



SOUTHERN STYLE "FISH & CHIPS"

Ships of farm-fed caffish, hand-breaded and served crisp with Huck's seasoned fries and slaw. 12.99 / 1056 Cal-

HAND-BREADED CHICKEN TENDERS

Chicken Tenders scratch-breaded in our seasoned flour and Southern fried to perfection, served with Huck's seasoned fries and slaw: 12.49 | 1130 Cal

LOUISIANA CATFISH

hepared one of TWO styles then served over jambalaya rice with garlic bread and choice of scratch-made soup orsolad, 13.99 1 956 Col

 BAYOU STYLE -- Seasoned, skillet seared & topped with sautéed mushicoms, fresh tomatoes and green onions.

· CREOLE STYLE -- Lightly seasoned, skillet seared and topped with Huck's Creole souce



BOURBON BURGERS

Served with Huck's seasoned fries and topped with lettuce, tomato, pickles and Huck's secret sauce.



BUBBA'S

A big, two-fisted burger loaded with all the good stuff - smokey bacon, aged cheddar cheese and a sunny-side up egg. 13.79 1 1038 Cal

CALIFORNIA

liced avocado, smoked bacon and Monterey Jack cheese, 13:49 1 1029 Col



- N'AWLINS**sandwiches**



DIXIELAND STEAK MELT

Thinly sliced sition drizzled with Huck's 88Q sauce ongrilled sourdough topped with Onion Tanglers, fresh tomatoes and cheddar cheese. 13.99 1 1784 Cal

SPICY BAYOU CHICKEN

A hand-breaded breast, fried crisp & tossed in Frank's Hot Sauce stacked high with crisp slaw and pickle chips. 13.29 | 1638 Col. Or get if without the heat!





SHRIMP PO-BOY

Crispy shimp on a toasted sourdough roll with leaf lettuce, ripetomatoes, pickles and Stracha alol. 13.79 1 1342 Cal Or try the Catfish Po-Boy!

SMOKEY BACON CLUB

Ham, tukey & crisp bacon topped with leaf leftuce. fresh tomatoes. Monterey Jack cheese and mayo on a sourdough roll. 12.49 1 1077 Col

MONTE CRISTO

Thick slices of New Orleans sourdough dipped in egg batter and golden fried stuffed with slices of harn, turkey and Monterey Jack cheese topped with powdered sugar, 13,49 1 1349 Cal

CALIFORNIA CHICKEN

A seasoned chicken breast topped with crisp bacon, sliced avocado; Monterey Jack cheese, leaf lettuce and fresh tomato on a grilled bun. 12.99.1 858 Cal.



SCRATCH-MADE SOUPS served with garlic sourdough Chicken Gumbo / Huck's Famous Chill / Hearty Vegetable BOWL 4.99 1 589 Col CUP 2.99 1 451 Col

garlic sourdough, 12.99 1 650-1954



Jambalaya Rice 197 car Cajun Chili 243 ca

Scratch-made Soup 63-109 car

Huck's Seasoned Fries 271 car

Or Sub Sweet Potato Fries for only .99¢



2.000 calotes a day is used for general nutrition advice, but calote needs vary. Proces & availability are subject to change. Consuming raw or undercooked meats, poulty, sheller, sealood or eggs may increase your tex of food borne liness, especially if you have certain medical conditions.

SIPPING ON THE BAYOU



ICED CARAMEL MACCHIATO

Espresso, caramel and milk blended and topped with whipped cream and more caramel. 268 Cat. See our drink menu for more Signature Cottees.

PREMIUM HUICE Orange, Apple, Cranberry & Tornato SMALL 104 Col LARGE 233 Col

COFFEE HOT CHOCOLATE CEDIHOT TEA & SODAS 0-120 Col



[§]PLATTERS

Includes 3 eggs, Country Reds & your choice of toast, scratch-made biscuit or Huckleberry muffin.



1/2 Ib Chicken Fried Steak | 1196 cal Corned Beet Hash | 1066 cal Hickory Smoked Bacon | 864 cal 1/2 Ib Ribeye Steak | 1312 col 1/2 Ib Hickory Smoked Ham | 997 col Sausage Links | 1184 col

SNACKSSHAREABLES



MARDI GRAS BEIGNETS (ben-yays) Our signature southern fritters aloo sweet, vanilia cream filing with huckleberry, showberry & peach truit topping - dusted with powdered sugar. 1034 Cal

SWEET POTATO FRIES Served with spicy ranch for dipping. 899 Cal



STATED GREEN TOMATOES Panko crusted and served with spicy ranch, 778 Cal **FRIED OKRA**

With spicy ranch for dipping, 743 Cal



Served on a hot iron skillet - scrambled with eggs and Country Reds. Your choice of too



