

* 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 14.

BISCUIT *
whipped butter, hot honey 5.

CINNAMON ROLL *
cream cheese glaze 7.

DAILY CLASSICS *
scone 4.
muffin 4.
morning bun 5.
chocolate chip cookie 3.

house snacks

DEVILED EGGS * 7.

PIMENTO CHEESE *
fried saltines 7.

@ ROUXDINER

breakfast

BUTTERMILK YOGURT
fresh berries, seeded crunch 10.

AVOCADO TOAST *
chow chow, pickled mustard seed, fresno chile,
sourdough, sunny side egg 15.

FRIED GREEN TOMATO TARTINE *
pimento cheese, fried egg, bacon, brioche texas toast 16.

BISCUITS AND GRAVY
two biscuits with sausage gravy 16.
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 16.

THE "CLASSIC"
two eggs any style, bacon or sausage, breakfast
potatoes or grits, and toast 15.
sub biscuit for toast +2.

BISCUIT SANDWICH*
choice of sausage, bacon or country ham, with scrambled egg,
american cheese, crystal duke's mayo 13.

BRISKET HASH
brisket, potatoes, two eggs, hot sauce hollandaise 18.

*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 18.

all day supper

COLD FRIED CHICKEN SALAD *
candied pecans, bourbon cranberries, manchego 16.

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 19.

FRIED CATFISH
fried catfish, crinkle cut fries, slaw 19.

CHICKEN FRIED STEAK
chicken fried steak, white gravy, whipped
potatoes, green beans 21.

on the side

SEASONAL FRUIT * 5.
BREAKFAST POTATOES * 5.
SOURDOUGH TOAST * 3.
HOUSE SAUSAGE PATTY * 5.
THICK CUT BACON * 5.
HARD BOILED EGG * 2.
TWO FARM EGGS * 5.

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