LATE NIGHT MENU

APPETIZERS

QUESADILLA GRANDE

griddled flour tortilla, monterey jack, black beans, roasted corn salsa, sour cream, pico de gallo, salsa verde 1299



grilled chicken 199 | charbroiled steak 249 | spicy chorizo 199



CRISPY CHICKEN TENDERS

buttermilk battered jumbo tenders and fire cracker pickles, bbg or honey mustard sauces 999

BILOXI BLUES FRIES

crispy seasoned french fries, smothered pulled pork, housemade pimento cheese, shaved jalapeño, carolina and alabama white bbg sauces 1099

ENTREES

THE YARD BIRD SANDWICH

pickle-brined, buttermilk battered, deep fried chicken breast, jalapeño coleslaw, pickle chips, creamy dill vinaigrette, louisiana hot sauce aïoli 1299

POT ROAST GRILLED CHEESE

slow-braised pot roast, caramelized onions, housemade pimento cheese, butter grilled thick sourdough 12⁹⁹

CLASSIC REUBEN

thinly-shaved corned beef, sauerkraut, swiss, thousand island, grilled marble rye 1399

MISSISSIPPI BURRITO

thinly-shaved prime rib, sautéed onions, sweet peppers, mushrooms, seasoned fries, melted sharp cheddar and brown gravy 1299

Sogsellent DECISIONS

THE NEW YORKER

8oz usda choice new york strip, two farm fresh eggs 15⁹⁹

OLE RELIABLE

two farm fresh eggs, applewood smoked bacon, breakfast sausage links, or grilled smoked ham 10⁹⁹

HAM AND CHEESE OMELET

sautéed ham and american 1099

All eggsellent decisions selections arrive with your choice of breakfast potatoes or grits.

* CLASSIC BURGER

half-pound angus patty, crisp lettuce, vine-ripened tomato, shaved red onion, soft potato bun, deli pickle spear 12⁹⁹



cheese .79 | thick cut applewood smoked bacon 129

any buger can be substituted with our impossible™ foods vegan burger patty for 199

* PATTY MEIT

half-pound angus patty, caramelized onions, american, chef's burger sauce, butter griddled rye 1299

STEAK FRITES

hand-cut 12oz usda choice ribeye, caramelized shallots, maître d' butter, chipotle seasoned steak fries 27⁹⁹

CALIFORNIA DREAMING TACOS

hand-breaded flash-fried mahi-mahi, jalapeño slaw, roasted pineapple, sweet pickled onion, baja sauce, fresh cilantro, corn tortillas 1299

From the SOUP KETTLE GARDEN

MISSISSIPPI STYLE SEAFOOD GUMBO

cast iron roux, fresh shrimp, blue crab, steamed white rice or potato salad 599

LOADED POTATO SOUP

cubed russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 599

APPLE BERRY SALAD

garden fresh greens, crisp granny smith apple, raspberries, blackberries, strawberries, grape tomatoes, feta cheese,toasted pecans, sweet poppy seed vinaigrette 1199

SOUTHERN FRIED CHICKEN SALAD

iceberg, baby spinach, grape tomatoes, avocado, smoked bacon, diced egg, sharp cheddar, crispy chicken tenders tossed in our roasted tomato vinaigrette 1399

All chef's soups are created in our kitchen. Local produce is used in our salad selections whenever available.

Sweet BREADS

CRISPY BELGIAN WAFFLES

malted vanilla or blueberry, whipped butter,
vermont maple syrup or cream cheese glaze 899

*Allergy Alert: If you have food allergies, please notifythe server when placing your order

Substitutions available at an additional cost. Our dishes are prepared using locally sourced ingredients when available. *Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish, reduces the risk of foodborne illness. Young children, the elderly, & individuals with certain health conditions, may be at higher risk if these foods are consumed raw or undercooked.

