

Wayne Jacob's

SMOKEHOUSE

Restaurant

769 A West 5th St. LaPlace, LA 70068
985-652-9990

Sunday Brunch Menu

Cocktails 7

Mimosa Smokehouse Bloody Mary Bourbon Milk Punch Mixed Drinks

Bottled Beer 3

Abita Amber, Heineken, NOLA Blonde (Can), LA 31, Michelob Ultra,
Miller Lite, Bud Lite, Coors Lite **Miller High Life Pony 2**

Wine by the Bottle 15

Soups

Chicken & Andouille Gumbo

Prepared w/ WJ's Andouille & Smoked Chicken

Cup.....5 Bowl.....10

Soup of the Day 5

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

Appetizers

All appetizers are meant for sharing

Sausage of the Month	One link browned on the griddle with a dipping sauce.....	6
Andouille Chips	Our Andouille, thinly sliced and deep fried until crispy, served w/ Creole Mustard.....	9
Hog Head Cheese	Served with hot sauce and Saltine crackers.....	8
Boudin Balls	Deep fried and served with Remoulade.....	6
Deviled Eggs with Bacon	6
Fried Artichokes	Served w/ our Blue Cheese Dressing.....	7
Banana Begniets	Deep fried, rolled in cinnamon sugar and served with cane syrup.....	5

Salads

Add smoked chicken, bacon, smoked sausage, shrimp 5

**Homemade Dressings Available: House Sweet Red Wine Vinaigrette, Creamy Blue Cheese,
Buttermilk Ranch, Remoulade, Bacon Vinaigrette, Smoked Tomato Vinaigrette**

House..... 4 / 8

Prepared w/ Iceburg Lettuce, Purple Cabbage & Carrot.

Mixed Greens..... 4 / 8

Prepared w/ Red Onion & Tomato

Spinach Salad	11
	Prepared w/ Spinach, Boiled Eggs, Red Onion, Tomato, Bacon & Toasted Pecans, with our Bacon Vinaigrette,	
Shrimp Remoulade Wedge	12
	Iceberg Lettuce, Cajun Boiled Shrimp tossed with Remoulade, Tomato	
Smoked Chicken Salad	10
	A scoop of our fresh Smoked Chicken Salad with Toasted Pecans, Red Grapes, Celery, with Tomato over Mixed Greens	

Bowls

Served with a Cracklin Biscuit

Grits and Roast Beef Debris 9 Shrimp and Grits 11

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 (contains Pecans).....	13
Cajun Sausage Burger	13
Steak Burger	14
Smoked Chicken Salad Sandwich on Wheat	12
Fried Shrimp Poboy	14
Fried Catfish Poboy	14
Roast Beef Debris Poboy	13

Brunch Plates

Substitute Fresh Yard Eggs for 1.00 (except poached)

Half Smoked Chicken Smoked and finished on the grill, served with homemade barbecue sauce.....	16
Half Rack of Baby Back Ribs Smoked and finished on the grill, served with homemade barbecue sauce.....	22
Andouille Hash cooked with onions and peppers, with poached eggs and creole hollandaise, with a biscuit.....	14
Tasso Baked Eggs Two eggs cooked in tasso cream and topped with bread crumbs and parmesan and baked, with a biscuit.....	13
Boudin Benedict Boudin cake topped with grilled tomato and poached egg and creole hollandaise with grits	15
Stuffed Crab Benedict Two Louisiana Blue Crab stuffing, topped with poached eggs, creole hollandaise, served with grits and biscuit	17
Cracklin Biscuits and Fresh Sausage Gravy	10
Pain Perdu French Bread dipped in eggs and pan fried, served with Steens butter and toasted pecans, served with bacon.....	13
Two Egg Breakfast Two eggs any way, grits, bacon, and a cracklin biscuit.....	10

Brunch Sides

Grits 3	Eggs any way 3	Bacon 3	Andouille Bacon 4
Mustard Greens 5	French Fries 5	Potato Salad 5	Red Beans and Rice 5
Baked Beans 5	Cracklin Biscuit 2	Toast 2	

Desserts 5

Drinks 3

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

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.