

# Bayou On Bay: Brunch Menu

Saturday and Sunday: 10am to 3pm

## Southern Breakfast

<b>Chicken Fried Steak:</b> Tender cube steak breaded and fried, smothered in our house gravy and served with Cajun roasted potatoes.	9.75
<b>Biscuits and Gravy:</b> Fresh and flakey biscuits topped with gravy. A classic made entirely by hand in house.	7.00
<b>French Toast:</b> Cinnamon bread from Great Harvest bakery- sweet, spiced and delicious.	6.00
<b>Pecan Pancakes:</b> Bayou's take on this light and fluffy treat- made with candied pecans baked into the pancakes and topped with powdered sugar.	5.75
<b>Shrimp and Grits:</b> A traditional favorite! Shrimp, bacon, scallions, and parmesan sautéed and served over twice baked grits.	8.00
<b>Eggs in Purgatory:</b> Two soft poached eggs rested in our tomato okra smash and sliced Boudin sausage.	6.75

## Egg Scrambles

<b>Andouille and Crawfish Scramble:</b> Andouille sausage, crawfish, peppers, onions and potatoes cooked into 2 eggs and topped with parmesan cheese.	7.25
<b>Blackened Vegetable Scramble:</b> A mix of our freshest vegetables sautéed in Cajun spices and cooked with potatoes into 2 eggs, topped with smoked gouda cheese and Cajun smash.	7.00
<b>Eggs Oscar:</b> The king of scrambles. Flat iron steak, onions, potatoes and parmesan cooked into 3 eggs and topped with our Creole hollandaise and blue crab.	10.00

## Benedicts

Benedicts served with potatoes.

<b>Bayou Crab and Scallop Benedict:</b> A crab and scallop cake over two easy poached eggs and English muffin topped with Creole hollandaise. (Add ham for 1.00)	11.00
<b>Classic Egg Benedict:</b> The original perfect combo using cob-smoked ham and topped with Creole hollandaise.	10.00
<b>Smoked Salmon Avocado Benedict:</b> House-smoked salmon, avocado and lime hollandaise, topped with blue crab and scallions. A beautiful marriage of the South and Northwest.	11.75
<b>Benedict Arnold:</b> Betraying the classic benedict theme this dish is composed of two easy poached eggs over house baked biscuits and topped with our scratch made gravy.	9.25

## Omelets

Choice of one 1 meat, 1 cheese, and 1 vegetable: 6.50

Served with potatoes, additional fillings: .75 ea

### Meats:

Prawns  
Alligator  
Crawfish  
Andouille Sausage  
Ham  
Bacon

### Cheese:

Sharp Cheddar  
Provolone  
Parmesan  
Smoked Gouda

### Vegetables:

Bell Peppers  
Onions  
Fresh Green  
Mushrooms  
Onion  
Tomato

## Brunch Drink Specials

<b>Cajun Coffee:</b> Bayou's coffee with a shot of Maker's Mark bourbon topped with whipped cream.	5.00
<b>Bloody Mary:</b> Tomato juice, vodka, and all the usual fixings over ice.	5.00
<b>Mimosa:</b> The classic brunch sparkling combo- orange juice and champagne.	5.00
<b>Bellini:</b> Champagne and peach nectar with a splash of Chambord.	6.50

## Traditional and Salads

<b>Taylor Pacific Oyster Shooter*</b> : Fresh Taylor Shellfish Farms oysters in a shot glass with horseradish cocktail sauce. Add a splash of vodka for .25 ( Absolut, citrus, peppar, ginger.)	1.75
<b>Scallop &amp; Dungeness Crab Cakes</b> : Sweet and rich crab meat bound with scallop mousse, served with our house made buttermilk and lime dressing.	8.00
<b>Gumbo</b> : Traditional brown roux soup, hearty and filling, made with andouille sausage and our house-smoked chicken served over rice.	7.50
<b>Jambalaya</b> : A classic spicy southern rice dish made with our house cured and smoked Tasso ham, chicken, crawfish, and stewed tomatoes.	8.50
<b>Etouffe</b> : Bayou's creamy take on a Cajun favorite- layered with crawfish, tomatoes, mushrooms and served over rice. Filling, warming, and sure to please.	8.50
<b>Vegetable Gumbo</b> : A vegan alternative to the classic- made with onions, peppers, tomatoes, okra, red beans, collard greens, and finished with herbs and file.	5.50
<b>Red Beans and Rice</b> : A southern classic, red beans and smoked ham hocks slow stewed and served over rice.	6.50
<b>Barbeque Pork Po'Boy</b> : Slow smoked in house and topped with Uncle D's barbeque sauce and sharp cheddar.	7.50
<b>House Salad</b> : Organic greens from DeVine nursery dressed in our lemon pepper vinaigrette and topped with candied pecans and granny smith apples. Add blackened or smoked chicken or prawns for 2.00.	5.50
<b>Caesar Salad</b> : A classic Caesar, garlicky and delicious, with Parmesan and rosemary croutons. Add blackened or smoked chicken or prawns for 2.00.	6.00
<b>Smoked Chicken Salad</b> : Our house smoked chicken over field greens dressed in creamy bayou ranch and finished with bacon bits and croutons. Add prawns for 2.00.	7.50

## Sides

<b>Cheese baked grits</b> : 2.00
<b>Half order biscuits and gravy</b> : 4.00
<b>Bacon</b> : 2.50
<b>1 Egg</b> : 1.25
<b>Wheat toast</b> : 2.00
<b>English muffin</b> : 1.50
<b>Biscuits</b> : 2.25
<b>Cornbread</b> : 3.00
<b>Sweet potato fries</b> : 3.50
<b>Cajun potatoes</b> : 2.25

Please request separate checks prior to ordering, we reserve the right to refuse separate checks.

\*Items with an asterisk may contain raw or undercooked product, and may possibly increase the risk of contracting food-borne illness.

Substitutions may incur additional charges.

Drink, To Go, Food Allergy Friendly menus available as well as Children's and Dessert menus.

## Beverages

All beverages 2.00
<b>Milk</b>
<b>Coffee</b>
<b>Hot Tea</b>
<b>Bayou Iced Tea</b>
<b>Lemonade</b>
<b>Apple, Cranberry Juices</b>
<b>Orange, Pineapple, Grapefruit Juices</b>
<b>Soft drinks</b> : Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root beer, and Mountain Dew.

We support local businesses:

<b>Maniac Roasting</b> - coffee
<b>Barlean's</b> - seafood
<b>Mallard's</b> - ice cream
<b>DeVine Gardens</b> - fresh seasonal produce
<b>Taylor Shellfish Farms</b> - oysters, shellfish
<b>Boundary Bay Brewery</b> - brew
<b>Draper Valley</b> - chicken
<b>Twisted S Ranch</b> - bison
<b>Pleasant Valley</b> - pickles
<b>Great Harvest</b> - bread
<b>INNATE</b> - apparel

Find us online! [www.bayouonbay.com](http://www.bayouonbay.com)