

## Eye Opening COCKTAILS

### Big Easy Mimosas

A generous pour of our sparkling wine & choice of Premium Juice or house purée

#### RUBY MIMOSA

The original with OJ & pomegranate

#### GRAPEFRUIT CRANBERRY SEASONAL PEACH BELLINI



### Award-Winning Bloody Marys

Our spicy housemade mix

#### VODKA

#### BACON-INFUSED VODKA

#### TEQUILA BLANCO



### Rise & Shine

#### MORNING MARGARITA

100% agave tequila blanco, fresh seasonal juice, triple sec, lime with a half-salted rim

#### BRANDY MILK PUNCH

Brandy, milk & cream, vanilla syrup, nutmeg

#### BOOZY ICED COFFEE

Vodka, cold brewed French Truck coffee, milk & cream, vanilla syrup and whipped cream

#### IRISH CREAM COFFEE

Irish cream, Irish whiskey, whipped cream - choose hot or iced coffee

#### WHITE, RED OR SPARKLING WINE

#### BOTTLED BEER

## Momma can't make this... SPECIALTIES

#### BBQ SHRIMP & GRITS

Sautéed Gulf shrimp with beer & rosemary butter reduction over stone ground grits, served with a buttermilk biscuit

#### CATFISH & GRITS

Thin-fried USA-raised catfish with a pork tasso cream sauce over stone ground grits, served with a buttermilk biscuit

#### THE COSTA RICAN

Gallo pinto (slow-cooked black beans & rice) over a warm tomato salsa, two eggs any style, chorizo sausage, crispy plantains & avocado



#### GRILLED FISH 'ST. PETER'

Grilled fish of the day over a cheesy grit cake, sautéed spinach & tomatoes, a skewer of grilled shrimp, finished with creole mustard hollandaise

#### MIGAS

A Tex-Mex scramble with onion, tomato, cilantro, pepperjack cheese & chorizo sausage, over crispy tortilla strips, served with avocado, chipotle sour cream and pico de gallo



#### SIGNATURE ITEM

By law, in Tennessee our alcohol serving times begin at 8:00am on Monday-Saturday and 10:00am on Sundays. In Tennessee, the price of drinks excludes the mandatory 15% Liquor-by-the-Drink tax. The tax will be included on your final bill.

## EGGS & OMELETS

### THE SOUTHERN BREAKFAST

Two eggs any style, stone ground grits, applewood-smoked bacon, buttermilk biscuit & a fried green tomato

#### BAM BAM BISCUIT

Fried egg with pepperjack cheese, pig-candy bacon & a fried green tomato on a buttermilk biscuit

*Omelets are served with a biscuit and your choice of grits, potatoes or fresh fruit*

#### GULF SHRIMP OMELET

Gulf shrimp with cheddar cheese, accented with fresh thyme



#### 3 LITTLE PIGS OMELET

Applewood-smoked bacon, ham & sausage with swiss cheese

### HOT-SMOKED SALMON OMELET

Hot smoked salmon and goat cheese, topped with dill hollandaise, red onions & flash-fried capers

#### SPANISH OMELET

Chorizo sausage, red onions, tomato, pepperjack cheese, cilantro & a roasted red pepper coulis

#### FLORENTINE OMELET

Portobello mushroom, spinach & goat cheese accented with fresh thyme

#### B.Y.O. OMELET

Build your own (3) egg omelet  
Includes: cheddar, swiss, pepperjack or goat cheese  
mushroom, onion, tomato, spinach, bell pepper, roasted red pepper  
bacon, ham, pork sausage, chicken  
sausage, chorizo, pork tasso  
shrimp, corned beef hash,  
smoked salmon

## BETWEEN THE BREAD

*Sandwiches are served with your choice of fries,  
creole slaw or fresh fruit*

#### CROQUE MADAME

French Truck Coffee-glazed ham, swiss cheese & brioche bread dipped in an egg custard and grilled, topped with cream sauce & fried egg

#### THE BIG BACON BURGER

A classic burger topped with our pig-candy bacon, cheddar cheese, red onions, lettuce, tomato & mayonnaise on a brioche bun

#### CRISPY CHICKEN SANDWICH

Fried chicken dressed with spicy creole slaw, mayo, creole mustard, lettuce & tomato on a brioche bun

#### SOUTHERN BLT

Fried green & fresh red tomato, applewood-smoked bacon, lettuce & mayo served on brioche toast

#### CHICKEN SALAD SANDWICH

Housemade chicken salad with toasted pecans, green apples, red grapes with baby spinach, served on multigrain toast

#### CREOLE REUBEN

Corned beef dressed with swiss cheese & creole slaw, served on marbled rye

## Eggs-traordinary BENEDICTS



#### THE PEACEMAKER

Mix & match any two of our Benedicts



#### EGGS COCHON

Apple-braised pork debris served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise



#### CHICKEN ST. CHARLES

Fried chicken served over a buttermilk biscuit, topped with two poached eggs, finished with a pork tasso cream sauce

#### SHRIMP BOOGALOO BENEDICT

Gulf shrimp sautéed with pork tasso and creole tomato coulibion served over fried green tomatoes, a buttermilk biscuit and two poached eggs

#### EGGS BLACKSTONE

Applewood-smoked bacon & grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

#### CORNED BEEF

Housemade corned beef hash served over a buttermilk biscuit, topped with two poached eggs, horseradish cream, finished with hollandaise

