



Saturday & Sunday Brunch

*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

Starters (EAT starters are meant for sharing)

Blue Cheese and Fig Torte	10	Louisiana Crawfish Boulettes	11	Fried Green Tomato Remoulade	10
Boudin Eggrolls	9	Spicy Deviled Eggs with WJS Bacon	7	WJS Meat and Cheese Board	15
Banana Fritters	7				

Omelets (Served with Grits and biscuit) 14

Fried Shrimp and Cheddar Ham Mushroom, and Cheddar Make Your Own & add :

WJS Bacon, eggs, cheddar, goat cheese, mushrooms, green onions, tomatoes, WJS tasso, WJS ham, grilled onions .50/1

Entrees

Eggs de Provence	2 eggs baked in a black iron skillet, butter, cream, herbs with WJS bacon and a homemade biscuit	15
Eggs Dauphine	Stacked poached eggs, WJS ham, fried green tomatoes, and hollandaise, with a homemade biscuit	15
Wayne Jacob's Benedict	Open faced biscuit topped with grilled WJS Andouille, tomato, poached eggs, hollandaise and crackling crumbs	17
Big Breakfast	Chicken fried chicken with country gravy, two eggs, grits, and a homemade biscuit	19
Fried Green Tomato Breakfast	Fried green tomatoes, WJS bacon, two eggs, grits, and a homemade biscuit	15
Two Egg Breakfast	Two eggs any style, WJS bacon or sausage, grits, and biscuit or toast	13
Biscuits and Gravy	Open faced homemade biscuit topped with country gravy and WJS bacon, with a side of 2 eggs any style	12
BBQ Louisiana Shrimp and Grits	Served with a homemade biscuit. (Add Poached Eggs for \$2)	17

The Trio

Cup of gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice	18
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Grit Bowl

Add toppings with a biscuit: WJS Bacon, eggs, cheddar, goat cheese, mushrooms, green onions, tomatoes, tasso, ham, &/or grilled onions .50/1 each...7

Salads

Caesar	3/9	Wedge	10	Garden	3/9
Smoked Chicken Salad: Boiled Eggs, Avocado, WJS Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing	16				
Shrimp Remoulade Wedge: Iceberg Wedge, Housemade Remoulade, Boiled Gulf Shrimp, Tomato & Red Onions	16				
Watermelon Salad: Tomato, Fresh Corn, Feta, Red Onion, Arugula, Smoked Poblano Vinegar, Olive Oil	15				

*Add Grilled Chicken Breast or Grilled Shrimp 9

Sandwiches

(All sandwiches are \$16 and served with choice of one side or soup or salad)

Breakfast Sandwich	FGT WJ's BLT	Blackened Mississippi Delta Catfish	The Burger
Fried Shrimp Poboy	Black Eyed Pea Veggie Burger (contains Pecans)	Chicken Sandwich (grilled or fried)	

*Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, WJ's Bacon, Mushrooms, Onions **1 each**

Sides

Grits	3	WJS Bacon	5	WJS Ham	3	Fried Green Tomatoes	5	WJS Smoked Sausage	5
Biscuit	2	Fresh Fruit	5	2 Eggs (any style)	5	Multigrain Toast	3	Butterbeans with Shrimp	5

House Made Desserts

6

Your server will be happy to let you know the desserts of the day

Drinks

Coffee or Teas	3	Coca-Cola Products	3	Juice (OJ or Cranberry)	3/glass or 9/carafe
Pellegrino	5	Milk or V8	3	Iced Tea	3

*There is a \$10 corkage on each outside bottle of wine or six-pack of beer.

*For parties of 6 or more, an 18% gratuity will be automatically included.

*Please check out our new deli case fully stocked with handmade Wayne Jacob's Smokehouse products for all of your traditional Cajun smoked meats and snacks.

At EAT, we make local dishes with locally sourced ingredients. As farm fresh items are seasonally available, our menu changes accordingly. We use only Louisiana and Gulf seafood, and we use seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to our culture. Every day we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals including featuring local artists on our walls.

Please visit our sibling restaurant Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked meats in the area. 769 W. 5th Street LaPlace, LA 70068. 985-652-9990. Or order online at : www.wjsmokehouse.com