

CAST IRON WEEKEND BRUNCH

THREE EGG OMELETS

all omelets served with house breakfast potatoes & choice of toast

GARDEN OMELET sautéed spinach, artichoke hearts, roasted red peppers, and goat cheese	9.00
BEACH SIDE OMELET crab meat, bay shrimp, sautéed mushrooms, cheddar and jack cheese, scallions topped with house hollandaise	11.00
THREE CURED MEAT OMELET sautéed pepperoni, salami, ham, bell peppers, and onions, with fresh mozzarella all topped with olive oil sautéed tomatoes, garlic, and fresh basil	9.00
ROCK SHRIMP OMELET fresh rock shrimp, andouille sausage, onions, peppers, celery, and jack cheese are blended in this slightly spicy omelet	10.00
BACON, MUSHROOM & SWISS CHEESE OMELET crispy bacon, sautéed mushrooms, Swiss cheese in a three egg omelet	10.00

GRIDDLE & GRILL

all griddle items are served with your choice of applewood smoked bacon, plump sausage, or ham steak

BANANA CARAMEL & PECAN FRENCH TOAST thick sliced locally made brioche soaked in cinnamon custard, griddle fried, and topped with banana caramel, and toasted pecans;	10.00
LEMON RICOTTA BLUEBERRY PANCAKES 9.00 three pancakes from handmade batter folded with fresh ricotta and blueberries with a hint of lemon	7.00
BISCUITS & GRAVY a healthy serving of sausage gravy poured over two hot buttermilk biscuits	7.00
GRIDDLE CAKES three pancakes made with our house batter and served with your choice of bacon, sausage, or ham	8.00

BENEDICTS

served with our house breakfast potatoes

TRADITIONAL toasted English muffins topped with grilled smoked ham, poached eggs, and house made hollandaise	10.00
SMOKED SALMON toasted English muffins topped with thinly sliced house cured and smoked salmon, poached eggs, red onions, capers, and our house made hollandaise	10.00
FLORENTINE toasted English muffins with poached eggs topped with sautéed spinach and artichoke hearts with a light cream sauce and finished with feta cheese	10.00

SIDES

APPLEWOOD SMOKED BACON; 3 PC	4.25
CHICKEN APRICOT SAUSAGE; 2 PC	4.00
PLUMP BREAKFAST SAUSAGE; 3 PC	4.00
GRILLED SMOKED HAM STEAK	5.00
SIRLOIN PATTY	5.00
EGGS; 1 FOR \$1; 2 FOR \$2 ; 3 FOR \$3	

TWO TRADITIONAL PANCAKES	4.00
BUTTERMILK BISCUIT AND GRAVY	3.00
FRIED RICE	3.50
BREAKFAST POTATOES	3.00
TOASTED ENGLISH MUFFIN	1.50
TOAST; WHITE, WHEAT, SOURDOUGH	1.50

18% Gratuity will be added to parties of 8 or more



BAYOU BREAKFAST

JAMBALAYA shrimp, andouille sausage, and chicken served in this delta classic over rice	12.50
ANDOUILLE SCRAMBLE andouille sausage, onions, peppers, and celery are sautéed and scrambled with 3 eggs and served with house breakfast potatoes and your choice of applewood smoked bacon, plump breakfast sausage, or smoked ham	9.00
ROCK SHRIMP BENEDICT fresh rock shrimp in a tomato brandy sauce is placed on top of two poached eggs and toasted English muffins served with house breakfast potatoes	10.00
HANGTOWN FRY toasted English muffins with applewood smoked bacon and fresh oysters fried golden brown topped with hollandaise and served with house breakfast potatoes	10.00

