

BREAKFAST BAR MENU

JUST BRUNCH —Breakfast Bar—

SHAREABLES

Avocado Toast (vg) • \$10.5
TOASTED SOURDOUGH • AVOCADO • MICROGREENS

Fried Green Tomato (vg) • \$10
LIGHTLY BREADED

Oxtail Taco (3) • \$18
TENDER BRAISED PULLED OXTAIL • JICAMA SLAW
PICKLED RED ONION • CRISPY PLANTAIN

Chicken & Shrimp Gumbo • \$14
CHICKEN ANDOUILLE • SHRIMP • CORNBREAD WAFFLE WEDGE

BREAKFAST SERVED ALL DAY

LIGHTER BREAKFAST CLASSICS

Acai Bowl (vg) • \$12
BANANA • SEASONAL BERRIES • GRANOLA • COCONUT

Buttermilk Biscuits & Gumbo • \$14
FRESH BAKED BUTTERMILK BISCUITS TOPPED
WITH OUR DELICIOUS CHICKEN & SHRIMP GUMBO

NOT JUST Oatmeal (vg) • \$14
STEEL CUT OATS • BANANA • SEASONAL BERRIES • GRANOLA • COCONUT
(vg) = vegan friendly (veg) = vegetarian

WAFFLES, PANCAKES & FRENCH TOAST & MORE

***JB BREAKFAST PLATTER • \$16**
YOUR CHOICE OF BACON, PORK SAUSAGE, CHICKEN SAUSAGE
2 EGGS YOUR WAY • BREAKFAST POTATO • CROISSANT,
BISCUIT OR TOAST • HOUSE JAM
MAKE IT VEGAN +3 (SUB BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE)

BLUEBERRY PANCAKES & SAUSAGE • \$20
THE PERFECT PANCAKE X 3 • CHOICE OF BACON, PORK SAUSAGE,
CHICKEN SAUSAGE,
OR BEYOND SAUSAGE +\$3 • BUTTER

BANANAS FOSTER FRENCH TOAST & SAUSAGE • \$22
HAND CUT BRIOCHE • ANGLAISE • MAPLE BUTTER
CHOICE OF BACON, PORK SAUSAGE, CHICKEN SAUSAGE,
OR BEYOND SAUSAGE +\$3

***CROSSIANT BREAKFAST SANDWICH • \$16**
BUTTERED CROISSANT • YOUR CHOICE OF BACON, CHICKEN SAUSAGE OR
BEYOND SAUSAGE \$+3
• FRIED EGG • BREAKFAST POTATO, GRITS OR MIXED GREEN SALAD
SUB BOTH BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE FOR +\$5

JB Breakfast Classics

SHRIMP & GRITS • \$22
SAUTEED JUMBO SHRIMP • OUR CAJUN CREAM SAUCE • SPINACH •
CHICKEN ANDOUILLE OVER CREAMY GRITS
SUB SALMON INSTEAD OF SHRIMP +5

CHICKEN & WAFFLES (4) • \$21
GOLDEN WAFFLE • 3 SOUTHERN FRIED WHOLE WINGS • MAPLE BUTTER

CONE'BREAD WAFFLE STACK (4) • \$24
KOREAN FRIED CHICKEN TOPPING OUR HOMEMADE BUTTERMILK
CORNBREAD WAFFLE • BRAISED COLLARDS
SWEET & SPICY GOCHUJANG SAUCE • MAPLE BUTTER

CRAB CAKE BENNIE • \$28
2 HOMEMADE ZERO FILLER CRAB CAKES TOPPING 2 BUTTER TOASTED
ENGLISH MUFFINS
2 POACHED EGGS • HOLLANDAISE SAUCE
SERVED WITH BREAKFAST POTATO, GRITS OR MIXED GREEN SALAD

***LAMB & EGGS • \$29**
4 LOLLIPOP LAMB CHOPS SEARED • GARLIC BUTTER • 2 EGGS YOUR WAY
BREAKFAST POTATO, GRITS OR MIXED GREEN SALAD

