

BRUNCH MENU



born in baton rouge, louisiana | established in salem, oregon

one hundred percent of tips are split evenly between all staff

STARTERS

BISCUIT + MAPLE BUTTER & JAM 4
house-made buttermilk biscuit served with
maple butter and seasonal house-made jam | additional biscuit +2

SHAREABLES

BREAKFAST POUTINE 19
a mound of fries and cheese curds, smothered with a fried egg, and
your choice of andouille sausage gravy or vegetarian rosemary gravy

BIN-YAY FRIED CHICKEN SLIDERS (3) 15
our standard beignets, reimagined as slider buns
and sandwiched around a fried chicken tender and
classic coleslaw. then covered in powdered sugar

MAINS

add a side of fries (+4) or cheese grits (+5)

BISCUITS & GRAVY 14
two house-made buttermilk biscuits and choice of
andouille sausage gravy or vegetarian rosemary gravy
add fried egg +2 | add bacon +3
add andouille sausage link +3 | add fried cauliflower +2

SWEET, WAFFLES 13
two house-made bread pudding waffles served
with maple butter, house-made seasonal jam, and syrup

THE LADDER 18
three slices of French toast, stacked high and layered
with fried chicken tenders, fried sage, and a fried egg.
dusted with powdered sugar and served with a side of syrup

CHICKEN & WAFFLES 19
house-made bread pudding waffle topped with
a fried chicken breast, bacon, a fried egg, and maple butter

SHRIMP & GRITS [IN-HOUSE ONLY] 22
shrimp with andouille sausage bits over cheese grits and a spicy
Cajun-style herb butter sauce | GF option available

KIDS

ages 12 and under
each meal comes with fries and a small soda or juice

GRILLED CHEESE 7
CHICKEN TENDERS 9
CHEESEBURGER (PLAIN) 9

SANDWICHES

all sandwiches served with fries | sub cheese grits +1

CHICKEN BISCUIT 17
fried chicken breast with maple butter and Tillamook cheddar
on house-made buttermilk biscuit | add bacon +3 | add fried egg +2
add andouille sausage gravy or vegetarian rosemary gravy +3

CAJUN SAUSAGE BISCUIT 16
house-made buttermilk biscuit with fried egg, Tillamook cheddar,
and andouille sausage link
add andouille sausage gravy +3 | add bacon +3

FRIED CAULIFLOWER BISCUIT (VEGETARIAN) 16
house-made buttermilk biscuit with fried egg, Tillamook cheddar,
and fried cauliflower | add vegetarian rosemary gravy +3

CHEESEBURGER* 16
quarter-pound of Oregon-raised beef, smashed and seared to a light
char with a warm, pink center and served on a milk bun.
dressed with lettuce, tomato, onion, pickle, mayo, and American cheese
add bacon +3 | add fried egg +2 | sub Tillamook cheddar +2
sub Beyond Meat vegan patty +5 | double cheeseburger +5

HOT BIRD 17
fried chicken breast tossed in Crystal hot sauce,
topped with pickles and coleslaw. served on a sweet bun
add bacon +3 | add fried egg +2

CLASSIC BIRD 17
fried chicken breast topped with pickles, lettuce, and sauce.
served on a milk bun | add bacon +3 | add fried egg +2

DESSERTS & COFFEE

BIN-YAYS (BEIGNETS) 7
our twist on the classic New Orleans pastry.
a basketful of deep-fried delight, topped with powdered sugar

KING CAKE BREAD PUDDING 10
COFFEE 3

BRUNCH COCKTAILS

MIMOSA
sparkling wine with your choice of juice
orange, cranberry, grapefruit, pineapple
HALF-CARAFE (pours 3-3.5 glasses) 6
FULL-CARAFE (pours 6-7 glasses / serves 2+) 12

MICHELADA 8
choice of light lager or dark lager

BLOODY MARY 9
choice of regular or spicy vodka

BLOODY MARIA 9
reposado tequila | sub smoky mezcal tequila + 4

*contains raw or undercooked ingredients.
consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness

please inform us of any food
allergies or dietary restrictions