NEW ORLEANS

Andoulle sausage, Louisiana shirmp & mushrooms topped with melled Monterey Jack cheese & Creole sauce. 1420 Cal-

THE GARDEN

formatoes, onions, mushrooms, spinach and bell pepper with Monterey Jack cheese and sliced avocado. 1257 Cal



THE MISSISSIPPI Ham, crisp bacon, sausage, bell peppers, onions and mushrooms topped with Monterey Jack cheese. 1203 Cal

issippi. Served with Country Reds & choice of toast, scratch-made biscuit or Huckleberry multin

HUCK'S griddle



State of the second sec

Our buffer-crisp Belgian waffle served with hand-breaded chicken tenders and two eggs any style. 1140 Cal

STRAWBERRY or HUCKLEBERRY WAFFLE

Our famous Butter-crisp waffle topped with our scratch-made Shawberry or Huckleberry truit topping and whipped cream. 704 Cal-Or just a plain Butter Crisp Wattle.

HUCK'S SWEET CREPES

Three crepes stuffed with sweet vanila-cream and topped with your choice of fruit topping. 934 Cal

ADD A FRUIT TOPPING Auckleberries, Strawberri Peaches or Bananas



STUFFED FRENCH TOAST

wo slices of thick New Orleans soundough, egg dipped & golden griled then stuffed with sweet vanila-cream and your choice of fruit topping . 942 Col

SWEET CREAM FLAPJACKS

Served with whipped butter and maple syrup. TWO FLAPJACKS -- 908 Col THREE FLAPJACKS ~ 1206 Col

"FRENCH QUARTER" FRENCH TOAST

Thick slices of New Orleans sourdough dipped in our sweet. egg batter and golden grilled. TWO SLICES - 990 Col THREE SLICES ~ 1326 Col. COM5/2-2023

PATHE LOUISIANA Shrimp & tomatoes topped with avacado & crearry holiandaise sauce. 1052 Cal THE RIVERBOAT Sausage, onion, bell pepper, tomato & Monterey Jack and cheddar cheese topped with Calun chill 1462 Cal THE CAJUN Andoulle sousage, onion, bell pepper & cheddor cheese topped with Creole sauce. 1257 Cd

CREATE YOUR OWN Our two egg ormeliet topped with cheddar & lock cheese. OMELET CHOOSE ANY THREE

| | ham | chion | 100 |
|---------|-------------------|--------------------------|-----|
| (Small | bacon | mushroom | 100 |
| 122 | sousoge | tomato | |
| | adverter or and a | and a stand of the stand | 100 |

wocodo shimp ADD any additional ingredient

el pepper

pinach

THE CAJUN

Andoulle souscose

chicken sousope

546 - 1456 Col

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2,000 calories a day is used for general nutrition advice; but calorie needs vary.

EGGbenedicts

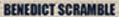
Topped with creamy hollandaise and served with Country Reds or fresh fruit.





S CAJUN

Two poached eggs over grilled Andoulle sausage, sliced tomatoes & our toasted sourdough topped with green onions, 1051 Col



Sloed harn and scrambled eggs on a toasted English muttin topped with creamy holiandaise. 974 Cal.



CRAB CAKE

Two poached eggs over our tender crab cakes on an English muffin with our holiandaise sauce and fresh avocado. 1129 Cal

CALIFORNIA

Crisp, fried green tomatoes over an English multin with smashed avocado topped with poached eggs, creamy Hollandaise and a drizzle of balsamic glaze. 995 Cal

BREAKFAST

TOM'S SCRAMBLE

A sciatch-made butternik biscut topped with your choice of a sausage patty OR a chicken fried steak, sciambled eggs and Huck's country gravy. Served with Country Reds or Fresh Fruit, 1087-1277 Col.

HUCK'S COMBO

Your choice of a half buffer-crisp waffle, a sweet-cream flapjack OR a slice of French Toast served with two eggs and bacon, sausage or ham. 726-916 Cal Add Country Reds or Fresh Fruit

2 EGGS, TATERS & TOAST

two eggs cooked your way. 632 Cal-Add 2 bacon, sausage or ham.



QUICHE FLORENTINE

Farm fresh eggs, jack & cheddar cheese, spinach, sliced mushrooms, onions & bell peppers baked in a flaky buffer-crust. Served with Country Reds or Fresh Fruit. 742 Col



R HUCK'S BREAKFAST BURRITO

Your choice of grilled ham, sausage, bacon OR Andouille sausage tossed with beil peppers, onions, scrambled eggs, cheddar cheese and Country Reds rolled Inside a warm tortilla topped with Crecke souce OR Huck's chill 982-1310 Cal

