

FLATLANDS BRUNCH MENU

STARTERS

GF ALLIGATOR BITES

fried, warm honey mustard and sriracha drizzle, swamp sauce 14

GF HOT CRAB DIP

spicy blended cream cheese, crab, shrimp, onions, green peppers, house made tortilla chips 12

SALADS & BOWLS

GF TOSSED SALAD

spring mix, tomato, cucumber, feta, dill, tossed in honey mustard 5/8

CAESAR SALAD

romaine, croutons, parmesan, tossed in caesar dressing 5/8

GF BLACKENED SHRIMP SPINACH & KALE SALAD

blackened shrimp, spinach, kale, feta, red onion, bacon, figs, tossed in warm honey mustard 14

GF BLACKENED SALMON SALAD *

blackened salmon, cinnamon cranberry goat cheese, candied pecans, red onion, strawberries, tossed in balsamic vinaigrette 17

GUMBO

traditional New Orleans favorite 9

GF JAMBALAYA

shrimp and andouille 12

SANDWICHES

SERVED WITH FRIES OR DIRTY RICE

❖ BLACKENED FISH TACOS

blackened catfish, flour tortillas, roasted corn pico, tomatillo chipotle slaw, fresh dill 13

❖ CLASSIC BURGER *

lettuce, onion, tomato, pickles 11

LUNCH SPECIALS

LUNCH CRAWFISH COMBO

crawfish étouffée, fried crawfish, rice 12

❖ LUNCH LOUISIANA CAJUN FRIED CHICKEN

bourbon pecan sweet potato soufflé, cajun street corn 12

LUNCH CAJUN SHRIMP PASTA

shrimp, andouille, sherry creole mustard cream sauce 12

*consuming raw or undercooked fish, shellfish, meat or eggs increases the risk of foodborne illness.

❖ menu item can be modified to be gluten free option

BRUNCH

❖ FLATLANDS BIG BREAKFAST

3 eggs any style, bacon, andouille sausage, jazzy potatoes, sriracha smoked gouda grits, white or wheat toast 14

❖ FLATLANDS LIGHT BREAKFAST

2 eggs any style, choose: bacon OR andouille sausage, jazzy potatoes OR sriracha smoked gouda grits, white OR wheat toast 10

SMOTHERED CATFISH BISCUIT

fried catfish, two eggs over easy, andouille sausage gravy over a biscuit with hashbrowns, tomato and scallion 13

CRAB CAKES BENEDICT

two crab cakes, poached eggs, english muffin, cajun hollandaise, asparagus, spicy corn chow chow 16

❖ PORK AND EGGS

blackened 8 oz pork ribeye, two eggs any style, biscuit and gravy, hashbrowns 17

CHICKEN AND PANCAKES

Louisiana fried chicken, blueberry pancakes, hashbrowns 16

GF FLATLANDS CAST IRON SKILLET

andouille sausage, two eggs sunny side up, over jazzy potatoes 10

DIRTY GRITS

our famous gumbo over sriracha smoked gouda cheese grits 11

❖ SHRIMP & GRITS

wild caught gulf shrimp, andouille, onions, peppers, creole cream sauce over sriracha smoked gouda grits 17

TOFFEE PECAN FRENCH TOAST

three slices knotted challah, fruit 12

GF CRAB AND ASPARAGUS OMELETTE

three fold, crab, asparagus, cheddar, onion, scallion, jazzy potatoes, grilled andouille sausage 15

GF SEAFOOD OMELETTE

three fold, crawfish, shrimp, crab, spinach, feta, hashbrowns, fruit 16

❖ MEATLOVER OMELETTE

three fold, bacon, andouille sausage, tasso ham, bleu cheese, hashbrowns, biscuit and gravy 15

MAMAS BISCUITS AND GRAVY

two biscuits, andouille sausage gravy, tomato, scallion 8

BEIGNETS

four, powdered sugar 5

CHEF FRANCOIS DUQUETTE

SOUS CHEF RICKY C. BURTON

\$2.00 split fee

20% gratuity added to parties of 8 or more