



## BREAKFAST SANDWICHES

**SHRIMP & GRITS Sandwich** Louisiana shrimp, Andouille, corn grits, Creole cream sauce, French bread \$10

**CHORIZO & EGG** Spicy chorizo sausage, grill-shirred egg, avocado, chimichurri, Swiss cheese, French bread \$6.50

**STEAK & EGG** House grilled Top Sirloin, grill-shirred egg, sharp white cheddar, ciabatta bread \$8.50

**BACON, EGG & CHEESE** Applewood bacon, grill-shirred egg, sharp white cheddar, French bread \$5.75

**APPLES & BRIE** Granny Smith apple wedges, butter, brown sugar, brie, butter croissant \$7.50

**EGG WHITE PRESS** Egg white, avocado, spinach, tomato, sharp white cheddar, French Bread \$6.50

### CHEF'S FEATURE SHRIMP AND GRITS BOWL

Creamy stone ground corn grits, topped with our shrimp and andouille creole cream sauce, fried green tomato, drizzle of Crystal buerre blanc sauce \$12.50

## SOUP

Ville Platte Chicken & Andouille Gumbo Cup \$5/Bowl \$8

## SALADS

**THE SIGNATURE** Spinach, grilled chicken breast, bacon, red onion, cranberries, bleu cheese, pecans, green apple, cantucinni, cracked black pepper, honey Dijon vinaigrette \$12

**CHICKEN CAESAR** Chopped romaine, grilled chicken breast, house crostini, house recipe Caesar dressing, Parmesan \$10.50

**SOUTHERN PECAN SALAD** Spring/Romaine mix, chopped pecans, feta, red onion, tomato, bacon, pepper jelly vinaigrette \$10

**CHICKEN COBB AVOCADO** Chopped romaine, grilled chicken breast, avocado, tomato, egg, gorgonzola cheese, Applewood bacon, bleu cheese vinaigrette \$11.50

**MEDITERRANEAN SPINACH SALAD** Baby spinach, black olives, sundried tomato, toasted almonds, Feta cheese, red onion, pepperoncini, Sicilian citrus vinaigrette \$10

**CHICKEN SALAD SALAD** Spring mix, chicken salad, tomato, toasted almonds, honey Dijon vinaigrette \$11

**GARDEN** Spring mix, tomato, red onion, shaved carrots \$8

## HOUSE MADE DRESSINGS

Bleu Cheese Vinaigrette, Caesar, Cajun Spice, Pepper Jelly Vinaigrette, Ranch, Sicilian Citrus Vinaigrette, Honey Dijon Vinaigrette

## LUNCH SANDWICHES

[served with house-fried, rosemary sea salt chips]

**CUBANO** House roasted pulled pork, deli ham, Swiss cheese, bread & butter pickle, yellow mustard, French bread \$11

**GRILLED CHICKEN PANINI** Grilled chicken, pesto mayo, caramelized onion, roasted red pepper, baby spinach, Swiss cheese, pepper jack cheese, focaccia \$11

**VEGGIE PRESS** House made hummus, roasted red peppers, baby portabella mushrooms, avocado, feta, fried green tomato, multi-grain bread \$9.50

**MUFFULETTA** Genoa salami, mortadella, ham, provolone, House recipe olive salad, ciabatta bread \$12.00

**TURKEY PESTO** House roasted turkey breast, pesto mayo, avocado, applewood bacon, smoked Gouda, sourdough bread \$11

**STEAK** House Grilled Top Sirloin, caramelized onions, sharp white cheddar, horseradish sauce, ciabatta \$12.50

**FRIED GREEN TOMATO BLT** Applewood bacon, green leaf lettuce, fried green tomato, sundried tomato aioli, multi-grain bread \$9.50

**CHICKEN SALAD** (not pressed) Shredded Chicken, almonds, leaf lettuce, tomato, butter croissant \$9

**PEPPER, PEPPER, PEPPER GRILLED CHEESE** Pepper jack cheese, pepper jelly, fried bell pepper ring, Multi-grain bread \$8

**CHICKEN QUESADILLA** Shredded seasoned chicken breast, cheddar jack, taco sauce, flour tortilla, w/salsa & sour cream. (chips not included) \$8.50

**AVOCADO TOAST** Haas avocado, Crystal buerre blanc, feta, olive oil, sea salt, black pepper, red pepper flakes, balsamic reduction, open faced crispy ciabatta (chips not included) \$9.50

## SIDES

Crispy Fried Brussel Sprouts \$5.50

Corn Grits \$3.50

House made Hummus with chips or baby carrots \$5.50

House fried Rosemary Sea Salt Chips \$3.50

Fried Bell Pepper rings \$6

Fresh Fruit \$5

## DESSERTS

Oreo Beignets \$5

White Chocolate Bread Pudding \$5

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