**

3 egg\* omelets served with grits or breakfast potatoes and choice of bread

Ham & Cheese Diced ham and cheddar cheese	12.49
Meatlover	
Bacon, sausage, diced ham, bell peppers, onions and cheddar cheese	14.49

#### Veggie

Spinach, mushrooms, bell peppers, 11.49 onions, tomatoes and Swiss cheese

#### Highway 90

Blackened chicken, andouille sausage, Jalapeno pepper, onions, bell peppers, Pepperjack cheese and green onions

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

#### ADD ONS

	Substitute egg whites	.99
-	cheese	.99
	onions	.49
	bell peppers	.59
	sausage gravy	1.49
	mushrooms	.89
	jalapeno peppers	.79
	tomatoes	.59

#### SIDES / À LA CARTE

15.49

Egg* (1)	1.69
Bacon (4)	3.69
Sausage Patties (2)	3.69
<b>Toast or Biscuit</b>	1.59
Bagel	1.79
Gouda grits / breakfast potatoes	3.49
Fresh fruit	3.49
Biscuit & Gravy	5.19
Pancakes (2)	4.19
Waffle (1)	5.19
French Toast (3)	6.99

#### BREAKFAST SANDWICHES

served on white, wheat, rue, biscuit, bagel or croissant

	Egg* and Cheese	4.29
	Bacon Egg* & Cheese Sausage Egg* & Cheese Ham Egg* & Cheese	7.29
-	Bacon or Sausage Sandwich	5.29
	Chicken Biscuit	7.99
	The Big Pig House seasoned grilled pork chop, applewood bacon, egg* and American cheese on Texas toast	12.99
N N	Hog Master 2.0 3 Scrambled eggs*, cheddar, ham, sausage, applewood bacon and a drizzle of pancake syrup	14.29

#### LOADED BREAKFAST BOWLS

# Veggie Potato Bowl Mushrooms, onions, bell peppers, tomatoes, spinach and shredded cheddar topped with 2 eggs\* Southern Grit Bowl Our creamy gouda grits topped with diced ham, bacon, sausage gravy, two eggs\* and a biscuit Big Hud Bowl Our creamy gouda grits topped with three of our housemade boudin balls, shredded cheddar cheese, two eggs\* and green onions

#### DRINKS

Coffee	2.59
Orange Juice	3.19
Apple Juice	2.69
Tea (Sweet or Unsweet)	2.59
Milk	2.39
Chocolate Milk	2.79
Fountain Beverage	2.69
Bottle Water	2.39
Bottled Soda	2.79
Hot Tea	1.69
Hot Chocolate	2.69

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	STARTERS & APPETIZERS		LUNCH &
	Hot Wings 8 house-brined jumbo wing sections deep fried and tossed in Buffalo sauce served with ranch or blue cheese dressing	11.29	Classic Cheesesteak
	Boudin Balls Housemade uncased traditional Louisiana boudin sausage, breaded and deep fried served with our house remoulade	8.99	Shaved seasoned ribeye gr mushrooms, jalapeno and Topped with provolone che Chicken Salad Croiss
	Bowl of Gumbo  New Orleans style dark roux gumbo, filled with chicken, andouille sausage, shrimp and okra- served with a generous scoop of rice	12.99	Our housemade chicken sa toasted croissant with lett  Crispy Cajun Chicken Chicken breast brined in o
	Boom Boom Crawfish tails Crispy fried crawfish tails, tossed in zesty Boom Boom sauce, served over fried wontons	13.29	blend, deep fried and topp gouda cheese, lettuce, tom
	Gator Bites Tender hand-cut alligator tail filet, soaked in buttermilk, dredged in our signature seafood breading and deep fried till golden brown Served with our house remoulade	14.29	Cajun Turkey Wrap Deli sliced Cajun turkey br Lettuce, tomato and black wrapped in a zesty tortilla  SMASH BURGERS
	SANDWICHES & HANDHELDS served with a side		1/4 lb. angus beef patties  The VooDoo
	New Orleans Style Po'boys dressed with mayo, lettuce, tomato and pickle		grilled jalapeno peppers, c pepperjack, lettuce, tomat
	Shrimp piled with Cajun fried shrimp	15.99	BBQ Bacon Cheddar cheddar blend, applewood crispy onions, and house E
	Flounder Cajun fried flounder filet	15.99	Mushroom Swiss Grilled onions, mushrooms
	Oyster crisp Cajun fried oysters	18.29	Diner Style Ketchup, mustard, grilled American cheese
	Hot Roast Beef & Onion Gravy also known as the "10 napkin" sandwich	16.29	Classic Lettuce, tomato, pickles ar
	Po'boy Club Sliced deli ham, smoked turkey breast, American cheese and applewood smoked bacon	16.29	SIDES  Waffle fries Coles
	Oyster Rockefeller Po'boy Crisp Cajun fried oysters topped with creamy spinach and artichoke sauce, parmesan cheese and applewood bacon	18.99	Mashed Potatoes Veget Potato Salad Crean Red Beans & Rice South
	Classic Cajun Po'boy Blackened chicken, andouille sausage, jalapeno peppers, melted gouda cheese and Crystal mayo	16.29	ZAPPS Potato Chips Chicken & Sausage Jambal Cup of Gumbo