VEGAN EGGS may be SUBSTITUTED on any meal that includes eggs

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOFT BEVERAGES

- **Fresh Squeezed Lemonade** • \$5 (no refills)
Strawberry • Pineapple • Ginger Mint • Mango • Peach • Agave Sweetened
- **Coke Products & Sweet Tea** • \$3.49 (refills)
Root Beer • Coke • Diet Coke • Ginger Ale • Sprite
- **Fresh Hot Tea & Fresh Brewed Coffee** • \$3 (refills)
• JB Bottled Alkaline Water • \$3

NOT JUST OMELETS

SERVED ALL DAY

JB VEGGIE OMELET • \$17
GRAPE TOMATO • SAUTEED PEPPERS, ONION, MUSHROOM • CHEDDAR
CHEESE • YOUR CHOICE OF BREAKFAST
POTATO, GRITS OR SIDE SALAD • SERVED WITH A CROISSANT • HOUSE JAM
*MAKE IT VEGAN \$+2 (ORDER NO CHEESE • SELECT BREAKFAST POTATO •
BUTTER SUBSTITUTE)

JB MEAT LOVERS' OMELET • \$19
BACON • PORK SAUSAGE • CHICKEN ANDOUILLE SAUSAGE • SAUTEED
PEPPERS & ONIONS •
CHEDDAR CHEESE • YOUR CHOICE OF BREAKFAST POTATO, GRITS OR SIDE
SALAD • SERVED WITH A CROISSANT
• HOUSE JAM

LUNCH • BRUNCH

SERVED TUESDAY - FRIDAY 10:30 AM - 4:00 PM
SERVED ALL DAY SATURDAY AND SUNDAY

FARM FRESH SALAD

CHOPPED COBB SALAD • \$10
TENDER MIXED GREENS • EGG • BACON • AVOCADO • CUCUMBER • GRAPE
TOMATO • TOSSED IN CITRUS VINAIGRETTE
ADD FRIED, GRILLED OR BLACKENED CHICKEN +6 SHRIMP +7
***SALMON +10**

SPECIALITY ENTREES

***PEACH GLAZED SALMON w/ Crab Fried Rice • \$30**
PEACH GLAZED ATLANTIC SALMON PAN SEARED • REAL CRAB FRIED RICE

LOBSTER & SHRIMP MAC N' CHEESE • \$32
CHEESY MAC N' CHEESE MARRIED
WITH TENDER LOBSTER MEAT AND SHRIMP

OXTAIL & GRITS • \$28
A GENEROUS PORTION OF OXTAIL SERVED OVER OUR GOLDEN GRIT CAKE

CATFISH, SHRIMP & GRITS • \$25
CREAMY GRITS TOPPED W/ OUR CHICKEN ANDOUILLE AND SHRIMP
GUMBO THEN TOPPED WITH
2 FRIED CATFISH FILLETS FRIED TO PERFECTION

NOT JUST HAND HELDS

LOBSTER, SHRIMP & BACON GRILLED CHEESE • \$25
GOLDEN GRILLED SOURDOUGH • TENDER LOBSTER & SHRIMP • APPLE-
WOOD BACON
• 3 CHEESE BLEND • FRIES OR MIXED GREEN SALAD

CRISPY CATFISH SANDWICH • \$18
2 STACKED DOMESTIC CATFISH FILLETS • JICAMA SLAW • FRIED GREEN
TOMATO • HOMEMADE TARTAR • FRIES OR MIXED GREEN SALAD

****SOUTHERN FRIED CHICKEN SANDWICH • \$16**
MARINATED BONELESS CHICKEN BREAST • MAYO • CHEDDAR CHEESE •
JICAMA SLAW • FRIED GREEN TOMATO •
FRIES OR MIXED GREEN SALAD
**GRILLED CHICKEN MAY BE SUBSTITUTED UPON REQUEST

