MAKE IT VEGAN +$5 (SUB BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE)

GOLDEN WAFFLES • 3 SOUTHERN FRIED WHOLE WINGS • MAPLE BUTTER

STEEL CUT OATS • BANANA • SEASONAL BERRIES • GRANOLA • COCONUT TOPPED WITH TOSSED MIXED GREENS /bullet.case MARINATED CHERRY TOMATO

4 MINI GOLDEN WAFFLES OR 4 BUTTERMILK CORNBREAD WAFFLES SERVED WITH OUR HOUSE MAPLE BUTTER

Chicken & Shrimp Gumbo - $44 CHICKEN ANDOUILLE • SHRIMP • CORNBREAD WAFFLE WEDGE

BREAKFAST SERVED ALL DAY

LIGHTER BREAKFAST CLASSES

Acai Bowl (vg) - $14 BANANA • SEASONAL BERRIES • GRANOLA • COCONUT NOT JUST OATMEAL - $12 STEEL CUT OATS • BANANA • SEASONAL BERRIES • GRANOLA • COCONUT

Buttermilk Biscuits & Gumbo - $16 FRESH BAKED BUTTERMILK BISCUITS TOPPED WITH OUR DELICIOUS CHICKEN & SHRIMP GUMBO

PANCAKES, FRENCH TOAST & MORE

"JB BREAKFAST PLATTER" - $16 YOUR CHOICE OF BACON, POORK SAUSAGE, CHICKEN SAUSAGE 2 EGGS YOUR WAY - BREAKFAST POTATO - CROISSANT, BISCUIT OR TOAST - HOUSE JAM

MAKE IT VEGAN - $5 (SUB BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE) BLUEBERRY PANCAKES & SAUSAGE - $20 THE PERFECT PANCAKE X3 - CHOICE OF BACON, POORK SAUSAGE, CHICKEN SAUSAGE, OR BEYOND SAUSAGE +$3 - BISCUIT BANANAS FOSTER FRENCH TOAST & SAUSAGE - $22 HAND CUT Brioche • ANGLAISE • MAPLE BUTTER CHOICE OF BACON, POORK SAUSAGE, CHICKEN SAUSAGE, OR BEYOND SAUSAGE +$3

*CROISSANT BREAKFAST SANDWICH - $18 BUTTERED CROISSANT - YOUR CHOICE OF BACON, CHICKEN SAUSAGE OR BEYOND SAUSAGE +$3 FRIED EGG - BREAKFAST POTATO, GRITS OR MIXED GREEN SALAD

MAKE IT VEGAN - $5 (SUB BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE) "JB BREAKFAST CLASSICS & WAFFLES

SHRIMP & CRISPS - $25 SAUTEED JUMBO SHRIMP • OUR CAJUN CREAM SAUCE • SPINACH • CHICKEN ANDOUILLE SAUSAGE OVER CREAMY GRITS, TOMATO SUB SALMON INSTEAD OF SHRIMP +$5

CHICKEN & WAFFLES (4) - $25 GOLDEN WAFFLES • 3 SOUTHERN FRIED WHOLE WINGS • MAPLE BUTTER

CONCRETE WAFFLE STACK (4) - $27 KOREAN FRIED CHICKEN TOPPING OUR HOMEMADE BUTTERMILK CORNBREAD WAFFLES • BRAISED COLLARDS SWEET & SPICY COCHIJA SAUCE • MAPLE BUTTER

LOBSTERS & WAFFLES - $35 GOLDEN WAFFLES • FLASH FRIED LOBSTER TAIL • MAPLE BUTTER

CRAB CAKE BENVENNE - $30 2 HOUSEMADE CRAB CAKE TOPPING 2 BUTTER TOASTED ENGLISH MUFFINS • 2 POACHED EGGS • HOLLANDAISE SAUCE SERVED WITH BUTTERMILK PANCAKE STACK, GRITS OR MIXED GREEN SALAD

"LAMB & EGGS" - $35 (Only available until 11:00 am on any meal that includes eggs)

Upon request, we will gladly prepare any entree or side dish that does not contain eggs.

4 PULL PULL 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 +$3

SOFT BEVERAGES

- Fresh Squeezed Lemonade $5 (jar refilled)
- Strawberry - Pineapple - Ginger Ale • Mango - Fresh - Agave Sweetened
- Fresh Squeezed Orange Juice $4 (jar refilled)
- Coffee & Scone Toddler Topper $2.40 (refills)
- Root Beer - Coca - Diet Coke - Cranberry - Lime - Sprite
- Fresh Hot Tea & Fresh Brewed Coffee $3 (refills)

*JB Bottled Alkaline Water - $3

*Make it Vegan +$5

**MAKE IT SUNNY +$5 (ADD 2 SUNNY SIDE EGGS TO TOP YOUR AVOCADO TOAST)

Fried Green Tomato (vg) - $12 LIGHTLY BREADED

Oxtail Taco (3) - $18 "THE PERFECT OXTAIL" • CHICKEN LIVER • JICAMA SLAW PICKLED RED ONION - CRISPY PLANTAIN

Waffle Quartet - $14 4 MINI GOLDEN WAFFLES OR 4 BUTTERMILK CORNBREAD WAFFLES SERVED WITH OUR HOUSE MAPLE BUTTER

"MAKE IT VEGAN" - $5 (SUB BEYOND SAUSAGE AND VEGAN EGG SUBSTITUTE)