### LUNCH & DINNER HOT PLATES

	Shaved seasoned ribey mushrooms, jalapeno a Topped with provolone	e gri	illed with onions, bell peppers ese	16.29
	Chicken Salad Cro Our housemade chicker toasted croissant with	n sa	lad served on a	13.49
	Crispy Cajun Chicken Sandwich Chicken breast brined in our special spice blend, deep fried and topped with bacon, gouda cheese, lettuce, tomato, pickles			15.29
- Contract	Cajun Turkey Wra Deli sliced Cajun turker Lettuce, tomato and bli wrapped in a zesty tort	p y bro ack tilla	east, Swiss cheese, pepper mayo	15.29
	SMASH BURGE	RS*	*	
ė	1/4 lb. angus beef patti	es	make it a double	2.99
-	The VooDoo grilled jalapeno peppers, cheddar blend, pepperjack, lettuce, tomato & Crystal mayo			12.99
	BBQ Bacon Cheddar cheddar blend, applewood smoked bacon, crispy onions, and house BBQ sauce			12.99
	Mushroom Swiss Grilled onions, mushrooms & Swiss cheese			
	Diner Style Ketchup, mustard, grill American cheese	onions and	10.99	
	Classic Lettuce, tomato, pickles and onions			10.99
d	SIDES			
	Waffle fries Co	olesl	law	3.99
		•	able of the day	
			y Mac & Cheese	
	Red Beans & Rice Southern Collard Greens			
	ZAPPS Potato Chips			
	Chicken & Sausage Jambalaya			
	Cup of Gumbo			5.99
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	The Big Easy Special New Orleans style Cajun fried flounder filet, served over rice, stouffee	20.49
0.00	Creole crawfish eto'u'ffee  Chicken & Sausage Jambalaya Louisiana style chicken and sausage jambalaya served with two whole jumbo house-brined Cajun wings and a side of your choice	17.29
į	Creole Red Beans & Rice Creamy creole red beans and rice served with a link of andouille sausage and French bread	15.29
A 1815	Crispy Cajun Wings Three whole jumbo house-brined Cajun wings served with your choice of two sides	15.29
100	Cajun Pork Chop Dinner Two boneless Cajun porkchops, served fried or grilled, with your choice of two sides	16.99
2	Creamy Cajun Pasta  Penne pasta, blackened chicken, shrimp, andouille sausage and tomatoes tossed in our creamy Cajun alfredo, topped with parmesan cheese and green onions served with toasted garlic bread	20.49
100	Buffalo Chicken Mac & Cheese Our creamy housemade mac & cheese, topped with fried chicken tossed in buffalo sauce, pico de gallo, bacon and crispy onions	16.29
-	Crawfish Mac & Cheese Our creamy housemade mac & cheese, blackened crawfish tails and andouille sausage, with a crispy bacon parmesan breadcrumb topping	18.29
	Creole Shrimp & Grits Our signature creamy gouda grits topped with blackened shrimp, Cajun cream sauce, applewood bacon, pico de gallo and an egg* Served with toast, French bread or a biscuit	16.49
	Seafood Baskets Cajun seasoned fried seafood served with waffle fries, hushpuppies, coleslaw and cocktail, tartar or remoulade sauce	
	Shrimp	16.99
	Flounder	16.99
	Oyster	21.99
	<b>Seafood Platter</b> Shrimp, oyster and flounder	24.99