BREAKFAST BAR MENU

SHAREABLES
Avocado Toast (vg) - $14
Grilled Sourdough - Avocado
Topped with Tossed Mixed Greens - Marinated Cherry Tomato
Lobster Avocado Toast - $33
Our Delicious Classic Topped w/ A Succulent Flash Fried Lobster Tail
(Add 2 Sunny Side Eggs To Top Your Avocado Toast)

Fried Green Tomato (vg) - $12
Lightly Breaded
Oxtail Taco (3) - $18
Tender Braised Pulled Oxtail, Jicama Slaw
Pickled Red Onion - Crispy Plantain

Waffle Quartet - $14
4 Mini Golden Waffles On Buttermilk Cornbread Waffles
Served With Our House Maple Butter
Chicken & Shrimp Gumbo - $14
Chicken Andouille - Shrimp-Cornbread Waffle Wedge

BREAKFAST SERVED ALL DAY
Lighter Breakfast Classics
Acai Bowl (vg) - $14
Banana - Seasonal Berries - Granola - Coconut
Not Just Oatmeal (vg) - $12
Steel Cut Oats - Banana - Seasonal Berries - Granola - Coconut

Buttermilk Biscuits & Gumbo - $14
Fresh Baked Buttermilk Biscuits Topped With Our Delicious Chicken & Shrimp Gumbo

Pancakes, French Toast & More
*JB Breakfast Platter - $16
Your Choice Of Bacon, Pork Sausage, Chicken Sausage
2 Eggs Your Way - Breakfast Potato, Crossiant, Biscuit or Toast - House Jam
Make It Vegan +$5 (Sub Beyond Sausage and Vegan Egg Substitute)
Add Pancakes (2) + $8

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 Broche - Our Homemade Foster Sauce Maple Butter Choice of Bacon, Pork Sausage, Chicken Sausage, or Beyond Sausage +$3

*Crossiant Breakfast Sandwich - $16
Buttered Crossiant - Your Choice of Bacon, Chicken, 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 & Grits - $25
Sautéed 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

Cone/Bread Waffles Stack (4) - $27
Korean Fried Chicken Topping Our Homemade Buttermilk Cornbread Waffles - Biscuit Collars - Sweet & Spicy Cojuschiang Sauce - Maple Butter

Lobster & Waffles (4) - $35
Golden Waffles - Flash Fried Lobster Tail - Maple Butter

*Crab Cake Bennie - $30
2 Housemade Crab Cakes Topping 2 Buttermilk Basted English Muffins - 2 Poached Eggs - Hollandaise Sauce Served With Breakfast Potato, Grits Or Mixed Green Salad

*Lamb & Eggs - $35
Uses Only The Finest Free Range Grass Fed Lamb Shoulder Loin
1 Large 12oz Steak With All The Fixins - Includes Prime Rib Slices, 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 (no refills)
- Strawberry Pineapple Ginger Mint - $5 (no refills)
- Fresh Squeezed Orange Juice - $4 (5) $6 (4+)
- Coke Products & Sweet Tea - $3 (10) refills
- Red Brew - Cola - Diet Cola - Cinnamon Ice - Sprite
- Premium Loose Iced Tea - $5 - Fresh Brewed Coffee - $3 (10) refills
-JB Bottled Alkaline Water - $3

DESSERTS
Chef Selection
Side Items
Crisy Brussels - $8
Grilled Cheese - $6
Side Sautéed Grilled Corn - $5
Creamy Grits - $3
Fries - $5
Grilled Cheese - $5
Biscuit - $2
Chicken Sausage Link (3) - $5
Pork Sausage (2) - $5

NOT JUST OMELETS SERVED ALL DAY
*JB Veggie Omelet - $17
Grage Tomato - Sautéed Peppers Onion, Mushroom, Spinach, Cheddar Cheese - Your Choice of Breakfast Potato, Grits or Mixed Green Salad
Served With A Crossiant - House Jam
*JB Meat Lover's Omelet - $19
Bacon - Pork Sausage - Chicken Sausage - Sautéed Peppers & Onions - Cheddar Cheese - Your Choice of Breakfast Potato, Grits or Mixed Green Salad
Served With a Crossiant - House Jam

*Seafood Lover's Omelet - $28
Lobster - Shrimp - Crab - Sautéed Catfish - Cheddar Cheese Cajun Creole Compliment on the Side
Your Choice of Breakfast Potato, Grits or Mixed Green Salad
Crossiant - House Jam
(no substitutions allowed)
Make It Vegan +$5
(Order No Cheese - Select Breakfast Potato - Butter Substitute)

LUNCH • BRUNCH
SERVED ALL DAY
Farm Fresh Salad
Chopped Cobb Salad - $12
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
*OxTail Hash - $30
2 Eggs Your Way - Breakfast Potatoes - Onions - Bell Pepper - Hand Cut Ox Tail - Green Sallion
*Peach Glazed Salmon w/ Crab Fried Rice - $32
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 - $30
A Generous Portion of OxTail Served Over Our Golden Grate

Catfish, Shrimp & Grits - $38
Creamy Grits Topped With 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 Applewood Bacon - 3 Cheese Blend - Fries or Mixed Green Salad

Crisy Catfish Sandwich - $18
2 Stacked Domestic Catfish Fillets - Jicama Slaw - Fried Green Tomato - Housemade Tartar - Fries or Mixed Green Salad

Southern Fried Chicken Sandwich - $16
Marinated Boneless Chicken Breast - Hand-Cut - Fried Shrimp - Jicama Slaw - 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 Pork Sausage or 1 Chicken Sausage - Juice

Waffle Breakfast - $12
2 Waffles - 2 Strips of Bacon, 1 Pork Sausage or 1 Chicken Sausage - Juice

Grilled Cheese - $12
Grilled Cheese Sandwich - Fries or Fruit Cup - Juice

Breakfast Bar
Specialty Cocktails

**JUST BREAKFAST COCKTAILS**

The Southern Whisper Bloody Mary • $14
- Ketel One
- Lemon
- Tomato Juice Herbs and Spices

The PB&J • $15
- Screwball Peanut Butter Whiskey
- Espresso
- Tia Maria Cold Brew
- Simple Syrup
- Mole Bitters

Garden of Eden • $15
- Ketel One Cucumber Mint
- St. Germain
- Cointreau Noir
- 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
- Rivulet Artisan Pecan Liqueur
- Bitters

Espresso Martini • $14
- Cathead Vodka
- Hoodoo Chicory Liqueur
- Kahlua Coffee Liqueur

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 Puree

**JUST BRUNCH COCKTAILS**

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

The Smokey Robinson • $15
- Smoked Cinnamon
- Proper 12 Apple
- OJ
- Maple Syrup

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
- Orange
- Cherry

**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

**JUST MIMOSAS**

Glass/Carafe

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