

# Brunch at Picán!

## Breakfast Traditions

- Southern-Style Breakfast ..... 11  
*2 eggs, creamy stone ground grits, choice of meat (bacon, sausage, meatless patty) and biscuit*
- Stack of Buttermilk Pancakes ..... 10  
*With roasted pears, pecan-molasses butter and real maple syrup*

## Dis & Dat

- Picán Beignets ..... 7  
*Pillows of fried dough tossed with cane sugar and cinnamon*
- Rampart Street Gumbo ..... 8  
*Dark roux with andouille sausage, chicken, Carolina plantation rice and scallions*
- Benton's Country Ham, Scallion & Cheddar Hushpuppies ..... 8  
*With Creole mustard remoulade*

## Picán Signature Salads

- Picán Magnolia Salad ..... 7  
*Crisp California lettuces with cornbread country croutons, toasted pecans, balsamic honey dressing*
- Buttermilk Fried Oyster & Spinach Salad ..... 13  
*Caramelized onions, Benton's Smokehouse bacon and buttermilk dressing*
- Southern Caesar ..... 9  
*Hearts of romaine with parmesan grits croutons and a creamy garlic dressing*

*Vegetarian alternatives available upon request.*

*Picán may at times make unannounced menu changes, additions or substitutions.*

*20% gratuity added for parties of 6 or more.*

## Southern Exposures

- Crawfish Biscuits & Gravy ..... 13  
*Our made from scratch cream biscuits with Louisiana crawfish sawmill gravy*
- Fried Chicken Benedict ..... 15  
*Picán's signature buttermilk fried chicken with poached eggs, Creole mustard hollandaise and Picán hot sauce*
- Smoked Pork, Spinach & White Cheddar Omelette ..... 12  
*With Yukon gold hash browns*
- Salmon Croquettes ..... 15  
*A Southern classic with mâche, soft poached eggs and Creole mustard hollandaise*
- Smoked Brisket & Collard Greens Hash ..... 15  
*Hand-rubbed, pecan hickory wood smoked beef with sunny-side up eggs and horseradish cream*
- Southern Pimiento Cheese Burger ..... 12  
*Grilled all natural beef with bread and butter pickles, pimiento cheese and smoked bacon on a house made bun*
- Biloxi Brunch Barbecue Plate ..... 18  
*Slow smoked ribs, brisket and chopped pork with cole slaw, yam fries and molasses bbq sauce*

## Sides

- Apple Wood Smoked Bacon ..... 4
- House Made Pork Breakfast Sausage ..... 4
- Meatless Sausage Patty ..... 4
- Crisp Cornmeal Fried Catfish ..... 7
- Slow Cooked Collard Greens with Ham Hocks ..... 3
- 2 Eggs Any Style ..... 4
- Logan Turnpike Stone Ground Grits ..... 4
- Yukon Gold Hash Browns ..... 4
- Seasonal Fresh Fruit ..... 5