ROOT BEER • COKE • DIET COKE • GINGER ALE • SPRITE

**GRILLED CHICKEN MAY BE SUBSTITUTED UPON REQUEST

JB BREAKFAST BAR MENU

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 MIXED GREEN SALAD SERVED WITH A CROISSANT - HOUSE JAM

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

"SEAFOOD LOVERS OMELET" - $28 LOBSTER • SHRIMP • CRAB • SAUTEED VEGETABLES • CHEDDAR CHEESE CAJUN CREME COMPLIMENT ON THE SIDE YOUR CHOICE OF BREAKFAST POTATO, GRITS OR MIXED GREEN SALAD WITH NO SUBSTITUTIONS ALLOWED

MAKE IT VEGAN +$5

LUNCH • BRUNCH SERVED TUESDAY - FRIDAY STARTING AT 10:30 AM SERVED ALL DAY SATURDAY AND SUNDAY

FARM FRESH SALAD CHOPPED COBB SALAD - $12 TENDER MIXED GREENS • EGG • BACON • AVOCADO • CUCUMBER • GRAPE TOMATO - TOSS IN CITRUS VINAIGRETTE ADD FRIED, GRILLED OR BLACKENED CHICKEN +$6 SHRIMP +$7 • "SALMON +$10

SPECIALTY ENTREES

"PEACH GLAZED SALMON with Crab Fried Rice" - $32 PEACH GLAZED ATLANTIC SALMON PAN SEARED • REAL CRAB FRIED RICE LUMI'S "SHRIMP MAC 'N' CHEESE" - $32 CHEESY MAC 'N' CHEESE MARRIED WITH TENDER LOBSTER MEAT AND SHRIMP OXTAIL & CRISPS - $30 A GENEROUS PORTION OF OXTAIL SERVED OVER OUR GOLDEN GRT CAKE CATFISH, SHRIMP & CRISPS - $28 CREAMY GRITS TOPPED WITH OUR CHICKEN ANDOUILLE AND SHRIMP GUMBO THEN TOPPED WITH 2 FRIED CATFISH FILLETS FRIED TO PERFECTION

NOT JUST HAND HELDS LUMI'S "SHRIMP & BACON GRILLED CHEESE" - $25 GOLDEN GRILLED SOURDOUGH • TENDER LOBSTER & SHRIMP APPLEWOOD BACON • 3 CHEESE BLEND • FRIES OR MIXED GREEN SALAD CRISPY CATFISH SANDWICH - $18 2 STACKED DOMESTIC CATFISH FILLETS • JICAMA SALSA - FRIED GREEN TOMATO • HOUSEMADE TARTAR • FRIES OR MIXED GREEN SALAD SOUTHERN FRIED CHICKEN SANDWICH - $16 MARINATED BONELESS CHICKEN BREAST • MAYO • CHEDDAR CHEESE • JICAMA SALSA - FRIED GREEN TOMATO • FRIES OR MIXED GREEN SALAD **GRILLED CHICKEN May be substituted upon request

KIDS MENU PANCAKE BREAKFAST - $12 1 PANCAKE • 2 STRIPS OF BACON, 1 POORK SAUSAGE OR 1 CHICKEN SAUSAGE - JUICE WAFFLE BREAKFAST - $12 2 WAFFLES • 2 STRIPS OF BACON, 1 POORK SAUSAGE OR 1 CHICKEN SAUSAGE - JUICE GRILLED CHEESE - $12 GRILLED CHEESE SANDWICH • FRIES OR FRUIT CUP • JUICE DESSERTS CHEF SELECTION

CRISPY BRUSSELS - $8 • BRAISED COLLARDS - $6 • SWEET & SPICY COCHIJA SAUCE - MAPLE BUTTER

CRISPY CHICKEN & WAFFLES - $12 • BUTTERMILK PANCAKE SHORT STACK - $12 • NO MENU SUBSTITUTIONS EXCEPT WHERE LISTED

DISCLOSURE: RAW, UNDERCOOKED, COOKED TO ORDER, GRILLED TO ORDER. **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
Specialty Cocktails

**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 Nocella 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 BRUNCH COCKTAILS**

JUST Wright • $15
- Don Q Silver
- Lime
- Pineapple
- Intense Ginger

Kash Collins
- Stateside Vodka • $14
- Botanist Gin • $15
- St Germain
- Lemon
- Rosemary sprig
- Soda

Harlem Margarita • $15
- 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 • $14
- 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
- Don Q Silver
- Banana Liqueur
- Pineapple
- Oj
- Cherry

**JUST MIMOSAS**

Glass/Carafe
- Classic $12/$46
- Strawberry $14/$55
- Peach (Bellini) $14/$55
- Pineapple $14/$55
- Strawberry Lemonade $15/$58

**JUST BRUNCH COCKTAIL MIMOSAS**

PM Dawn • $16
- Casamigos Blanco
- Campo Viejo Brut Reserve Cava
- Peach Liqueur
- Orange
- Heering Cherry Liqueur

Jack & Jill • $15
- Jack Apple
- Campo Viejo Brut Reserve Cava
- Pineapple
- Intense Ginger Liqueur
- Pineapple & Lime
- Apple Liqueur