#### HOT-SMOKED SALMON

Grilled, hot-smoked salmon served over a buttermilk biscuit, topped with two poached eggs, dill hollandaise, red onions & flash-fried capers

#### ONE TOMATO, TWO TOMATO

Fried green tomato & grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

#### THE TRIFECTA

Taste of Ruby Sunshine featuring Eggs Cochon, Chicken St. Charles & Shrimp Boogaloo

## LIGHTER FARE

#### SKINNY MIGAS

A Tex-Mex egg white scramble with onion, tomato, cilantro, pepperjack cheese & spinach, served with avocado, chipotle sour cream & crispy tortilla chips

#### SALMON & AVOCADO TOAST

Smoked salmon, avocado, pico de gallo & capers served on multigrain toast points smeared with herbed goat cheese and topped with a poached egg

#### SKINNY FLORENTINE

Egg whites, portobello mushroom, spinach & goat cheese accented with fresh thyme

#### THE SLIPPER SALAD

Mixed greens, fried herbed goat cheese, pig-candy bacon, candied pecans, dried cranberries, cherry tomatoes & red onion tossed with champagne vinaigrette

*Add grilled shrimp, chicken or a scoop of chicken salad for an additional charge*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Food prepared in our kitchen may contain or come in contact with peanuts, tree nuts, soybean, milk, wheat, fish and shellfish. Please let your server know if you have a food allergy or other dietary restriction.

*Add applewood-smoked bacon, fried egg or avocado for an additional charge*

## Get you some sugar... SWEET SPOT

### French Toast

Served with applewood-smoked bacon

### BANANAS FOSTER PAIN PERDU

A New Orleans brunch favorite, French bread French toast, covered with rum-flambéed banana, raisins & butter caramel sauce

### SEASONAL STUFFED FRENCH TOAST

Brioche-based French toast stuffed with our seasonal featured filling

### CINNAMON FRENCH TOAST BATONS

Brioche bread sticks, dipped in custard & fried, tossed in cinnamon sugar

### BRIOCHE FRENCH TOAST

Buttery Brioche bread dipped in spiced custard & grilled, finished with powdered sugar

Add sliced strawberries, diced pineapple or pure maple syrup for an additional charge

### Pancakes

Served with applewood-smoked bacon

### CINNAMON SWIRL

Our classic buttermilk pancakes filled with cinnamon & sugar, finished with vanilla cream cheese icing

### WHITE CHOCOLATE BREAD PUDDING

A breakfast twist on New Orleans' classic dessert, buttermilk pancakes mixed with white chocolate French bread pudding, finished with a white chocolate whiskey sauce

### BACON PRALINE

Our classic buttermilk pancakes filled with applewood-smoked bacon and toasted pecans, topped with warm brown sugar & butter caramel sauce

### BANANA PECAN

Our classic buttermilk pancakes filled with bananas and toasted pecans

### CLASSIC BUTTERMILK PANCAKE DUO

Mix and match any two pancakes

### SEASONAL PANCAKE

Ask your server for today's offering

## 10 and under only please ALL KIDS' MEALS

### LIL' CHAMPION PLATTER

1 egg, 1 slice of bacon and multi-grain toast

### KID'S CINNAMON FRENCH TOAST BATONS

Brioche bread sticks, dipped in custard & fried, tossed in cinnamon sugar and served with bacon

### CLASSIC BUTTERMILK OR CINNAMON SWIRL PANCAKE

Served with bacon

### GRILLED CHEESE SANDWICH

Served with french fries

### KID'S DRINKS

Milk, Chocolate Milk, Soda, Orange Juice, Apple Juice

## ON THE SIDE

### PORK SAUSAGE LINKS CHICKEN SAUSAGE PATTIES

### CHORIZO SAUSAGE COFFEE-GLAZED HAM APPLEWOOD-SMOKED BACON

### CORNEBEEF HASH PIG-CANDY BACON

### ONE EGG ANY STYLE

### CUP OF STEEL-CUT OATMEAL

Served with seasonal berry compote

### STONE-GROUND GRITS BREAKFAST POTATOES FRENCH FRIES CREOLE SLAW FRESH FRUIT

### TOAST BISCUIT WITH CANE SYRUP BUTTER PURE MAPLE SYRUP SLICED AVOCADO CANE SYRUP WHIPPED BUTTER

### Dietary restrictions?

Ask about our gluten-free and vegetarian options

## COFFEE & OTHER BEVERAGES

### We serve French Truck Coffee

### CREAMY VANILLA ICED COFFEE

Cold brewed French Truck coffee, vanilla cream syrup, whipped cream & nutmeg

### CREAMY VANILLA SPICE LATTE

French Truck espresso, vanilla cream syrup, whipped cream and nutmeg

### NOLA-STYLE ICED COFFEE

French Truck cold brew coffee, milk & cream

### LATTE CAPPUCCINO ESPRESSO HOT COFFEE HOT TEA



### PREMIUM ORANGE OR GRAPEFRUIT JUICE

### APPLE JUICE TOMATO JUICE CRANBERRY JUICE

### MILK CHOCOLATE MILK HOT CHOCOLATE

### ICED TEA COKE SPRITE DIET COKE LEMONADE GINGER ALE ROOT BEER REFILLS INCLUDED



**Ruby Sunshine**  
BRUNCH BORN in NEW ORLEANS



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