BBB Southern Scratch Diner

BREAKFAST | LUNCH | COCKTAILS

★ COCKTAILS ★

CATHEAD VODKA — BBB AND CATHEAD ARE PROUD MISSISSIPPI PARTNERS IN SPIRITS, MUSIC AND MISCHIEF.

BIG BAD BLOODY MARY House-made Bloody Mary mix (130 cal)
FRESH SQUEEZED MIMOSA ** (170 cal)
LIZZY-MOSA ** Vodka, Prosecco, OJ (220 cal)
BREAKFAST MARGARITA ** Tequila, House Sour Mix, OJ, Prosecco (240 cal)
BREAKFAST DUDE Big Bad Cold Brew, Cream, Vodka, Kahlua (320 cal)
FRESH SQUEEZED SCREWDRIVER ** (160 cal)
FRESH SQUEEZED GREYHOUND ** (140 cal)
IRISH COFFEE Irish Whiskey, Sugar, Coffee, Cream (310 cal)

★ BBB/CB ★

BIG BAD COLD BREW

A COLD CONCENTRATED EXTRACT OF A BLEND OF NEW ORLEANS CHICORY COFFEE AND OUR OWN BBB DARK ROAST.

BLACK (0 cal) **MILK** (140 cal)
VIETNAMESE (220 cal)
ADD VANILLA, CHOCOLATE OR CARAMEL FLAVOR (+158-200 cal)

★ BISCUITS ★

OUR FAMOUS, FLUFFY BLACK PEPPER/BUTTERMILK BISCUITS ARE MADE CONTINUALLY THROUGHOUT THE DAY

BISCUIT SANDWICH (814 cal)
Egg* and cheese biscuit.
CHOICE OF PATTY SAUSAGE, COUNTRY HAM OR BBB ORIGINAL BACON (+160-360 cal)

BISCUIT AND GRAVY (586-783 cal)
Open-faced biscuit with choice of gravy (sausage, tomato or red-eye).
ADD EGG (+127 cal)

MOTHER OF ALL BISCUITS (1030 cal)
Crispy-fried dill chicken breast and cheddar cheese on a buttermilk biscuit.
MAKE IT A "DIRTY BIRD" WITH JC'S HOT SAUCE, BACON AND LOCAL HONEY (+550 cal)

"CATHEAD" CHICKEN BISCUIT (1620 cal)
Crispy fried chicken, cheddar cheese and sausage gravy. No better way to start the day.

★ EGGS & SUCH ★

CLASSICS GIVEN A CHEF'S SHOT IN THE ARM

BREAKFAST PLATE (580-1500 cal)
Two eggs*, choice of meat, toast or biscuit and one side.

"REDNECK" BENNY (1010 cal)
Open-faced biscuit with sliced ham, ham powder and two poached eggs* on top. Comes with a choice of sausage gravy or hollandaise*.

THE JACK BENNY (1070 cal)
Crispy fried hash cake, sliced ham, wilted spinach, hollandaise*, ham powder and two poached eggs*.

STEAK 'N EGGS (1410 cal)
Steak*, two eggs*, house-made steak sauce, toast or biscuit and one side.

SIDES

BISCUIT (506 cal)
CRISPY HASH CAKE (145 cal)
FRIES (680 cal)
MARSH HEN MILL GRITS (293 cal)
TOSSED GREENS (190 cal)
FRESH FRUIT (90 cal)
BRULEED GRAPEFRUIT (90 cal)
MARINATED TOMATOES (87 cal)
SAUCY BLACK BEANS (253 cal)
GRAVY (80-277 cal)
Sausage • Tomato • Red Eye

MEATS

BBB ORIGINAL BACON (540 cal)
BBB MILD BACON (420 cal)
CHICKEN & PORK SAUSAGE (230 cal)
BBB SAUSAGE PATTY (310 cal)
IMPOSSIBLE® SAUSAGE (220 cal)
COUNTRY HAM (280 cal)
BBB ANDOUILLE (360 cal)
BBB SMOKED SAUSAGE (350 cal)
ROASTED TURKEY (130 cal)

★ SPECIALTIES ★

CHEF JOHN CURRENCE'S BREAKFAST PICKS FOR ATTRACTIVE FOLKS ON THE GO.

BISCUIT "CRUMBLE" (1110 cal)
This is chef's "on the go" breakfast favorite. Crumbled buttermilk biscuit, grits, tomato gravy, crumbled bacon, tomatoes, two eggs* and scallions.

