BRUNCH IN BLOOM

Shrimply Irresistible Tacos

THREE WHITE CORN TORTILLAS FILLED WITH CRISPY ELOTE-BATTERED SHRIMP, VERDE SLAW, PICKLED RED PEPPERS, GREEN ONIONS AND VERDE CREMA DRIZZLE WITH A SIDE OF LIME AND PICO DE GALLO. 15.99

Bayou Shrimp Po'Boy

A TOASTED GRILLED HOAGIE ROLL LOADED WITH CRISPY BATTERED SHRIMP, ZESTY CAJUN SLAW, FRESH SLICED TOMATOES, LETTUCE, THIN RED ONIONS, DRIZZLED WITH CREAMY REMOULADE SAUCE. 15.99

Nashville Hot Chicken Sandwich

A FIERY NASHVILLE HOT CHICKEN BREAST ON A TOASTED BRIOCHE BUN WITH CAJUN SLAW, SWEET CANDIED APPLEWOOD-SMOKED BACON AND HABAGARDIL PICKLES. 15.99

Southwest Firecracker Relleno

ROASTED POBLANO PEPPER STUFFED WITH SEASONED BLACK BEANS, ROASTED CORN, QUESO, VEGGIE CHILI, AND SEASONED PULLED CHICKEN TOPPED WITH VERDE CREMA, FRESH PICO DE GALLO AND A SUNNY SIDE UP EGG. 14.99



BREAKFAST BRUNCH LUNCH

WILD EGGS REWARDS

JOIN WILD EGGS REWARDS AND START EARNING DELICIOUS POINTS!



Strawberries & Cream Iced Latte

SMOOTH COLD BREW, STRAWBERRY COMPOTE WITH RICH HALF & HALF, TOPPED WITH FLUFFY WHIPPED CREAM, A DRIZZLE OF CHOCOLATE SYRUP AND FRESH STRAWBERRY GARNISH. 7.99

Tickled Pink Mocktail

LEMONADE, CRANBERRY JUICE, ORANGE JUICE, CANE SUGAR RIM, LIME WEDGE WITH SALTED RIM. **6.99**

