



\$11

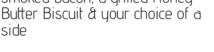
\$14

# **CLASSICS**

### The Usual

\$12 Two eggs any style, applewood smoked bacon, a grilled Honey

side



OG Bowl

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

Pancakes

Three cakes, two eggs any style & applewood smoked bacon or our homemade sausage patties. Served w/ surup & butter.

\$13 Biscuits & Sausage Gravy

Homemade 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 \$21

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

# CHEF'S CHOICE

### Sourdough King

Our home-baked Sourdouah bread toasted, with bacon strips, fresh spinach, avocado & tomatoes, a folded egg & melted cheddar. Dressed with roasted garlic aioli & served with your choice of a side.

\$18

\$14

\$18

\$16

### The SuperBowl

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

#### Tofu Bowl

Black beans & Cajun Smash Eat Fit Hash topped with sautéed spinach, tomatoes, caramelized onions, jalapeños, and Tien Dat's fresh chili-lemongrass tofu.

### Confit'o Burrito

Bacon confit. Caiun Smash Hash, & avocado with scrambled eggs, cheddar & pepper jack cheeses rolled in a warm flour tortilla. Served w/ side salsa & sour cream.

# American Style OMELETS

served with Sourdough toast & your choice of a side

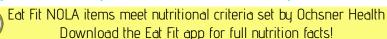
#### Meat Monster

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

## **Heart Healthy**

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

### Allergies or dietary restrictions? Please let your server know!



Midcity 4408 Banks St. [504] 252-0343

French Quarter 900 Dumaine St. [504] 233-3877



Sides

**Creamy Grits** Cajun Smash Hash

Black Beans (Filt)

Fruit Cup









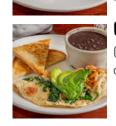


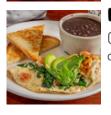




CERTIFIED WILD SEAFOOD











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

# NOLA

Midcity 4408 Banks St. (504) 252-0343

BYOB! Corkage Fee \$15



Add flavored syrups! .75

Fresh Brewed Coffee

Vanilla, Hazelnut, Caramel, Chocolate, Sugar-Free Vanilla

resir brewed corree
CoolBrew Iced Coffee\$5

VooDoo Brew	<i>,</i>	\$6
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Iced Chai Tea Latte ......4.50

Hot or Iced Tea	\$3
	φο

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



# Juice & Milk

Fresh Squeezed OJ	\$7
Fresh Lemonade	\$4
Bottled Apple Juice	\$3
Whole, Oat or Almond Milk	\$3.50

Chocolate Milk ......\$4

# Soda

Olipop Prebiotic Soda	\$4
Coke, Diet Coke, Root Beer, Sprite	\$3
Bottled Water	\$2



\$8.00

\$8.00

# KIDS

#### Jr's Breakfast

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

#### Lil'Cakes

3 mini-cakes, an egg & piece of bacon

+Strawberries \$2

# Vocab Lesson ...let us explain ourselves.

### VooDoo Brew

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

### Chili-Lemon Grass Tofu

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

#### **Bacon Confit**

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

Perfect for every application!

Clarified Bacon Fat for cookin' - Pint \$10

#### Sourdough

Our Sourdough starter "Hope" was born in 2010 of starch, water & local honey. With lots'a 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!



EST. 2010

A 20% Gratuity will be added to parties of 5 or more guests

No Separate Checks but we will be happy to split payment up to 5 equal ways

A 3% Culinary Gratuity is added to all checks over \$5 and is paid directly to the kitchen krewe.



Bring home a little Hope to remember us bu!

Sourdough Starter is now available for purchase.

Ask your server todau!