OLD SCHOOL WRAP (1450 cal)
It's kind of a burrito...it's kind of not...it's ALL delicious. It is literally a fistful of breakfast. Scrambled eggs, breakfast sausage, pico de gallo, bell pepper, and cheddar cheese wrapped in a flour tortilla, served with lime crema.
Served with one side.
MAKE IT A "GANGSTER WRAP" WITH SAUCY BEANS AND FRESH JALAPEÑOS (+128 cal)

HUEVOS RANCHEROS GRIT BOWL (1260 cal)
Because no breakfast menu is complete without a nod to the rancheros of Mexico. Marsh Hen Mill grits, chicken and pork sausage, saucy black beans, crispy tortillas, cilantro mojo, pico de gallo, avocado and two eggs*.

SHRIMP & GRITS (1370 cal)
Sauteed shrimp, bacon, tomatoes, tomato broth, Marsh Hen Mill grits, red-eye gravy, fried egg* and scallions.

FRIED OYSTER SCRAMBLE "HANGTOWN STYLE" (1710 cal)
This California Gold Rush invention gets an updated look in our kitchen. Two eggs scrambled with bacon, onion, tomato, potatoes, mayo and topped with fried oysters* and sliced jalapeños.

TENDER PLATE (1126 cal)
Three pickle-brined chicken tenders, crispy fried. Served with one side.

★ OMELETS ★

SERVED WITH TOSSED GREENS

VEGGIE OMELET (590 cal)
Mushrooms, tomatoes, spinach and goat cheese.

HAM AND CHEESE OMELET (670 cal)
Smoked ham and Swiss cheese.

BLT OMELET (910 cal)
Chef's favorite sandwich in the world delivered in a perfect diner-style omelet. It's a revelation! Chopped bacon, spinach, tomatoes and mayo topped with tomato gravy and ham powder.

CREOLE OMELET (930 cal)
All of chef's favorite ingredients from home stuffed into a beautiful diner-style omelet. Shrimp, andouille, onion, tomatoes, cheddar, topped with tomato gravy and scallions.

EGG WHITES SUBSTITUTION AVAILABLE UPON REQUEST

★ COFFEE DRINKS ★

FEATURING SIGNATURE BBB COFFEE BLEND ROASTED BY ROYAL CUP

BBB "CRANKSHAFT" BLEND COFFEE (5 cal)
AMERICANO (0 cal)
ESPRESSO (0 cal)
LATTE (120 cal)
CAPPUCCINO (70 cal)
ADD VANILLA, CHOCOLATE OR CARAMEL FLAVOR TO ANY DRINK (+158-200 cal)

★ JUICES ★

FRESH SQUEEZED ORANGE JUICE ** (130 cal)
FRESH SQUEEZED GRAPEFRUIT JUICE ** (110 cal)
APPLE or CRANBERRY JUICE (130/150 cal)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

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SKILLETS

OUR SIGNATURE DISHES, CONCEIVED IN LOVE AND BAPTIZED IN A TOUCH OF BUTTER AND LOADED WITH YOUR FAVORITE, FRESHEST INGREDIENTS.
SERVED WITH CHOICE OF WHITE TOAST, WHEAT TOAST OR BISCUIT (180-506 cal)

BIG BAD SKILLET (1080 cal)
Three eggs scrambled, bacon, sausage, ham, onion, potatoes and cheddar cheese.

YARD WORK (560 cal)
Two eggs scrambled, avocado, spinach, tomatoes, bell pepper, onion, mushrooms, potatoes, herbs and Swiss.

LOW COUNTRY (1020 cal)
Two eggs scrambled, shrimp, andouille, onion, bell pepper, tomato, potatoes, cheddar cheese and scallions.

LIGHTER FARE

LEAN PLATE (710 cal)
Two egg whites, chicken & pork sausage, fresh fruit and wheat toast.

AVOCADO TOAST (920 cal)
A super-healthy, happy way to start the day. Wheat toast with two eggs*, avocado, pico de gallo, arugula, red onion, radish and red pepper flakes.
HALF AVOCADO TOAST (460 cal)

SUN-DRIED CRANBERRY & ALMOND GRANOLA (860 cal)
Toasted and packaged daily from our original hippie recipe. You'll love it. With vanilla yogurt and fresh fruit.

STEEL CUT OATMEAL (520 cal)
With brown sugar and fresh strawberries.

PANCAKES & WAFFLES

SERVED WITH BBB HOUSE SYRUP (151 cal) or SUGAR FREE SYRUP (27 cal)

BELGIAN WAFFLE (680 cal)
Golden made-to-order waffle with fresh berries, whipped cream and powdered sugar.

FLAPJACKS (1170 cal)
Quite possibly the fluffiest, tangiest pancakes you will ever eat, with just a hint of vanilla. Three buttermilk pancakes.