CAST IRON COMBINATIONS

CHICKEN FRIED STEAK & EGGS buttermilk dipped Angus cube steak double battered and fried; served with house breakfast potatoes and two eggs on the side	13.00
PRIME RIB HASH chunks of slow roasted Angus prime rib seared on the griddle with potatoes, onions, and peppers, topped with two eggs and a side of house breakfast potatoes	13.50
MOCO-LOCO a true island favorite; fried rice topped with a ½ pound ground sirloin patty, two eggs over-easy, and brown gravy, definitely “Da Kine”	11.00
EGGS, MEAT, POTATOES Three eggs your way with your choice of applewood smoked bacon, plump breakfast sausage, or grilled smoked ham, served with house breakfast potatoes	7.00

CAST IRON GRINDERS

served with choice of regular fries, sweet potato fries, or breakfast potatoes

THE EGG BURGER grilled 8 oz ground chuck burger topped with an over-easy egg, lettuce, tomato, red onion, and garlic mayo all in a locally made fresh hamburger bun	10.00
SHIRLEY'S TUNA MELT premium line caught albacore tuna salad with melted cheddar cheese and tomatoes on grilled sour dough	9.00
M&M STEAK SANDWICH This Merchant and Main favorite finds its second home; ½ pound marinated and char-grilled tri-tip served over garlic bread	10.50

FROM THE GARDEN

WEDGE SALAD crisp iceberg all dressed up with avocado, tomato, julienne carrots and chunky bleu cheese dressing	6.00
BAY SHRIMP LOUIS bay shrimp, avocado, cucumber, hard boiled egg, Boston lettuce and our spicy Meyer lemon dressing	11.00
BABY GREENS SALAD mixed baby greens with orange vinaigrette, cucumber, and diced tomatoes	6.00
FRESH FRUIT PLATE medley of the freshest fruit available	5.00
ASSORTED BREAKFAST BREADS assorted mini muffins and house made nut bread	6.00

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GET COMFORTABLE!

SPECIALTY COCKTAILS AND LIBATIONS

THE ULTIMATE BLOODY MARY	7.00	SUISUN CITY SEA BREEZE	7.00
2 oz Smirnoff vodka, house made Mary mix and pickled veggies. Its a meal in a glass		Hangar One vodka on the rocks with grapefruit and pomegranate liquor	
MIMOSA	6.00	JOHN DALY	7.00
fresh squeezed orange juice and California sparkling wine		Seagram's sweet tea vodka, sweet and sour, fresh lemon; shaken, not stirred	
TEQUILA SUNRISE	7.00	CHILLED PEAR MARTINI	7.00
Wake up with this classic. Cuervo tequila, fresh squeezed orange juice and grenadine		Hangar One pear vodka, fresh citrus, and apple pucker	
CHAMPAGNE SUPER NOVA	9.00	GOLDEN CADILLAC	7.00
Seagram's Vodka, Burnett's gin, blue curacau, cranberry, sweet and sour and champagne		Galliano, Crème de Cacao, Cream. "another potent smoothie"	
GRASSHOPPER	7.00	SUN-KISSED	7.00
Crème de Menthe and Creme de Cacao "a potent chocolate mint smoothie"		Absolut Mandarin vodka, Red Bull, peach schnapps orange juice; shaken, served up	

CAFFEINATION!

IRISH COFFEE	7.00	BOTTOMLESS COFFEE	2.25
Jameson Irish whiskey, sugar, coffee and whipped cream		fresh brewed coffee served with cream and sweetener	
MEXICAN COFFEE	7.00	HOT TEA	2.25
Cuervo 1800 tequila, Kahlua, coffee and whipped cream		your choice of black, green, raspberry, orange and chai	
COFFEE ALEXANDER	7.00		
Korbel brandy, dark Crème de Menth, coffee and whipped cream			

FRUIT OF THE VINE

	Glass	Bottle
J. Roget sparkling wine	3.00	10.00
House Cabernet, Merlot, White Zinfandel or Chardonnay	3.00	18.00
Sparkling Apple Cider	2.50	7.00
Ask about our assortment of amazing wines.....		

OTHER THIRST QUENCHERS

Sodas: Coke, Diet Coke, Sprite, Root Beer	2.25
Juices: Orange, Tomato, Cranberry, V8, Pineapple	3.50

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