



Jasper's Plated Brunch Menu
Available from 10am-2pm Saturday Only

Breakfast Specialties

Home-Style Breakfast – Three farm fresh eggs, hash browns, and your choice of applewood smoked bacon, maple sausage or turkey sausage, and a bagel. 12.95

Buttermilk Waffles– Buttermilk waffles, topped with sweet butter and dusted powdered sugar. Served with your choice of applewood smoked bacon, maple sausage or turkey sausage, and maple syrup. 11.95

Louisiana Shrimp & Grits - Jumbo shrimp, Andouille sausage, diced tomatoes, and onion, finished in a Creole Meuniere reduction, served over shrimp-infused grits. 19.95

Blackened Salmon & Grits - Hand cut fresh salmon blackened and served over sautéed garlic, spinach, corn and tomatoes, shrimp-infused grits and our Créole spicy cream sauce. 24.00

Fried Chicken & Waffles - Two buttermilk fried chicken breast, Cajun flour, maple syrup and Asiago cheese. 18.50

Jasper's French Toast - Our soft rolls dipped in vanilla batter and topped with caramel and dusted with cinnamon and powdered sugar. Served with your choice of applewood smoked bacon, maple sausage or turkey sausage and maple syrup. 12.95

Breakfast Sandwiches

Salmon B.L.T. - Blackened salmon filet, Applewood smoked bacon, lettuce, tomato, and Creole mustard aioli. On a brioche bun with fries. 17.50

Jasper's Breakfast Sandwich – Two fried eggs, crispy bacon, tomato, cheddar, red pepper aioli, and spinach on a toasted brioche roll. Served with hash browns. 11.50

Skillets

Salmon Skillet – Hand cut fresh salmon filet blackened and served over sautéed spinach, Cajun spicy cream sauce and hash browns. Topped with chopped bacon and jack & cheddar cheese. 17.50

Top with two eggs \$1

Breakfast Skillet - Three eggs scrambled and served over maple sausage, bacon, hash browns and jack & cheddar cheese. Topped with Pico de Gallo. 13.75

Chicken Skillet – Roasted chicken, sautéed green & white onions tossed in a Cajun spicy cream sauce and served over hash browns. Topped with chopped bacon and cheddar cheese. 13.95

Top with two eggs \$1

Crab & Shrimp Skillet – Lump crab, blackened baby shrimp and sautéed tomatoes tossed in a Creole Meuniere reduction and served over hash browns. Topped with chopped bacon and jack cheese. 17.95

Top with two eggs \$1

Veggie Skillet – Sauteed zucchini, peppers, onions, broccoli, mushrooms, basil and garlic served over hash browns. Topped with jack cheese and Pico de Gallo. 12.50

Top with two eggs \$1

Sides

Applewood Smoked Bacon 3

Maple or Turkey Sausage 3

Bagel 2

White/Wheat Toast 2

Hushpuppies 4.25

Hash Browns 3

Spicy Shrimp Infused

Cheddar Grits 3

Strawberries & Cantaloupe 3

Cheesy Scrambled Eggs – Served with hash browns and bacon. 5.5

Kid's Buttermilk Waffles – Served with bacon. 5.5

Kids Breakfast

Ages 10 & Under

Drinks

Soft Drink*s 3.75

Apple Juice 3.75

Coffee* 3.75

Ice Tea* 3.75

Milk 3.75

Orange Juice 3.75

Cranberry Juice 3.75

Pineapple Juice 3.75

Tomato Juice 3.75

Grapefruit Juice 3.75

**Free Refills on Soft Drinks, Coffee, Ice Tea*

Spirited Beverages

Mimosa 4 Split of Champagne 9

Breakfast Shot 6 - Butterscotch Schnapps, Jameson Whiskey, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a “short stack” with maple syrup.

Blueberry Pancakes Shot 6 - Blueberry creme liquor, vanilla vodka, butterscotch schnapps, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a “blueberry pancake”.

* Consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.