

Breakfast



Lunch

Menu for: Feb. 8th - 9th and Feb. 15th-16th

Chicken and Waffle \$8

Belgium Style Waffle – Applewood Smoked Bacon – Cheddar Cheese – Fried Chicken Tenders – Maple Syrup – Whipped Butter

Country Style Breakfast Platter \$8

Country Ham – Grits – Two Eggs Any Style – Cube Potatoes Hash – Buttermilk Biscuit

Southern Omelet \$8

3 Eggs – Choice of Diced Bacon or Sausage – Peppers & Onions – Colby Cheddar Mix Cheese

(Chef Felicia) Biscuits and Andouille Sausage Gravy \$6

Buttermilk Biscuits- Andouille Sausage Gravy - Crushed Red Pepper

French Toast Casserole W/ Cajun Praline Maple \$8

Texas Toast Diced & Coated in Vanilla Custard – Your Choice of Breakfast Meat

Soup Cup \$3 Bowl \$4

Gumbo

Seasoned Diced Chicken – Andouille Sausage – Vegetables – Seasonings - Cornbread

Sensational Chicken Salad \$8

Mixed Greens – Croutons – Sunflower Seeds – Applewood Bacon – Cheddar Jack Cheese – Hard Boiled Egg – Grape Tomatoes – Grilled or Fried Chicken Tenders
Choice of Dressing: Balsamic – Ranch – Bleu Cheese – Catalina/French – Honey Mustard – Italian

Our Sandwiches are served with French Fries. You may substitute a cup of soup, a small salad, Café Chips, or seasonal fruit.

Café Cheeseburger \$8

Fresh Ground Angus – Aged Cheddar - Grilled Bun – Lettuce – Tomato – Onion – Dill Pickles
Add Applewood Smoked Bacon \$2

Shrimp Po Boy \$8

Seasoned Fried Shrimp – French Bread – Cajun Remoulade – Shredded Lettuce – Tomato – Dill Pickle

(Chef Felicia) Jambalaya \$8

Seasoned Andouille Sausage – Diced Peppers – Over Rice

Seafood Platter \$8

Catfish Fillet – 3 Breaded Shrimp – Crab Boudin Ball – Fries - Coleslaw

Desserts

Banana Fosters Ice Cream \$4

Beignets \$4

King Cake \$4