



# BRUNCH MENU

## STARTERS

### PLANTAIN FRITTERS

Fried ripe plantain beignets dusted with cinnamon powdered sugar. Served with Carmichael's honey & crema 6.95

### CRAWFISH SPINACH ARTICHOKE DIP

Hot spinach artichoke dip with sautéed Louisiana crawfish and baked with parmesan panko crust. Served with pork rinds & tortilla chips 9.95

### YOGURT PASSION

Housemade yogurt topped with passion fruit syrup, spiced macadamia granola & grilled pineapple 6.95

### BLUEBERRY LEMON FRENCH TOAST

Pan fried white chocolate blueberry bread pudding topped with lemon curd, bacon crumbles & fresh blueberries. Served with maple honey syrup on side 8.95

## ENTREES

### CABANA BREAKFAST

Smoked pulled pork, pork belly, coconut rice + black beans, salsa verde, pico de gallo, cilantro, skillet baked eggs, cornmeal biscuit, honey butter 12.95

### SMOKED SALMON REMOULADE SALAD

Romaine and shredded cabbage mixed with white remoulade dressing. Topped with boiled eggs, tri color tomatoes, shaved radishes, 8-ounce pecanwood smoked salmon & capers 15.95

### CREOLE SHRIMP & GRITS

Green onion sausage & shrimp smothered in a creole etouffee with cream cheese grits. Garnished with green onions and served with cornmeal biscuit 12.95

### JERK CHICKEN & WAFFLE

½ jerk smoked & grilled chicken with one sweet potato waffle, maple honey syrup, butter & green onions 13.95

### SMOKED TENDERLOIN GRILLADES

Smoked & grilled 6-ounce beef tenderloin, creole sirloin gravy, with choice of cream cheese grits or coconut rice + black beans. Garnished with parsley & served with cornmeal biscuit 16.95

## DESSERTS

### BANANA PUDDING PARFAIT

Layered with coconut vanilla wafers, bananas foster sauce, banana pudding & whipped cream 7.95

### KEY LIME CHEESECAKE

Icebox key lime infused cheesecake on a bed of candied pecan wafer crumbles. Garnished with fresh lime slices 6.95

## BRUNCH BOOZE

### BLOODY MARY

### POMEGRANATE FRENCH 75

### MIMOSA