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BREAKFAST MENU



CLEAN LIVING FRUIT PLATTER

seasonal melons, pineapples, citrus supremes, berries, housemade crème fraîche 999

HEALTHY CEREALS

ask your server for our selection of kellogg's® products 599 whole, 2%, or almond milk

BRÛLÉE STEEL CUT OATS

sliced peaches, vanilla almond milk, caramelized sugar crust 599

STONE GROUND GRITS

fresh cream, butter, and *Cove!* 499



HAM AND CHEESE OMELET

sautéed ham and american 1099

THE BILOXI OMELET

housemade bbq pulled pork, charred tomatoes and peppers, melted pimento cheese, red and white bbg sauces 1199

BACK BAY OMELET

blackened shrimp, lump blue crab, andouille sausage, green onions, melted swiss, crawfish étouffée 1499

EGGS BENEDICT

poached eggs, canadian bacon, toasted english muffin, warm hollandaise 1199

CAJUN BAYOU "BENNY"

fried boudin, poached egg, fried crawfish, toasted beer and cheddar biscuit, smoked sausage and tasso sauce piquant 1399

CRAB BOIL SKILLET

crab cakes, poached eggs, mushrooms, corn, and sausage hash, onion, peppers, tabasco® hollandaise 1299

All omelets, bennies and skillets, arrive with choice of toast or biscuit, grits or crisp home fries



* THE NEW YORKER

8oz usda choice new york strip, two farm fresh eggs 1599

OLE RELIABLE

two farm fresh eggs, applewood smoked bacon, breakfast sausage links, or grilled smoked ham 10%

DEUCES & EGGS

two farm fresh eggs, two silver dollar pancakes, two slices of applewood smoked bacon, two breakfast sausage links, stone ground grits, crispy home fries 13⁹⁹

GINORMOUS CHICKEN FRIED

buttermilk battered chicken-fried steak, two farm fresh eggs, housemade black pepper country gravy 1399

DAILY EXTRAS

BAGEL AND CREAM CHEESE 400

SMOKED HAM STEAK 525

BREAKFAST SAUSAGE 475

CANADIAN BACON 450

SMOKED SALMON 999

APPLEWOOD SMOKED BACON 499

TOAST 200

ENGLISH MUFFIN 199

CROISSANT 399



BILOXI BREAKFAST

blackened shrimp, fried farm eggs, tasso ham, stone ground cheese grits, fried green tomatoes, creole crab sauce 1399

SUNRISE TACOS

chili marinated skirt steak, scrambled eggs, charred tomato, pickled onion, queso blanco, cilantro, chimichurri 12⁹⁹

BORDER BREAKFAST

large grilled flour tortilla, scrambled eggs, breakfast sausage, bacon or chorizo, roasted peppers and onions, pepper jack, cholula crema 1199

All eggsellent decisions selections arrive with your choice of breakfast potatoes or grits.



Sweet BREADS

CRISPY BELGIAN WAFFLES

malted vanilla or blueberry, whipped butter, vermont maple syrup or cream cheese glaze 8^{99}

TRADITIONAL STACK

three buttermilk or blueberry pancakes, maple syrup, whipped butter 899

PEACH COBBLER STACK

housemade honey roasted granola pancakes, spiced peach compote, streusel topping 999

CINNAMONSTER

a six-inch warm housemade cinnamon roll, praline anglaise, candied bacon crumble, salted caramel pearls 799

CRÈME BRÛLÉE STYLE PAIN PERDU

custard-soaked french bread, spiced rum and strawberry compote, steen's cane syrup, fresh chantilly cream, powdered sugar 1099

BEIGNETS

housemade beignets, powdered sugar dusting 799

THE DOUGHNUTS

fresh housemade doughnut, zeppole beignet, and cronut 799



Healthy STRIDES

NO YOLKS

three egg white omelet or scramble, spinach, mushroom, diced tomato, asparagus, roasted peppers, swiss 1299



AVOCADO TOAST TRIO

avocado, egg, scallion, olive oil,
black pepper | avocado, goat cheese, local honey,
almonds | avocado, charred tomatoes, fresh mozzarella,
basil 1295

THE NOVA SCOTIA SCRAMBLE

egg whites, caper, onion, tomato, smoked salmon, toasted bagel, dill cream cheese 1299

BERRY BOWL

blackberries, strawberries, raspberries, blueberries, quinoa, almonds, minted honey 1299

NY STRIP 999 COUNTRY POTATOES 399

TASSO CHEESE GRITS 399
PARFAIT 799
STEEL-CUT OATMEAL 399
COUNTRY SAUSAGE GRAVY 250
ONE EGG ANY STYLE 199
SHORT STACK 525
BUTTERMILK BISCUIT 199

CHEF'S SELECTIONS

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