

# Brunch at Picán!

## Breakfast Traditions

Southern-Style Breakfast.....	11
<i>2 eggs, creamy stone ground grits, choice of meat (bacon, sausage, meatless patty) and biscuits</i>	
Stack of Buttermilk Pancakes .....	10
<i>With strawberries, pecan-molasses butter and real maple syrup</i>	
Old Fashioned Oatmeal.....	7
<i>With fresh seasonal fruit, brown sugar streusel and real maple syrup</i>	

## Dis & Dat

Picán Beignets .....	7
<i>Filled with sweet cream butter and cinnamon sugar</i>	
Charleston She-Crab Soup.....	10
<i>Classic southern bisque with sherry and fresh Louisiana blue crab meat</i>	
Grammy Merle's Southern Pimiento Cheese .....	6
<i>With homemade buttermilk wheat crackers, hearts of celery and Picán hot sauce</i>	

## Picán Signature Salads

Magnolia Salad .....	7
<i>Crisp California lettuces with cornbread country croutons, toasted pecans and balsamic honey dressing</i>	
Crispy Duck, Peach and Organic Spinach Salad .....	9
<i>Vidalia onions, chile croutons and Benton's bacon-ginger vinaigrette</i>	
Southern Caesar .....	9
<i>With fried okra, parmesan grits croutons and creamy garlic dressing</i>	
<i>add cornmeal fried catfish.....</i>	<i>7</i>
<i>add salmon.....</i>	<i>7</i>

## Southern Exposure

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

## 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 Hock .....	3
2 eggs any style.....	4
Logan Turnpike Grits.....	4
Yukon Gold Hash browns.....	4
Seasonal Fresh Fruit.....	5

*For our guests who prefer a vegetarian alternative we will gladly customize a Picán specialty for you.*