

LATE NIGHT MENU

APPETIZERS

QUESADILLA GRANDE

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



ADD

grilled chicken 1⁹⁹ | charbroiled steak 2⁴⁹ | spicy chorizo 1⁹⁹

CRISPY CHICKEN TENDERS

butter-milk-battered jumbo tenders and firecracker pickles, bbq or honey mustard sauces 9⁹⁹

BILOXI BLUES FRIES

crispy seasoned french fries, smothered pulled pork, housemade pimento cheese, shaved jalapeño, carolina and alabama white bbq sauces 11⁹⁹

ENTRÉES

THE YARD BIRD SANDWICH

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



SMOKED BRISKET CHEESESTEAK

thin-sliced smoked brisket, sautéed shaved onion, sweet peppers, field mushrooms, cheddar, crusty baguette 13⁹⁹

CLASSIC REUBEN

thin-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

Eggsellent DECISIONS

* THE NEW YORKER

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

OL' 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, toast or biscuit.

* CLASSIC BURGER

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

ADD cheese .79 | thick cut applewood smoked bacon 1²⁹

THE IMPOSSIBLE BURGER

the famous IMPOSSIBLE FOODS™ plant-based burger patty can be prepared in place of our beef patty on any of our tasty burger offerings for an additional 1⁹⁹

* PATTY MELT

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

* STEAK FRITES

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

CALIFORNIA DREAMING TACOS

blackened or fried mahi-mahi or gulf white shrimp, jalapeno slaw, roasted pineapple, sweet pickled onion, baja sauce, fresh cilantro, corn tortillas 13⁹⁹

All entrees arrive with your choice of any of our daily extras.

From the SOUP KETTLE GARDEN



MISSISSIPPI STYLE SEAFOOD GUMBO

cast iron roux, fresh shrimp, blue crab, steamed white rice or potato salad 6⁹⁹

LOADED POTATO SOUP

cubed russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 6⁹⁹

APPLE BERRY SALAD

garden fresh greens, crisp granny smith apple, raspberries, blackberries, strawberries, grape tomatoes, feta, toasted pecans, sweet poppy seed vinaigrette 12⁹⁹

SOUTHERN FRIED CHICKEN SALAD

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

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

Batter UP

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 notify the 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.

BAYVIEW Café

BREAKFAST MENU

FRUITS, *Grains &* GRITS

CLEAN LIVING FRUIT PLATTER

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



BRÛLÉE STEEL CUT OATS

sliced peaches, vanilla almond milk, caramelized sugar crust 5⁹⁹

STONE GROUND GRITS

fresh cream, butter, and *Love!* 4⁹⁹

OMELETS, *Bennies &* SKILLETs

HAM AND CHEESE OMELET

sautéed ham and american cheese 10⁹⁹

DENVER OMELET

sautéed ham, onion, bell pepper, house three cheese sauce 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

COUNTRY-FRIED BENNY

buttermilk, southern fried chicken breast, fresh fried farm egg, toasted buttermilk biscuit, country sausage gravy 13⁹⁹

CRAB BOIL SKILLET

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

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



Eggsellent DECISIONS

* THE NEW YORKER

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



OL' RELIABLE

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

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

SHRIMP AND GRITS

blackened gulf white shrimp, tasso cheese grits, sunny side egg, new orleans style bbq sauce 16⁹⁹

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

BILOXI BREAKFAST

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

STEAK & EGG BAGEL

seared marinated flank steak, griddled bagel, scrambled eggs, roasted peppers, american cheese, chef's pepper sauce 12⁹⁹

BORDER BREAKFAST

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

CHICKEN AND WAFFLES

jalapeno brined fried chicken tenders, savory herb and cheese waffle, fried farm egg, grilled peach and bacon bourbon syrup 13⁹⁹

Batter UP

CRISPY BELGIAN WAFFLES

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

TRADITIONAL STACK

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

BEIGNETS

housemade beignets, powdered sugar dusting 7⁹⁹



FRENCH TOAST

battered and griddled cinnamon raisin brioche, powdered sugar, fresh berries, chantilly cream, maple syrup, butter 10⁹⁹

DAILY EXTRAS

TOAST 2⁰⁰

ENGLISH MUFFIN 1⁹⁹

CROISSANT 3⁹⁹

BAGEL AND CREAM CHEESE 4⁰⁰

APPLEWOOD SMOKED BACON 4⁹⁹



SMOKED HAM STEAK 5²⁵

BREAKFAST SAUSAGE 4⁷⁵

CANADIAN BACON 4⁵⁰

NY STRIP 9⁹⁹

COUNTRY POTATOES 3⁹⁹

TASSO CHEESE GRITS 3⁹⁹

STEEL-CUT OATMEAL 3⁹⁹

COUNTRY SAUSAGE GRAVY 2⁵⁰

ONE EGG ANY STYLE 1⁹⁹

SHORT STACK 5²⁵

BUTTERMILK BISCUIT 1⁹⁹

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



BREAKFAST TURKEY WRAP

crumbled turkey sausage, scrambled egg whites, spinach, roasted peppers, mushrooms, asparagus, diced tomato, swiss, wrapped in a whole grain tortilla 12⁹⁹

CHEF'S SELECTIONS

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