BRUNCH AT MASON'S GRILL

ESTD 1998

SATURDAY & SUNDAY ONLY

9:00AM - 3:00PM

All House Specialties are served with your choice of Grits or House Potatoes (except Shrimp & Grits entree).

HOUSE SPECIALTIES

CHICKEN & WAFFLES 18
Two 6oz Spicy Fried Chicken Breasts, served with half a Belgian Waffle, and a side of our Caramel Syrup

RIBEYE STEAK & EGGS 36
A juicy 14oz Hand-Cut Ribeye and two Eggs prepared any style, served with a Biscuit

Add our Signature Blend of Cajun Spices +2

BREAKFAST BURGER 16
Gently stacked between our Sweet Sourdough Bun are a 4oz Homemade Pork Sausage Patty, American Cheese, one over medium fried Egg, Crispy Bacon, a 4oz Hamburger Patty, more American Cheese, and a second over medium fried Egg

CHICKEN FRIED STEAK & EGGS 17
Chicken Fried Steak topped with White Gravy, served with two Eggs prepared any style

SHRIMP AVOCADO TOAST 17
Toasted French Bread topped with Avocado Spread and Grilled Shrimp

NOT YOUR ORDINARY SHRIMP & GRITS 19
Our Homemade Spicy Cream Sauce with Smoked Pork Sausage, Roasted Red Peppers, and Onions, topped with Sautéed Jumbo Shrimp served over Grits

BREAKFAST QUESADILLA 13
Sautéed Jalapeños, Tomatoes, Bacon, and Cheddar Cheese scrambled with three Eggs, served in a warm Flour Tortilla

BIG DADDY 16
Half Pound Beef Patty topped with Monterey Jack Cheese, Crispy Bacon, and a fried Egg served between a Belgian Waffle

CHICKEN & BISCUIT WITH GRAVY 15
Freshly baked Biscuit with a Spicy Fried Chicken Breast, Cheddar Cheese, Bacon, and an over medium fried Egg, topped with our Country Sausage Gravy

POWER BREAKFAST BOWL 14
Choice of Grits or House Potatoes topped with Sautéed Onions, Bell Peppers, Jalapeños, Diced Ham, Homemade Pork Sausage Crumbles, Bacon Bits, and two Eggs prepared any style

TRADITIONAL

STUFFED FRENCH TOAST 12
A thick slice of French Toast, stuffed with Cold Strawberry Cream Cheese Filling, sprinkled with Cinnamon, Powdered Sugar, and fresh Strawberry Slices, finished with Whipped Cream

FRENCH TOAST 9
Three thick slices of Cinnamon French Toast sprinkled with Powdered Sugar

FRENCH TOAST & EGGS 13
Two thick slices of Cinnamon French Toast sprinkled with Powdered Sugar, topped with Creamy Butter and two Eggs prepared any style, served with Grits or House Potatoes

BELGIAN WAFFLE & EGGS 13
A fluffy Belgian Waffle topped with Powdered Sugar and Creamy Butter and two Eggs prepared any style, served with Grits or House Potatoes

PANCAKES & EGGS 13
Two fluffy Pancakes topped with Creamy Butter and two Eggs prepared any style, served with Grits or House Potatoes

BUTTERMILK PANCAKES 7
Two fluffy Pancakes served with Creamy Butter

Substitute Sweet Potato Pancakes +2

TWO EGG BREAKFAST 13
Two Eggs prepared any style, a freshly baked Biscuit, and 3 strips of Bacon, served with Grits or House Potatoes

TWO BISCUITS 9
With Country Sausage Gravy

Top any French Toast, Belgian Waffle or Pancake with Blueberry or Strawberry Compote, and Whipped Cream **+2.5**

20% Gratuity added to large parties of 5 or more. We have a NO RETURN POLICY on food and drinks prepared according to our menu description.

All Omelettes and Benedicts are served with your choice of Grits or House Potatoes.