FRENCH TOAST (1180 cal)
Brandy spiked French bread, deep fried, fresh berries, whipped cream and powdered sugar.

CHICKEN AND WAFFLE (1750 cal)
Roscoe's started it, we like to think we just improved it. One made-to-order Belgian waffle topped with crispy fried chicken and local honey.

LUNCH

SANDWICHES

ALL SANDWICHES AVAILABLE ON GLUTEN FREE BREAD OR TORTILLA WRAP
SERVED WITH ONE SIDE

BLT (1160 cal)
BBB bacon, lettuce, tomato, and Tabasco mayo. White or wheat toast.
ADD AN EGG (+80 cal) ADD AVOCADO (+127 cal)

CUBAN (620 cal)
Ham, house-roasted turkey, Swiss cheese, pickle, onion, mayonnaise and mustard on a French roll, griddled and pressed.

BIRD IS THE WORD (960 cal)
Chef loves this like his first born child. Fried Chicken Sandwich - pickle-brined, crispy, fried chicken breast, Duke's mayo, lettuce, tomato, pickles, American cheese, and Tabasco mayo.

TURKEY AND SWISS (880 cal)
Sliced turkey, Swiss cheese, lettuce, marinated tomatoes, mayo and avocado. White or wheat toast.
ADD BACON (+281 cal)

SHRIMP or OYSTER PO-BOY (1320 cal)
(or both...because, why not?) Best po-boy you'll find outside of NOLA. Fried shrimp or oysters or a combo with shredded lettuce, tomato, pickles and house-made tartar sauce on a French roll.

SMASH BURGER (760 cal)
1/3 lb of fresh ground chuck*, American cheese, lettuce, tomato, onion, pickle, mayo and mustard.
ADD EXTRA PATTY (+434 cal) ADD BACON (+281 cal)
ADD FRIED EGG (+127 cal) ADD AVOCADO (+80 cal)

SALADS

ALL SALADS AVAILABLE AS A WRAP
CHOICE OF RANCH, SHERRY VINAIGRETTE, GARLIC PARMESAN VINAIGRETTE OR HONEY DIJON (220-346 cal)

CHEF'S SALAD (630 cal)
Mixed lettuce, diced ham, roasted chicken, Swiss cheese, cheddar cheese, boiled egg, cucumber, cherry tomatoes and croutons.

CHICKEN CAESAR SALAD (900 cal)
Romaine lettuce, roasted chicken, shaved onion, croutons and boiled egg tossed with garlic parmesan vinaigrette.
SUBSTITUTE FRIED CHICKEN (+380 cal)
SUBSTITUTE SAUTEED OR FRIED SHRIMP (+60 cal)
SUBSTITUTE FRIED OYSTERS (+82 cal)

TAKE BBB HOME

BBB HAT (0 cal)
BBB LOGO SHIRT (0 cal)
BBB COFFEE MUG (0 cal)
BIG BAD BREAKFAST COOKBOOK (0 cal)
BBB ORIGINAL BACON 1 LB (1620 cal)
BBB MILD BACON 1 LB (1266 cal)
BBB BREAKFAST SAUSAGE 1 LB (1315 cal)
BBB "CRANKSHAFT" BLEND COFFEE 12 OZ BAG (0 cal)
JC'S ROASTED JALAPEÑO/GARLIC HOT SAUCE (110 cal)
MARSH HEN MILL GRITS 1 LB (1200 cal)

See merch display for additional items.

BBB IS AN HOMAGE TO DINERS OF THE AMERICAN LANDSCAPE.

The diners that dotted the roadsides of the early 2-lane American highway system and the corners of our urban centers were the first truly American "quick-service" establishments. Leaning heavily into breakfast and lunch hours to feed the travelers and laborers of our great country, the kitchens were filled with salty characters, their counters were studded with fresh-baked pies and cakes and plates were filled with the kind of food moms and grandmothers cooked and now largely live in the stories of those places. Well, at BBB we take those places, meals and memories VERY seriously. James Beard award-winning chef John Currence opened the first BBB in 2008, in Oxford, Mississippi, with a mind to bring a chef's version of the Southern diner to the public. His vision was to celebrate the places he loved eating breakfast as a child, whether they be his grandmother's table, the mom and pop diners of the Deep South or Commander's Palace. All of these shaped his philosophy and our story is everything. We dedicate ourselves everyday to putting out the finest from-scratch breakfast and lunch plates and hope you enjoy your meal and service. There truly is NO better way to start the morning or meet the midday!

Have a BIG BAD day!

BBB EST'D 2008

Illustrations by Peter Wilm @peter_t_wilm

LARD HAVE MERCY!

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