

# Welcome

## The Kitchen Table BRUNCH

### - SNACKS -

#### BREAKFAST EGG ROLLS

\$11

deep fried egg roll filled with scrambled eggs, mozzarella cheese, chunks of sausage and bacon with white gravy for dunking

#### CANDIED BACON DEVILED EGGS

\$10

traditional deviled eggs topped with house-made candied bacon

#### CLASSIC SPINACH & ARTICHOKE DIP

\$14

warmed to the perfect temp, a mix of cream cheese, mozzarella cheese and artichoke served with warm fresh tortilla chips

#### NEW ORLEANS BBQ SHRIMP

\$16

jumbo shrimp sautéed in a bold, buttery sauce infused with garlic, Worcestershire sauce, Cajun spices, and a hint of fresh lemon. served with toasted French bread

#### TKT BEIGNETS

\$11

light and flaky beignets served with a drizzle of honey butter and dusted with powdered sugar

#### FRIED GREEN TOMATO STACKS

\$13

southern fried green tomatoes topped with jalapeño pimento cheese and sweet candied bacon, served with horseradish ranch

#### BAYOU BREAD

\$16

toasted French bread smothered in a warm, creamy crawfish and cheese blend with sautéed bell peppers, onions, and tomatoes. Baked until golden and bubbly

### - TKT SIGNATURE BRUNCH -

#### CHICKEN & WAFFLES

\$14

hand battered chicken tenders with fresh made waffles and drizzled with syrup

#### FRENCH TOAST STICKS

\$14

crispy on the outside and soft in the center dusted with powdered sugar and drizzled in syrup served with bacon

#### STEAK N EGGS

\$19

4oz filet chargrilled the way you like it with scrambled eggs and breakfast fries

#### CRAWFISH BENEDICT

\$16

biscuit Benedict topped with two poached eggs and a crawfish cream sauce

#### DEBRIS BENEDICT

\$16

biscuit Benedict topped with two poached eggs and our slow cooked debris

#### COUNTRY COWBOY BREAKFAST

\$15

two buttermilk biscuits topped with two sausage patties, scrambled eggs, mozzarella cheese and smothered in white gravy served with breakfast fries

#### DUBAI FRENCH TOAST

\$16

soft brioche soaked to perfection and topped with crunchy kataifi, silky pistachio cream, and finished with a drizzle of chocolate

#### SUNRISE STACK BOWL

\$16

fluffy pancakes layered with savory sausage, creamy scrambled eggs, and melted cheese, all drizzled with warm syrup

### - THE GRAVY TRAIN - \$12

#### CLASSIC BISCUITS & GRAVY

three soft homestyle biscuits covered in white sausage gravy

#### BISCUITS & CHOCOLATE GRAVY

three soft homestyle biscuits covered with warm chocolate gravy

#### CREOLE BISCUITS & GRAVY

three soft homestyle biscuits covered with a hearty gumbo

#### BISCUITS & GRAVY FLIGHT

Everything sound delicious? Try them all! Make a flight of three biscuits and gravy options of your choice.

items may be raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain conditions.  
A 20% gratuity will be added to parties of six more

## - SANDWICHES -

SERVED WITH HAND-CUT SHOESTRING FRIES

### HOT CHICKEN SLIDERS

\$15

three sweet bread sliders with hand-battered chicken tenders dipped in house hot sauce served with charred scallion ranch

### DEBRIS SAMMICH

\$15

braised beef sandwich on a hoagie roll and topped with mozzarella cheese served with au jus

### TKT BURGER

\$17

brisket, short rib and chuck roast freshly ground into a 6oz patty topped with thick cut bacon, mozzarella cheese, lettuce, tomato and onion served with a green onion and garlic aioli on a sweet sourdough bun

### VEGAN BURGER

\$18

plant based patty topped with fresh lettuce, tomato and onion on a sweet sourdough bun

### CRISPY FRIED SHRIMP PO BOY

\$17

jumbo shrimp battered and fried to perfection served on a toasted bun with crisp chopped lettuce, onion, tomatoes and crunchy pickles that has been dressed in our zesty remoulade.

### THE DIXIE MELT \$17

thick-cut Texas toast layered with house-smoked turkey breast, melted mozzarella, crisp bacon, fresh tomato, and lettuce, finished with our creamy pesto ranch

## - SALADS -

### CAESAR SALAD

\$12

fresh chopped romaine leaves tossed together with a house blended Caesar dressing topped with croutons and parmesan cheese

### CANDIED BACON WEDGE

\$14

a wedge of iceberg lettuce with tomatoes, candied bacon and served with a chunky gorgonzola ranch garnished with cracked pink peppercorns

### SOUTHERN CHOP

\$15

chopped romaine and iceberg mixed with fire-roasted corn, sunflower seeds, bell peppers, candied bacon and gorgonzola cheese served a lemon horseradish vinaigrette

### BLT SALAD

\$12

chopped romaine lettuce, bacon, and tomato served with a charred scallion ranch

### ORCHARD CRUNCH

\$16

fresh mixed greens combined with crisp Granny Smith apples tossed with candied pecans, tangy gorgonzola, and sweet apple cider vinaigrette, topped with crispy onions for the perfect crunch

#### - ADD PROTEIN -

GRILLED, BLACKENED, OR FRIED

CATFISH \$13    CHICKEN TENDERS \$8  
SHRIMP \$8    REDFISH \$14  
FILET \$14

## - SIDES -

\$5

2 SAUSAGE PATTIES

3 SLICES OF BACON

2 EGGS

WAFFLE

GRAVY

BREAKFAST FRIES

MINI PANCAKES

## - KIDS -

includes a drink and a hand-spun cotton candy

\$10

### BURGER

brisket, short rib and chuck roast freshly ground into a small, kid-size patty and topped with mozzarella cheese and fries

### CHICKEN TENDERS

hand-battered chicken tenders and fries

### WAFFLE

served with 2 slices of bacon

### CHOCOLATE GRAVY & BISCUIT

served with 2 slices of bacon

### MINI PANCAKES

served with 2 sausage patties

## - DESSERTS -

### SOUTHERN BREAD PUDDING

\$10

southern bread pudding served with homemade egg custard and a whiskey caramel drizzle

### ICE CREAM SANDWICH

\$10

a scoop of vanilla bean ice cream sandwiched between fresh baked cookies  
\*ask your server for the daily cookie selections

### FRIED PIE BITES

\$10

ask your server for the daily selection

### NUTTER BUTTER NANNER PUDDIN' \$10

classic Southern banana pudding layered with crunchy peanut butter cookies

### HANDSPUN COTTON CANDY

\$5

pink or blue

items may be raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain conditions. Please note that we cannot ensure the quality of meat prepared beyond medium doneness. A 20% gratuity will be added to parties of six more