# LATE NIGHT MENU

### **APPETIZERS**

#### **QUESADILLA GRANDE**

griddled flour tortilla, monterey jack, black beans, roasted corn salsa, sour cream, pico de gallo, salsa verde 1295



grilled chicken 199 | charbroiled steak 249 | spicy chorizo 199



#### **CRISPY CHICKEN TENDERS**

buttermilk-battered jumbo tenders and firecracker 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

## **ENTRÉES**

#### THE YARD BIRD SANDWICH

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



slow-braised pot roast, caramelized onions, housemade pimento cheese, butter-grilled thick sourdough 12<sup>99</sup>

#### **CLASSIC REUBEN**

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

#### MISSISSIPPI BURRITO

thin-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 15<sup>99</sup>

#### 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.

#### **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, chipotle seasoned steak fries 27<sup>99</sup>

#### CALIFORNIA DREAMING TACOS

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



#### 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.



#### CRISPY BELGIAN WAFFLES

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

Allergy Alert: If you have food allergies, pléase notifythe server when placing your ord

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 Caté

BREAKFAST MENU



#### **CLEAN LIVING FRUIT PLATTER**

seasonal melons, 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



#### HAM AND CHEESE OMELET

sautéed ham and american cheese 1099

#### THE BILOXI OMELET

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

# 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

#### **DELICES & FGGS**

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 13<sup>99</sup>

**DAILY EXTRAS** 

BAGEL AND CREAM CHEESE 400

SMOKED HAM STEAK 525

BREAKFAST SAUSAGE 475

CANADIAN BACON 450

**COUNTRY POTATOES 399** 

TASSO CHEESE GRITS 399

STEEL-CUT OATMEAL 399

ONE EGG ANY STYLE 199

BUTTERMILK BISCUIT 199

SHORT STACK 525

**COUNTRY SAUSAGE GRAVY 250** 

NY STRIP 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

#### 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

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



Batter UP

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

#### 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

#### 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



# 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 cheese, wrapped in a whole grain tortilla 1299

#### CHEF'S SELECTIONS

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