

# Wayne Jacob's Smokehouse Restaurant

769 A West 5th St. LaPlace, LA 70068

985-652-9990

## Brunch Menu

### Cocktails 7

Mimosa      Smokehouse Bloody Mary      Bourbon Milk Punch      Mixed Drinks

### Bottled Beer 5

Abita Amber, Seasonal Abita, Heineken, NOLA Blonde (Can), LA 31, Michelob Ultra,  
Miller Lite, Bud Lite, Coors Lite

### Wine by the Bottle 20

### Soups

#### **Chicken & Andouille Gumbo**

Prepared w/ WJ's Andouille & Smoked Chicken  
Cup.....5      Bowl.....8

#### **Seafood Gumbo**

Prepared w/ Shrimp, Crabmeat & Okra  
Cup.....5      Bowl.....8

#### **Soup of the Day 5**

*\*Gumbo Available by the Quart or Gallon for your Home Enjoyment. Ask Your Server for details\**

### Appetizers

<b>Andouille Chips</b>	Our Andouille, thinly sliced and deep fried until crispy, served w/ Creole Mustard.....	5
<b>Hog Head Cheese</b>	Served with hot sauce and Saltine crackers.....	5
<b>Boudin Balls</b>	Deep fried and served with Creole Mustard.....	5
<b>Deviled Eggs with Bacon</b>	.....	4
<b>Fried Artichokes</b>	Served w/ our Blue Cheese Dressing.....	4
<b>Banana Bagniets</b>	Deep fried, rolled in cinnamon sugar and served with cane syrup.....	4

### Salads

Add smoked chicken, bacon, smoked sausage, shrimp 5

#### **House.....4 / 8**

Prepared w/ Iceburg Lettuce, Purple Cabbage & Carrot.

#### **Mixed Greens.....4 / 8**

Prepared w/ Red Onion & Tomato

**Spinach Salad.....9**  
Prepared w/ Spinach, Boiled Eggs, Red Onion, Tomato, Bacon & Toasted Pecans, with our Bacon Vinaigrette,

**Shrimp Remoulade Wedge.....9**  
Iceberg Lettuce, Cajun Boiled Shrimp tossed with Remoulade, Tomato

**Bowls**

Served with a Cracklin Biscuit

**Grits and Roast Beef Debris 8                      Shrimp and Grits 10**

**Grit Bowl** Add andouille, bacon, cheddar, eggs, green onions, diced tomatoes **.75 each**.....6

**Make your own Omelet** Add andouille, bacon, cheddar, eggs, green onions, diced tomatoes **.75 each**.....9

**Sandwiches**

served with the side of your choice

*top with your choice of egg, bacon, cheddar, swiss, grilled onions .75 each*

**Andouille Burger**.....10

**Fresh Sausage Burger**.....10

**Steak Burger**.....12

**Smoked Chicken Salad Sandwich on Wheat**.....10

**Fried Shrimp Poboy**.....12

**Fried Catfish Poboy**.....12

**Roast Beef Debris Poboy**.....12

**Brunch Plates**

**Andouille Hash** cooked with onions and peppers, with poached eggs and creole hollandaise, with a biscuit.....13

**Tasso Baked Eggs** Two eggs cooked in tasso cream and topped with bread crumbs and parmesan and baked, with a biscuit.11

**Boudin Benedict** Boudin cake topped with grilled tomato and poached egg and creole hollandaise with grits .....12

**Stuffed Crab Benedict** Two Louisiana Blue Crab stuffing, topped with poached eggs, creole hollandaise, served with grits and biscuit .....15

**Cracklin Biscuits and Fresh Sausage Gravy** .....10

**Pain Perdue** French Bread dipped in eggs and pan fried, served with Steens butter and toasted pecans, served with bacon.....12

**Two Egg Breakfast** Two eggs any way, grits, bacon, and a cracklin biscuit.....9

**Brunch Sides**

**Grits 3                      Eggs any way 3                      Bacon 3                      Andouille Bacon 4**

**Cracklin Biscuit 2                      Toast 2**

**Desserts 4**

**Drinks 2**

Coke, Diet Coke, Dr. Pepper, Sprite, Tea, Orange Juice, Coffee

All of our food is fried in peanut oil.

Please let your server know of any food allergies as all ingredients aren't listed on the menu.

18% gratuity will be added to parties of 6 or more.

Visit our smokehouse store for a wide selection of homemade and local products.