



CHAMPAGNE

Brunch

SPARKLING CHAMPAGNE

Bottle **29.00** Glass **8.75** Orange Juice **5.95** Loca Luna Bloody Mary **9.95** Frozen Margarita **8.95** Mimosa **9.00** Mango Mimosa or Margarita **9.95** Cosmopolitan **9.95**

17% Auto-Gratuity added to all Brunch Guest Checks

STARTERS

Enough to Share

THE FIRST WHITE CHEESE DIP IN AMERICA

Co-created By Mark Abernathy & Frank McGehee (1988) Large 10.95 **ROASTED JALAPENO - SMOKED TOMATO HOT SALSA** with Fresh Tostados 5.00 **"COMBO" CHEESE DIP & SALSA** 13.95

COMDO CHLESE DIF & SALSA 13

LOBSTER - BLUE CRAB CAKES w/Spicy Chipotle Cream Sauce 16.95

SHRIMP & BRIE QUESADILLA w/Pineapple/Mango/Jalapeño Salsa 15.95

CREOLE SMOTHERED CORN BREAD

with Andouille Sausage - Crawfish–Shrimp Etouffee 15.95

SANDWICHES

With House Made Kettle Fried Potato Chips Substitute: French Fries or Herb Roasted New Potatoes 3.95

FRICKIN CHICKEN BISCUITS 13.95

10 times better than that fast food joint! Two Fresh baked Cathead Buttermilk Biscuits filled with Chicken-Fried Chicken Breast, Melted Monterey Jack Cheese, Spicy Honey-Mustard and Dill Pickles.

GREAT AMERICAN BLACK ANGUS CHEESEBURGER 14.95

On Fresh Brioche Bun with all the trimmings. Top with Applewood Bacon, Avocado, Fried Onion Rings or Grilled Onions & Peppers .95 EA Add a Fried Egg 1.95

GRILLED MAHI MAHI SANDWICH 17.95

Spicy Tequila-Cranberry Glaze, Melted Swiss American, Herb Aioli, Lettuce, Tomato & Onion

CHICKEN FRIED CHICKEN SANDWICH 14.95

Hand Breaded with Stone Ground Mustard Honey Sauce w/Lettuce & Tomato

GRILLED MARINATED CHICKEN BREAST 14.95

Melted White Swiss, Herb Aioli, Lettuce & Tomato

MEATS

Breakfast Meats: Choice 4.95

BRUNCH SPECIALTIES

HOMEMADE BISCUITS, CRUMBLED SAUSAGE AND CREAM GRAVY 8.95 Add Two Eggs 5.95

LOCA LUNA'S FAMOUS OLD FASHIONED ARKANSAS COUNTRY BREAKFAST 17.95

Two Farm Fresh Eggs (Fried or Scrambled) Two Crisp Strips of Applewood Smoked Bacon, Homemade Sausage Balls, Cheese Grits with Cream Gravy. Served with Fresh Fruit, Herb Roasted Potatoes and choice of Homemade Biscuit, English Muffin or Toast

CLASSIC EGGS BENEDICT 18.95

Two Poached Farmer Eggs, Toasted English Muffins, Applewood Smoked Petit Jean Ham, Fresh Homemade Hollandaise Sauce, Herb Roasted Potatoes and Seasonal Fresh Fruit

HUEVOS RANCHEROS 14.95

Two Eggs (Any Style), topped with Fabulous Homemade Rancheros Sauce and Sour Cream. Served with Charro Pinto Beans, Herb Roasted Potatoes and a Hot Flour Tortilla

BELGIAN WAFFLE 12.95 OR 2 BUTTERMILK PANCAKES 11.95

Cooked to order, served with warm Maple Syrup.

Cooked with Chopped Pecans or Blueberries Add: 2.00 Add Breakfast Meat 4.50 Add Two Eggs 5.95 Top w/ Brown Sugar Carmelized Bananas 2.95 Top w/ Fresh Strawberries or Blueberries & Whipped Cream 3.00

SERIOUS CHICKEN AND WAFFLES 17.95

Homemade Buttermilk Belgian Waffle topped with Chicken-Fried Chicken Tenders, Roasted Pecans, Drizzled with Honey-Butter and Maple Syrup. Add Breakfast Meat 4.50 Add Two Eggs 5.95

SPANISH BREAKFAST CASSEROLE 14.95

Hugely popular! Eggs, Sausage, Bacon, Gourmet Cheeses, Peppers, Biscuit Pieces and Herbs baked up fluffy and topped with Shredded Cheese and a side dish of Hot, Spicy Rancheros Sauce. Served in a hot metal bowl with Fiesta Potatoes and a choice of Biscuit, Toast or English Muffin.

