

**Meet Me at Martin’s for Brunch**

**January 27, 2019**

Local Partners: At Last Farms, Country Pleasin’ Sausage, Haring Catfish

**Specials:**

**Sauce Picante:**South Louisianacarnivore delight. Three types of pork: Bacon, Ham, Shredded Shoulder braised long and slow with lots of Cajun spices. Served over grits. $9.85

**VNOLACrepes**: Thin housemade crepe filled with Blue Bell King Cake Ice Cream and drizzled withKing Cake Glaze $10

**Grillades and Grits:**Pan fried pork braised in a rich roux with tomato and NOLA trinity (celery, onion, and bell pepper). $10

**Scrambles and Omelettes:**

*With Side Choice\*\**

**V Migas Scramble:** Tex-Mex style peppers,onion, tomato, shredded cheese, and crispy corn strips. Topped with chipotle ranch and avocado. $12

**Mediterranean Omelette**: With Genoa salami, ham, mozzarella and provolone. Topped with Feta, olive salad. $12

**Texas Omelette:** Filled with Pepper Jack Cheese, peppers and onions. Topped with chili. $12

***Benedicts and Stacks***

*With Side Choice.\*\* Not a poached egg fan? We will happily fry or scramble your eggs.*

***Classic:*** *House made English muffin, savory grilled ham, poached eggs and our hollandaise sauce. $11*

***VGarden Stack:*** *Creamed Spinach Madeline topped with poached eggs. Roasted red pepper hollandaise. \*\* $11*

***French Toast and Pancakes:***

***French Toast:*** *Made with croissants for extra decadence. With Bacon $10*

***Buttermilk Pancakes****: With Bacon. $10*

***The Monte Cristo****: Grilled cheese sandwich cooked French toast style stuffed with Swiss, ham and strawberry jam. Withside choice. \*\* $11*

***Ol’ Fashion Breakfast:***  *Two eggs your way, bacon, grits, and toast. $8*

***The Brunch Burger:*** *Mozzarella, Bacon and lettuce. Choice of side. \*\*$10*

*Over Easy Egg + $2*

***V Veggie Burger:*** *House made with brown rice and lentils. Lettuce, tomato and house pickles. $8.95*

***Chicken Salad****: Our delicious* chicken salad, lettuce and tomato in flaky croissant. With sidechoice. \*\*$11

**Center Cup Pork Chop:** Pan seared chop topped with grilled onion. With chili wilted cabbage. $13

**\*\*Side Choices:** Fruit, Grits, Roasted Potatoes.

Soup of the Day +$2

Garden Salad +$2

A la carte:

Soup: Cup $5 Bowl $6

Eggs $2 Bacon or Country Pleasin’ Sausage $3.5 **V** Fruit $3 **V** Grits $3 **V** Roasted Potatoes $3

***Gratuity may be assessed for parties of six or more.***

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions. Our kitchen is not a gluten free facility.***

***Brunch Libations:***

*Bloody Mary:* Made with Cathead $8

*Mimosas:* Sparkling Wine and OJ $8

*Bellini:* Sparkling Wine and Peach Nectar $8

*Mimosas for the Table:* Bottle of Sparkling Wine and OJ $20

*HoneyBubbles:* Cathead Honeysuckle, lemon, and sparkling wine. $8

*Screwdriver:* Made with Titos $7

Lucky Town Grain Damage Molasses Ale (10oz draft)$5

Wiseacre Gotta Get Up to Get Down Stout (Can) $4

Coffee and Tea $2 Prairie Farms Milk $2

Juices: Orange, Cranberry, Grape, Cran-Grape $3

**Try our new Ace Ciders (Bottles)**

Perry Pear $4

Pumpkin Spice $4

**How about dessert?**

Pecan Pie Bar $4 Red Velvet Cream Cheese Bar $3.5