



251-410-6800

<http://www.dapperdeliveries.com>

Brick & Spoon I65

Day Starters

- BISCUITS FOR TWO! \$5.75
Topped with our honey butter and served with seasonal marmalade.
- DEVILED ON THE BAYOU \$13.80
Tasso deviled egg. Fried shrimp and sriracha aioli
- Breakfast Fries \$11.50
Bacon, bechamel, hollandaise sauce, with an over hard egg
- Bananas in Pajamas \$11.50
Crispy banana eggrolls and foster sauce.

BUILD YOUR OWN PLATE

choose 1 item or choose them all, you decide!

Build my own plate

THAT'S ALL YOLKS

Served with fire roasted corn grits or breakfast potatoes

- 3 Cheese & Ham Omelet \$13.80
Ham, Gouda, cheddar and monterey jack cheese.
- American Breakfast \$13.80
Two eggs (your way), bacon Canadian bacon, homestyle biscuit
- The S.B.C. Omelet \$13.80
Spinach, bacon, cheddar and tomato.
- Garden Omelet \$13.80
Seasonal vegetables and feta cheese.
- Killer Creole Omelet \$17.25
Gulf shrimp, tasso, onions, red and green bell peppers and cheddar jack cheese, topped with housemade hollandaise.

SWEET EATS

- Cafe Bignets \$9.20
Powdered sugar and seasonal marmalade.
- Bananas Foster French Toast \$13.80
Caramelized bananas, fosters sauce, pecan pieces, whipped cream, and powdered sugar.
- OMG Pancakes \$11.50
2 pancakes, 3 bacon, & powdered sugar.
- Original Pancakes \$8.05
One pancake, bacon, & powdered sugar
- Brioche French Toast \$10.35
Powdered sugar.
- Stuffed French Toast Sliders \$13.80
Fruit compote, fosters sauce, whipped cream and powdered sugar.

FRESH GREENS

- The Cobb \$12.65
Grilled chicken, spring mix, bacon, egg, tomato, red onion, avocado and feta.
- Shrimp & Avocado \$13.80

BRUNCH SPECIALTIES & BENNY'S

- Breakfast Tacos \$13.80
Fried wonton shell, Chorizo, scrambled eggs, romaine, sour cream, mango salsa and monterey jack cheese served with french fries.
- Shrimp & Grits \$19.55
Gulf shrimp. Red and green bell peppers. Onion, garlic cream sauce and fire-roasted corn grits, poached egg, served with toast points.
- Shrimp & Tasso Mac-N-Cheese \$19.55
Gulf shrimp. Tasso, cavatappi pasta. Smoked Gouda mornay sauce and truffle oil. served with toast points.

BRUNCH SPECIALTIES & BENNY'S

Served with fire roasted corn grits or breakfast potatoes - choice of english muffin or split homemade biscuit

- Traditional Benedict \$13.80
Canadian bacon, poached eggs and housemade hollandaise.
- Farmer's Market \$13.80
Seasonal vegetables. Poached eggs and housemade hollandaise.
- Chicken Florentine \$16.10
Grilled chicken, garlic creamed spinach, Parmesan cheese, poached eggs and house-made hollandaise.
- Bayou shrimp benedict \$17.25
Bayou shrimp topping, poached eggs, & house-made hollandaise
- Fresh Catch Benedict \$19.55
Bayou shrimp topping, Grilled fish, poached eggs and house-made hollandaise.
- Crab Cake Benny \$19.55
Bacon sauteed spinach, poached eggs and hollandaise.