GRILLED SALMON & SCRAMBLED EGGS W/PEPPER DILL SOUR CREAM 20.95

Norwegian Salmon tossed Scrambled Eggs, Tomatoes, Purple Onions, Cilantro w/ Dill Cream Sauce. Served over toasted sliced Bagel. Served with Roasted Potatoes and Seasonal Fruit

CROISSANT FRENCH TOAST W/ROASTED PECANS AND MAPLE SYRUP 15.95

Butter Croissants, Soaked in Eggs and Cinnamon. Topped with Toasted Pecans, Powdered Sugar With Maple Syrup, Fresh Fruit and Herb Roasted Potatoes. Add Breakfast Meat 4.50

CHICKEN FRIED STEAK & EGGS 19.95

Classic Crispy Sautéed Chicken Fried Steak topped with homemade cream gravy and two eggs any style. Served with Roasted Potatoes, Seasonal Fruit and your choice of Biscuit, Toast or English Muffin

CAST IRON BREAKFAST BOWLS 16.95

Hot metal bowls with a bed of our Breakfast Potatoes and Two Eggs (Poached, Fried or Scrambled) topped with your choice of toppings.

Spicy Old South: Crumbled Bacon and Sausage, Delta Cream Gravy, Melted Pepper Jack Cheese & Cathead Biscuit **The Frenchman:** Butter Sauteed Spinach and Mushrooms, Petit Jean Ham pieces topped w/ Hollandaise and a Toasted Croissant

Fiesta Bowl: Charro Pinto Beans, Crumbled Bacon and Sausage, Pico de Gallo, Melted Monterey Jack with a Tortilla **Louisiana Blowout:** Crispy Lobster-Crab Cake topped with Two Eggs & Crawfish Ettoufee plus a Cathead Biscuit

CHICKEN FRIED CHICKEN BREAST 16.95

Delta Cream Gravy, Buttered Roast Potatoes, War Eagle Cheese Grits and Cathead Biscuit

Two Strips Applewood Smoked Bacon or Two Sausage Balls, Two Small Slices Petit Jean Ham

Special Meats: Choice 7.95 Thick Cut Petit Jean Ham, Crispy Lobster-Crab Cake

SIDE DISHES

Single Buttermilk Pancake 5.95 Toasted Bagels and Cream Cheese 7.95 One Egg 3.95 Two Eggs 5.95 Grits and Cream Gravy 4.95 Fresh Fruit 5.95

Sorry, no substitutions.



Arkansas Democrat Gazette • Arkansas Times • AY Magazine At Home In Arkansas • Sync Weekly

Consuming raw or undercooked meat, eggs or seafood may increase risk of food born illness.

OUR FAMOUS BREAKFAST PIZZA •

Southern Cream Gravy base, Scrambled Eggs, Sausage, Roasted Red Bells, Red Onions, Mozzarella, Provolone and Topped with Crumbled Bacon

LARGE PIZZAS AND CALZONES 18.95

• 14-15" - Arkansas' First Wood Fired Brick Oven Pizzas •

LUNCH SPECIAL - ½ PIZZA & SALAD 15.95

Your Choice of ½ of any of our Great Pizzas & Wild Green Garden Salad

Fried Pepperoni• Four Cheese (Mozzarella, Provolone, Romano and Parmigiano)Baby Spinach and Portabella Mushroom• Bar-B-Que Chicken and Caramelized Onions"Damn Good" Veggies and Goat Cheese• Spicy Grilled Shrimp• Classic Margherita"Poke and Maters" (Ham, Bacon, and Tomatoes)• Mark's SpecialMeat Me (Sausage, Bacon, Pepperoni, Ham, Sautéed Onions, and Red Bell Peppers)Toscana (Kalamata Olives, Roasted Garlic, Red Bell Peppers, Goat Cheese, Artichoke Hearts & Pancetta)