



## BREAKFAST

### Crawfish Frittata

Louisiana crawfish, green onions, fontina cheese, and eggs, potatoes or grits, choice of bread 15

### Andouille Hash

local Andouille sausage, diced potatoes, diced onions, red peppers, green onions, topped with poached eggs and Hollandaise, choice of bread 14

### Johnnycakes

cornmeal pancakes served with Steen's cane syrup and toasted pecans 10

### Boudin Benedict

2 boudin patties, smothered collards, poached eggs, creole hollandaise, grits or potatoes 14

### Eggs Benedict

toasted english muffin, grilled tomatoes, grilled ham, poached eggs, creole hollandaise, choice of potatoes or grits 14

### Breakfast Bread Pudding

French bread, smoked sausage, cheddar, brabant potatoes, and eggs baked in a casserole, served with fresh fruit 12

### Steel-Cut Irish Oatmeal

with golden raisins, walnuts, brown sugar, and apples 11

### Continental

pastry or bread, fresh fruit, coffee or hot tea, and juice 11

### House-Made Granola

served with Greek yogurt and seasonal fruit 11

### Two Egg Breakfast

with meat, grits or potatoes, choice of bread 12

### Croque Madame

sourdough bread, sliced ham, Swiss cheese, dijon mustard, Gruyere béchamel, grits or potatoes, broiled and topped with a sunnyside egg 12

### Omelet of the Day

Fresh ingredients daily, grits or potatoes, choice of bread mkt

## BAKERY, SIDES, AND SHARES

**Toast** 3

**English Muffin** 3

**Bagel** 3

**Croissant** 3

**Turnover** 3

**Muffin** 3

**Scone** 3

**Cinnamon Bun** 3.5

**Biscuits** 4

**Grits** 3

**Oatmeal Cup** 5

**One Johnnycake** 4

**Potatoes** 4

**Pork Belly Collard**

**Greens** 4

**Fruit Cup** 5

**Sliced Tomatoes** 3

**Two Eggs** 4

**Bacon** 4

**Ham** 4

**Smoked Sausage** 4

**Boudin Sausage** 5

**Fried Green Tomatoes**

**Appetizer** 7

One check per table - up to four equal payments per check.

Please let us know about any food allergies.

18% gratuity added to parties of 5 or more.

# BREAKFAST MENU



### **The Vacherie Story**

*In Cajun-French, "la Vacherie" refers to "the cow pasture" as this area was high ground on the west bank of the Mississippi River used for cattle farming. The town of Vacherie, originally named Tabiscanja (long river view) by the Colapissa Indians, has also been known as St. Patrick and St. Philip over the years. Vacherie was a mélange of cultures where the downriver Germans and the upriver Acadians blended to create a French speaking community in the heart of Creole Louisiana. As its early plantation economy developed, slaves from West Africa and the Caribbean contributed many of the lasting influences on the food traditions of the region. Sugar, indigo, cotton, soybeans, rice, tobacco, and many fruits and vegetables have been grown and some are still farmed there. Bound on the South by rich swamps surrounding Lac des Allemands, seafood and many forms of wild game are also plentiful. Nestled among the cane fields of St. James Parish, today the small community of Vacherie is home to historic plantation sites and large extended families that thrive on the opportunity to share their cuisine of old recipes with those who visit.*