SAMICHES (LUNCH)

Served with french fries

- Grilled Veggie \$12.65
Seasonal vegetables, spring mix, feta cheese and sun-dried tomato aioli on sourdough bread.
- Shrimp & Avocado \$16.10
Grilled gulf shrimp, spring mix, avocado, grilled onions, monterey jack cheese and sundried tomato aioli on sourdough bread.
- Grilled Chicken Club \$14.95
Canadian bacon, smoked Gouda, bacon, spring mix, tomato and house aioli on a brioche bun.
- Grown-Up Grilled Cheese \$12.65
Smoked Gouda, monterey jack, fried egg, bacon, spring mix, tomato on sourdough bread.
- Shrimp Po'Boy \$16.10
Gulf shrimp, lettuce, tomato, onion and sriracha aioli.
- Fish Po'Boy \$16.10

ENTREES

- Bayou Fresh Catch \$20.70
Grilled fresh catch on top of grit cakes. topped with bayou shrimp topping.
- Chicken Florentine Chicken \$14.95
Seasoned grilled chicken breast on a bed of greens topped with our Florence sauce, served with seasonal vegetables.
- Crab Cake Dinner \$20.70
Two fresh crab cakes on top of our house made grit cakes, served with our house sauce and grilled asparagus.
- Grilled Fish Tacos \$16.10
Two grilled fish tacos, topped with spring mix, mango salsa and sriracha aioli, served with fries.
- Shrimp Tacos \$16.10
Two grilled shrimp tacos, topped with spring mix, mango salsa and sriracha aioli, served with fries.
- Shrimp & Crab Cake Pasta \$20.70
Grilled creole shrimp, Parmesan house sauce, penne pasta topped with a crab cake and toast points.

BEVERAGES

- Soda \$2.88
- Milk \$3.45
- Orange juice \$4.03
- Hot tea \$3.45
- House Blend Coffee \$3.45
- Cappucino \$4.03
- Latte \$4.03
- Double Espresso \$4.60

ADULT BEVERAGES

Available for DINE IN only!

- Cafe barbados
Dark rum, kahlua, and whipped cream
- Snow cap
Absolute vanilla, frangelica, coffee, and whipped cream
- White Chocolate & vanilla latte
Absolute vanilla & godiva coffee in a mocha latte
- Irish coffee
Jameson Whiskey, baileys, coffee, and whipped cream
- Beer
Miller light, Coors light, Budlight, or Michelob ultra
- Wine
Cabernet, Chardonnay, or Wycliff champagne brut
- Mimosas
Wide variety

Eye Opening Cocktails

Available for DINE IN only!

- Wild Mary
Signature Brick & Spoon Bloody Mary mix, seasonal vodka, Seasoned

Gluten-free. Low calorie. Shrimp, spring mix, avocado, red onion, bacon and cashews.

Sunny Chicken Caesar \$13.80

Grilled chicken, romaine, Parmesan, croutons and poached egg.

The Chef \$11.50

Ham, turkey, romaine, cheddar, egg, red onion, cucumber, tomato, croutons.

Gulf fresh catch, lettuce, tomato, onion and sriracha aioli.

BURGERS & FRIES FOR ALL (LUNCH)

Served with french fries

Bacon Cali Burger \$13.80

Homemade patty, pecan smoked bacon, avocado pepper jack cheese, lettuce, tomato, onion & house aioli.

Brick & Spoon Cheeseburger \$12.65

Home-made patty, lettuce, tomato, onion, & house aioli. Choice of cheese

Southwest Burger \$14.95

Homemade patty, chorizo, jalapeno, avocado, pepper jack cheese, lettuce, tomato, onion, and sriracha aioli.

rim, and mini salad

The French 75

Bombay Sapphire Gin, St. germaine, Elderflower, house-made lemon lime simple syrup, and sparkling brut

White cranberry cosmo

Absolute mandarin, grand gala, lime, and white cranberry juice

Mommas mojito

Rum, muddled mint, fresh fresh bemes club soda, and citrus soda

Day break rita

Tequila, orange juice and house margarita mix

cock fight

Absolute vodka, meyers dark rum, orange juice, and cranberry juice

old fashioned

bourbon, angostura bitters, orange peel, and cherries muddled in house simple syrup