Midcity 4408 Banks St. (504) 252-0343



French Quarter 900 Dumaine St. (504) 233-3877

Sides

Creamy Crits
Cajun Smash Hash
Black Beans
Fruit Cup









\$11

\$10





\$16

\$17

\$13

\$12

CLASSICS

The Usual

Two eggs any style, applewood smoked bacon, a grilled Honey Butter Biscuit & your choice of a side

0G Bowl

The original breakfast bowl! Bacon Confit & melted cheddar over creamy grits, topped with two eggs cooked any style

Pancakes \$13

Three to an order, with butter and syrup Served with two eggs any style & applewood smoked bacon or our homemade sausage patties

Biscuits & Sausage Gravy \$12

Fresh biscuits smothered in our southern style sausage gravy, served with applewood smoked bacon or sausage patties & two eggs any style on the side

Seafood Étouffée & Grits

Louisiana Shrimp & Crawfish sauteed with the trinity, garlic & herbs. Served over thick grits, topped with two poached eggs & our famous Sourdough.

CHEF'S CHOICE

Sourdough King

Our fresh-baked Sourdough stacked with bacon strips, spinach & tomatoes, a folded egg, melted cheddar, & avocado. Dressed with Roasted Garlic Aioli & served with your choice of a side

The SuperBowl

Cajun Smashed Hash & black beans under melted cheddar & pepper jack, bacon confit, sage sausage, jalapeños and caramelized onions topped with salsa, avocado & poached eggs

Tofu Momma Bowl

Black beans & Cajun Smashed Hash topped with sautéed spinach, tomatoes, caramelized onions, jalapeños, and Tofu Momma's fresh-made Chili-Lemongrass tofu

Confit'o Burrito

Bacon confit, Cajun Smashed Hash, & avocado with scrambled eggs, cheddar & pepper jack cheeses in a warm flour tortilla. Served with salsa & sour cream

American Style OMELETS

served with Sourdough toast & your choice of a side

\$20

Meat Monster

Bacon Confit, Louisiana shrimp, homemade sage sausage, caramelized onions, pepperjack & cheddar cheese

Heart Healthy

Louisiana Shrimp, sautéed spinach and tomatoes in an egg-white shell & topped with avocado



\$15

\$17

Allergies or dietary restrictions? Please let your server know!

Eat Fit NOLA items meet nutritional criteria set by Ochsner Health

Download the Eat Fit app for full nutrition facts!

Wakin' Bakin' col

Wakin' Bakin' started with passion for quality breakfast and the restaurant industry. We pooled tips & resources to cover start-up costs and managed to thrive as a delivery-only "pop-up" restaurant in various shared kitchens before finding our MidCity home on Banks St in 2011

In 2021, our French Quarter location was charmed to have been so warmly welcomed by the neighborhood.

Our mission to provide fresh, uniquely classic meals in our sunny, casual environment would not be possible without the combination of a great team, tried & true technique, and a crazy streak. Wakin' Bakin' is family owned & operated, and very proud of our humble roots while honored to contribute to the small-business backbone of our community.

We are fortunate to be in partnerships with local & statewide industry leaders who reinforce our ability to support our community as thoroughly as possible. We prioritize locally sourced products and services, host an industry recognized pre-apprenticeship program, and are working on various initiatives to improve our eco & social sustainability.

DRINKS

Fresh Brewed Coffee	\$4
CoolBrew Iced Coffee	\$5
VooDoo Brew	\$6
Hot or Iced Tea	\$3
Iced Chai Tea Latte	4.50
Fresh Squeezed OJ	\$Mkt
Fresh Lemonade	3.50
Bottled Apple Juice	\$3
Whole, Oat, Soy, or Almond Milk	3.50
Chocolate Milk	\$4
Coke, Diet Coke, Root Beer, Sprite	\$3

ESPRESSO BAR

Add flavored syrups! .75 Vanilla, Hazelnut, Caramel, Chocolate, Sugar-Free Vanilla

p		jie Boabie
	\$2	2 \$3
Americano	The Espresso Bar	\$6
Cappuccino	is only available at our	\$6
Latte	French Quarter location!	\$6
Mocha) location:	\$6.75
Turtle Mocha		\$7

Jr's Breakfast

KIUS \$7.00

An egg, a piece of bacon & a side of grits

Lil'Cakes

3 mini-cakes, an egg & piece of bacon +Strawberries \$2

We're not giving away ALL
of our secrets!

Not all ingredients are listed, please
inform your server if you have
dietary restrictions,
we're happy to guide & accomodate

FYI

\$7.00

Vocab Lesson

Bacon Confit

..let us explain ourselves..

Bacon simmered low & slow in it's own fat, further infusing the meat with rich Applewood smoke. Perfect for every application!

Sourdough

Our Sourdough starter was born in 2010 of starch, water, and local honey. With some nurturing, she's grown to produce 1,000's of loaves to-date of this unique fermented bread. We feed her twice a day & tell her we love her. Yes, it makes a difference.

Honey Butter Biscuits

Our original drop-biscuit recipe using our long-time local honey provider, Story Farms in Holden, La

Cajun Smashed Hash

Creole-spice boiled red potatoes smashed & fried to order and dusted with our Wakin' Bakin' Hash Spice *Vegan!

VooDoo Brew

Equal-parts iced CoolBrew coffee & Wakin' Bakin's own homemade chocolate milk.

Chili-Lemon Grass Tofu

From local artisan, Tofu Momma, whether you like tofu or need to learn, we suggest you try this unique product! Find them at Crescent City farmer's market



A 20% Gratuity

will be added to parties of 5 or more guests

No Separate Checks

but we'll be happy to split the bill up to 5 ways equally

A 3% Culinary Gratuity

is added to all checks over \$5 and is tipped directly to the kitchen krewe

BYOB! Corkage Fee \$15

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Order Online! www.wakinbakin.com