



Welcome to Hog Wild Smokehouse



New Orleans Style Sunday Brunch

Entrées include your choice of one side or a cup of homemade soup or a side salad.

Skillet Steak & Egg

Breakfast cut rib-eye steak, pan-seared and served on potatoes O'Brien, topped with a poached egg and Bèarnaise sauce.

\$12

Shrimp-N-Grits

Shrimp sautéed with bacon, tomato, garlic, lemon and chives in a white wine, butter sauce served over cheesy grits.

\$12

Bananas Foster French Toast

Thick slices of Brioche bread dipped in a vanilla scented egg bath, sautéed in butter and topped with a traditional "Bananas Foster" topping made famous at Brennan's New Orleans restaurant.

\$10

Eggs the N. O. Way

All egg dishes come with potatoes O'Brien and your choice of one side or a cup of homemade soup or a side salad.

Eggs Benedict

Toasted English muffin topped with a slice of Virginia ham, poached egg and Hollandaise.

\$9

Eggs Lafourche

Toasted English muffin topped with a slice of Virginia ham, a jumbo pan-seared crab cake, poached egg and Hollandaise.

\$10

Eggs Vermilion

Flounder fillet, lightly dusted with seasoned corn meal and quick fried, then topped with zesty Creole sauce, poached egg and Hollandaise.

\$10

Eggs Florentine

Toasted English muffin topped with a slice of Virginia ham, poached egg, sautéed spinach and Hollandaise.

\$10

Drink Specials

New Orleans Bloody Mary

House vodka, Tabasco spicy Bloody Mary mix, dill pickle spear and a Cajun pickled shrimp.

\$5

Brandy Milk Punch

Galatoire's of New Orleans famous recipe. Sweet milk, brandy, vanilla and a touch of nutmeg. Served frothy over ice.

\$5

Mimosa

Korbel Brut Rose sparkling wine from California with a touch of OJ.

\$4.50

Keoke Coffee

Brandy and Kahlua are added to our 100% Columbian coffee and topped with whipped cream.

\$5.50

