



BREAKFAST SANDWICHES

SHRIMP & GRITS Sandwich Louisiana shrimp, Andouille, corn grits, Creole cream sauce, French bread \$11

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 \$9

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 \$8

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 \$13.50

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 \$12

SOUTHERN PECAN SALAD Spring/Romaine mix, chopped pecans, feta, red onion, tomato, bacon, pepper jelly vinaigrette \$10.50

CHICKEN COBB AVOCADO Chopped romaine, grilled chicken breast, avocado, tomato, egg, gorgonzola cheese, Applewood bacon, bleu cheese vinaigrette \$12

MEDITERRANEAN SPINACH SALAD Baby spinach, black olives, sundried tomato, toasted almonds, Feta cheese, red onion, pepperoncini, Sicilian citrus vinaigrette \$10.50

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

GARDEN Spring mix, tomato, red onion, shaved carrots \$9

HOUSE MADE DRESSINGS

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

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

CUBANO House roasted pulled pork, deli ham, Swiss cheese, bread & butter pickle, yellow mustard, French bread \$11.50

GRILLED CHICKEN PANINI Grilled chicken, pesto mayo, caramelized onion, roasted red pepper, baby spinach, Swiss cheese, pepper jack cheese, focaccia \$11.50

VEGGIE PRESS House made hummus, roasted red peppers, avocado, feta, fried green tomato, multi-grain bread \$10

MUFFULETTA Genoa salami, mortadella, ham, provolone, House recipe olive salad, ciabatta bread \$12.75

TURKEY PESTO House roasted turkey breast, pesto mayo, avocado, applewood bacon, smoked Gouda, sourdough bread \$11.50

STEAK House Grilled Top Sirloin, caramelized onions, sharp white cheddar, horseradish sauce, ciabatta \$12.75

FRIED GREEN TOMATO BLT Applewood bacon, leaf lettuce, fried green tomato, sundried tomato aioli, multi-grain bread \$11.00

CHICKEN SALAD (not pressed) Shredded Chicken, almonds, leaf lettuce, tomato, butter croissant \$10

PEPPER, PEPPER, PEPPER GRILLED CHEESE Pepper jack cheese, pepper jelly, fried bell pepper ring, Multi-grain bread \$9

CHICKEN QUESADILLA House grilled chicken breast, cheddar jack, taco sauce, flour tortilla, w/salsa & sour cream. (chips not included) \$9

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

UPPER CRUST GRILLED CHEESE W/CREAMY TOMATO SOUP Sharp white cheddar, smoked Gouda, bacon, pepperoncini, Dijon mustard, top bread crusted with butter, smoked Gouda, parmesan, sourdough bread \$13.50

SIDES

Crispy Fried Brussel Sprouts \$6

Corn Grits \$4.00

House made Hummus with chips or baby carrots \$6

House fried Rosemary Sea Salt Chips \$4.00

Fried Bell Pepper rings \$6.75

Fresh Fruit \$5.25

DESSERTS Oreo Beignets \$6

Assorted Scones \$4

White Chocolate Bread Pudding \$6

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