

* THESE ARE THE ONLY ITEMS AVAILABLE TO GO items without a star (*) are available for dine-in only so that we can maintain the quality of the dish

ROUX

pastries

baked fresh daily, limited supply

BEIGNETS *

loads of powdered sugar 7.

MARKET QUICHE *

changes weekly 12.

BISCUIT *

whipped butter, hot honey 5.

CINNAMON ROLL *

cream cheese glaze 7.

DAILY CLASSICS *

scone 4.
muffin 4.
morning bun 4.
croissant 4.
chocolate croissant 5.
chocolate chip cookie 3.

house snacks

DEVILED EGGS * 7.

PIMENTO CHEESE *

fried saltines 7.

@ ROUXDINER

breakfast

BUTTERMILK YOGURT
fresh berries, seeded crunch 9.

AVOCADO TOAST *

chow chow, pickled mustard seed, fresno chile,
sourdough, sunny side egg 13.

FRIED GREEN TOMATO TARTINE *
pimento cheese, fried egg, bacon, brioche texas toast 15.

BISCUITS AND GRAVY

two biscuits with sausage gravy 14.
add an egg +2.

COUNTRY HAM

ham steak, grits, red eye gravy, sunny side eggs 17.

THREE EGG OMELET

choice of any combination: bacon, mushroom, cheddar
served with breakfast potatoes 15.

THE "CLASSIC"

two eggs any style, bacon or sausage, breakfast
potatoes or grits, and toast 13.
sub biscuit for toast +2.

SAUSAGE BISCUIT *

scrambled egg, american cheese, crystal duke's mayo 11.

BRISKET HASH

brisket, potatoes, two eggs, hot sauce hollandaise 17.

*grits \$7 **

STONE GROUND HEIRLOOM GRITS *served your way*

COVERED cheese +2.

CHUNKED thick cut bacon +3.

COUNTRY sausage gravy +3.

CRACKED egg any style +2.

CAPPED mushrooms +3.

SMOTHERED caramelized onions +2.

FULLY LOADED *

covered, chunked, country, cracked, capped, and smothered 17.

all day supper

COLD FRIED CHICKEN SALAD *
candied pecans, bourbon cranberries, manchego 15.

PATTY MELT *

wagyu burger, caramelized onion,
american cheese, coleslaw, crinkle cut fries 15.

SHRIMP AND GRITS

chile worcestershire butter, stone ground heirloom grits 19.
add an egg +2.

HOT CHICKEN AND WAFFLE

whipped butter, syrup 18.

FRIED CATFISH

fried catfish, crinkle cut fries, slaw 19.

CHICKEN FRIED STEAK

chicken fried steak, white gravy, whipped
potatoes, green beans 19.

on the side

SEASONAL FRUIT * 4.

BREAKFAST POTATOES * 4.

SOURDOUGH TOAST * 3.

HOUSE SAUSAGE PATTY * 5.

THICK CUT BACON * 5.

HARD BOILED EGG * 2.

TWO FARM EGGS * 4.

pie DAILY PIE * \$5 per slice.

cocktails

CLASSIC BLOODY MARY
house made bloody mary mix
tito's vodka garnished with celery, olives and a pickle 11.

BUBBLY MIMOSA

prosecco topped with fresh orange juice 11.

wine

SONOMA CALIFORNIA | VINTAGE: 2018

sean minor cabernet 11.

sean minor chardonnay 11.

sean minor sauvignon blanc 11.

drafts

INDIA PALE ALE

burnt city brewery raptor snacks 8.

UNFILTERED PILSNER

burnt city brewery two headed boy 7.

MEXICAN LAGER

casa humilde cerveceria maizal 8.

KOLSCH

around the bend beer. co. ghost of lectricity 8.

drinks

SODA | LEMONADE
FRESH ORANGE JUICE
COFFEE | ICE TEA

ROUX