OMELETTES

STEAK OR CHICKEN OMELETTE 15
Three fluffy Eggs stuffed with strips of Grilled Steak or Chicken, Sautéed Onions, Bell Peppers, Mushrooms, and Monterey Jack Cheese

SEAFOOD OMELETTE 17
Three fluffy Eggs stuffed with Sautéed Shrimp or Crawfish, Onions, Mushrooms, and Monterey Jack Cheese

Combo stuffed with Shrimp and Crawfish +2

WESTERN OMELETTE 13
Three fluffy Eggs stuffed with Ham, Bacon, Sautéed Onions, Bell Peppers, Tomatoes, and Cheddar Cheese

MEAT & CHEESE OMELETTE 13
Three fluffy Eggs stuffed with your choice of Ham, Bacon, or Homemade Pork Sausage Crumbles and Cheddar Cheese

Combo stuffed with all three Meats 14

BOUDIN OMELETTE 13
Three fluffy Eggs stuffed with our Homemade Pork and Green Onion Boudin, and Monterey Jack Cheese, finished with Country Sausage Gravy

BENEDICTS

CAJUN BENEDICT 16
Two Eggs prepared any style over two Fried Jalapeño Cheese-Stuffed Grit Cakes, topped with our rich and creamy Seafood (Shrimp & Crawfish) Au Gratin Sauce

CRAB CAKE BENEDICT 18
Two Crab Cakes topped with Poached Eggs and finished with Hollandaise Sauce

EGGS BENEDICT 14
Two poached eggs served on a freshly baked biscuit with Canadian bacon and hollandaise sauce

Add Soft-Shell Crab (Seasonal) Market

ACADIANA BENEDICT 15
Two Poached Eggs served on a freshly baked Biscuit with Canadian Bacon, topped with Crawfish Étouffée

Add Fried Fish Fillet +6

SEAFOOD AU GRATIN BENEDICT 16
Two Poached Eggs served on a freshly baked Biscuit with Canadian Bacon, topped with rich and creamy Seafood (Shrimp & Crawfish) Au Gratin Sauce

TRIPLE THREAT BENEDICT 23
One Eggs Benedict, one Acadiana Benedict, and one Cajun Benedict

A LA CARTE

Biscuit **3**

Toast (White or Wheat) **2**

Grits **4**

Two Eggs **4**

Smoked Pork Sausage Link **3.5**

Buttermilk Pancake **3.5**

Sweet Potato Pancake **4.5**

Belgian Waffle **6.5**

French Toast Slice **3.5**

Homemade Pork Sausage Patty **3.5**

Fresh Fruit **5**

Avocado **1.5**

Bacon (3 strips) **3.5**

House Potatoes **4**

Fried Jalapeño Cheese-Stuffed Grit Cake **3**

JACK UP YOUR GRITS OR HOUSE POTATOES
Add Jalapeños, Cheddar Cheese, and Bacon **+1.5**

THE LEAUXCAL BAR

AWARD-WINNING BLOODY MASON 12
Vodka infused special blend of Spices, fresh Cilantro, Lemon, Limes, Worcestershire Sauce, mixed with our Award-Winning Bloody Mason Mix served in a Sriracha Salt-Rimmed Mason Jar

CHAMPAGNE BY THE BOTTLE
Includes one complimentary Juice

House 15 Premium 20 Prosecco 29

MOSCOW MULE 10
Vodka, fresh Lime Juice, Ginger Beer

RUSSIAN BREAKFAST 12
Nitro Cold Brew, Fireball Whiskey, RumChata, Baileys Irish Cream, our Homemade Sweet Cream, and topped with Whipped Cream, Nutmeg



CAJUN BLOODY MARY 12
Vodka infused with the Holy Trinity of Onions, Bell Peppers, and Celery, Cajun Spices and Herbs, mixed with our Award-Winning Bloody Mason Mix, served in a Sriracha Salt-Rimmed Mason Jar

MIMOSA FLIGHT 16
Cranberry, Apple, Orange, and Pineapple Juice flight served with our House Champagne

MULE-MOSA 10
House Champagne, Orange Juice, and Ginger Beer

MOUNTAIN MUDSLIDE 12
Nitro Cold Brew, Coffee Liqueur, Tippy Cow Chocolate Liqueur, our Homemade Sweet Cream, topped with Whipped Cream

Some items served at this establishment may contain imported crawfish due to availability and market pricing from vendors. Please ask for more information.