KIDS MENU

PANCAKE BREAKFAST • \$11
1 PANCAKE • 2 STRIPS OF BACON, 1 PORK SAUSAGE
OR 1 CHICKEN SAUSAGE • JUICE

WAFFLE BREAKFAST • \$11
2 WAFFLES • 2 STRIPS OF BACON, 1 PORK SAUSAGE OR 1 CHICKEN
SAUSAGE • JUICE

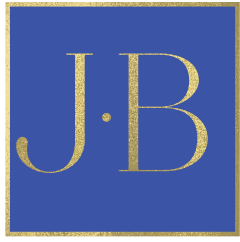
GRILLED CHEESE • \$11
GRILLED CHEESE SANDWICH • FRIES OR FRUIT CUP • JUICE

DESSERTS

CHEF SELECTION

SIDE ITEMS

- CRISPY BRUSSELS • \$8
- BAKED MAC & CHEESE • \$6
- BRAISED COLLARDS • \$6
- FRESH MIXED FRUIT (SEASONAL) • \$6
- SIDE SALAD • \$4
- 2 EGGS • \$5
- CREAMY GRITS • \$3
- BREAKFAST POTATO • \$4
- FRENCH FRIES • \$6
- BISCUIT • \$2
- BEYOND SAUSAGE • \$6
- CHICKEN SAUSAGE LINK (3) • \$5
- BACON (3) • \$5
- PORK SAUSAGE PATTY (2) • \$4
- BUTTERMILK PANCAKE SHORT STACK • \$13
- GOLDEN WAFFLES W/ MAPLE BUTTER (4) • \$13



JUST BRUNCH

—Breakfast Bar—

JUST BREAKFAST COCKTAILS

The Southern Whisper Bloody Mary • \$14

Ketel One
Lemon
Tomato Juice Herbs and Spices

Garden of Eden • \$15

Ketel One Cucumber Mint
St. Germain
Cointreau
Lime
Lemon

The JB Horchata • \$14

St. Remy VSOP
Kahlua
Bumbu Crème

Grand Mimosa • \$16

Campo Viejo Brut Reserve Cava
St. Remy VSOP
Grand Mariner
Cherry
Pineapple
Orange

Banana Bread Old Fashioned • \$16

Woodinville Bourbon
Tempus Fugit Creme de Banane
Toschi Nocello Walnut Liqueur
Bitters

Espresso Martini • \$14

Cathead Vodka
Hoodoo Chicory Liqueur
Kahlua

French Espresso Martini • \$16

Hennessy VS
Kahlua Coffee Liqueur
Tempus Fugit Creme de Banane
Pineapple

JB FROSE

Rose Wine Blend • \$14

Grey Goose Essence Strawberry Lemongrass
Fresh Fruit Purée

JUST MIMOSAS

Glass/Carafe

Classic \$12/\$44

Strawberry \$14/\$52

Peach (Bellini) \$14/\$52

Pineapple \$14/\$52

Strawberry Lemonade \$15/\$56

Specialty Cocktails

JUST BRUNCH COCKTAILS

JUST Wright • \$14.5

Don Q Silver
Lime
Pineapple
Intense Ginger

Kash Collins

Stateside Vodka • \$14

Botanist Gin • \$15

St Germain
Lemon
Rosemary sprig
Soda

Harlem Margarita • \$14.5

Avion Blanco
Cointreau Noir
Thatcher's Prickly Pear
Intense Ginger liqueur
Lime

Summer Rain • \$15

Grey Goose Strawberry Essence
Cointreau
Lemon
Strawberry Puree

Mama's Bahama Mama • \$13.5

Bacardi Superior
Malibu Rum
Orange
Pineapple
Cherry
Ginger Ale

Juices n Berries • \$14

Jack Daniels
Demerara
Blueberries
Mint
Lemon

JB Punch • \$13.5

Don Q Spiced Rum
Mount Gay Rum Eclipse
Banana Liqueur
Pineapple
Oj
Cherry

JUST BRUNCH COCKTAIL MIMOSAS

PM Dawn • \$16

Casamigos Blanco
Campo Viejo Brut Reserve Cava
Peach Liqueur
Orange
Heering Cherry Liqueur

Watermelon Bliss • \$15.5

Grey Goose Essence Watermelon & Basil
Campo Viejo Brut Reserve Cava
Watermelon Liqueur
Sugar Cane

Jack & Jill • \$15

Jack Apple
Campo Viejo Brut Reserve Cava
Pineapple
Intense Ginger Liqueur
Pineapple & Lime
Apple Liqueur

Georgie Porgie Peachy Pie • \$15

Don Q Oak Barrel Spiced
JB's Peach Lemonade
Campo Viejo Brut Reserve Cava
Peach Schnapps