

BREAKFAST

Served 'til 3pm

BEIGNETS

Three per order

Plain 6.00

For the die-hard traditionalist

Chocolate 8.00

Filled with molten Ghirardelli chocolate

Granny Smith Apple 8.00

Sweetened with cinnamon honey butter

Crawfish 12.00

Spiced with cayenne, scallions & cheddar

Belgnet Flight 12.00

Can't decide? Try a sampling of each!

Four per order

HOUSE FAVORITES

Hangtown Fry 15.00

Crispy oyster, bacon & scallion scramble,
with grits or hash, plus cream biscuit or toast

Shrimp & Grits 15.00

Sautéed shrimp, cheddar grits,
spicy tomato-bacon gravy

Grillades & Grits 13.50

Beef cutlets braised in spicy creole gravy,
served with grits & two eggs any style,
plus cream biscuit or toast

Crispy Pork Belly 14.00

Poached egg, cheddar grits,
spicy onion relish

ON THE SIDE

Brenda's Housemade Granola 3.50

Granola Parfait with Fruit & Yogurt 7.25

Fresh Fruit 5.00

Bacon or Molasses Ham 3.50

Link Sausage or Andouille 4.25

Chicken Apple Sausage 5.95

Grillades Gravy 3.50

Country Sausage Gravy 3.75

One Plain Pancake 5.00

One Egg Any Style 2.50

Cream Biscuit 3.25

Toast 2.25

Grits or Hash 3.25

EGGS, ETC.

With potato hash or grits, plus toast
or cream biscuit, unless otherwise noted
Egg whites only +1.00

Two Eggs Any Way You Like 'Em 9.00

Add bacon, molasses ham
or link sausage +3.50

Add chicken apple sausage +5.95

**Andouille Sausage &
Cheddar Omelette 13.00**

Mushrooms, scallions, sauce piquant

Creole Veggie Omelette 12.25

Corn maque choux, tomato, onion,
bell pepper, spinach, cheddar

**Shrimp & Goat Cheese
Omelette 15.00**

With caramelized onions,
topped with tomato-bacon relish

Three Egg Omelette 9.75

Add any veggie or cheese +1.25 each

Add bacon, molasses ham
or link sausage +2.75

Add chicken apple sausage +3.25

Egg & Bacon Tartine 12.00

Bacon, scrambled eggs, swiss &
tomato-bacon relish on toasted french roll.
Choice of grits or hash

Tofu Hash 11.50

Blackened tofu, corn maque choux,
mushrooms, spinach, potatoes.
Choice of cream biscuit, toast or fresh fruit

OFF THE GRIDDLE

French Toast 9.75

Three thick slices of cinnamon-
battered brioche

Add butter pecan sauce +1.00

Two Nice Big, Fluffy

Buttermilk Pancakes 9.75

Add nuts &/or seasonal fruit +1.50

**Housemade Granola Pancakes
with Fresh Fruit 13.25**

Drizzled with vanilla bean cream

LUNCH

Served from 11am

SOUPS & SALADS

Chicken, Sausage & Okra Gumbo
Cup 6.00 / Bowl 11.75

House Salad 9.25
Baby greens, shaved onion, tomato & herb goat cheese crouton, with buttermilk or creole mustard dressing

Caesar 9.25
Smoked garlic dressing, croutons, shaved pecorino

Brie en Croute Salad 11.00
Mixed greens, fried shallots & spiced pecans with creole mustard dressing

Add to Any Salad
Roasted or fried chicken breast +4.50
Fried shrimp, oysters or catfish +7.75

HOUSE FAVORITES

**Cornmeal-fried Shrimp,
Oyster or Catfish Po'boy 14.00**
With chipotle rémoulade on toasted french roll.
Choice of fries or cole slaw

Red Beans & Rice—Oh So Nice! 11.75
Smoky, spicy stewed kidney beans with steamed white rice & andouille sausage

Chicken Etouffée 13.00
Chicken smothered in spicy creole tomato gravy, served with rice

BFC 13.00
Two pieces of our secret recipe fried chicken with fries, cole slaw & cream biscuit

ON THE SIDE

One BFC Breast 4.25
One BFC Thigh 3.25
One BFC Drumstick or Wing 3.00
Red Beans & Rice 6.00
Hushpuppies & Chipotle Rémoulade 6.00
Fries or Cole Slaw 2.50
Bacon or Molasses Ham 3.50
Link Sausage or Andouille 4.25
Cream Biscuit 3.25
Toast 2.25
Grits or Hash 3.25

SANDWICHES

With our house watermelon pickles, plus choice of fries or cole slaw

Sloppy Josephine 10.75
Lighter, sassier version of the Joe, made with turkey on a toasted bun

Vegan Josephine 10.75
Best tofu you'll ever wrap your mouth around—on a toasted bun

Croque Monsieur 11.00
Baked ham & swiss with béchamel sauce on sliced sourdough

Muffaletta 13.00
Salami, ham, mortadella, provolone & mozzarella piled on toasted seeded roll, dressed with house olive salad

The Burger 12.75
Our spiced-up version, served on a toasted bun with caramelized onions, secret sauce, bread & butter pickles
Choice of fries or cole slaw
Add swiss, goat or cheddar +1.25
Add an egg +2.50

ON THE FLY

In a hurry?
If your table orders from this menu, you'll be on your way in no time.

Grillades & Grits 13.50

Chicken, Sausage & Okra Gumbo
Cup 6.00 / Bowl 11.75

Red Beans & Rice
Cup 6.00 / Bowl 11.75

Chicken Etouffée
Cup 6.75 / Bowl 13.00

IN BETWEEN

Served from 3 'til 5pm

PLATES

Red Beans & Rice—Oh So Nice! 11.75
Smoky, spicy stewed kidney beans
with steamed white rice & andouille sausage

Shrimp & Grits 15.00
Sautéed shrimp, cheddar grits,
spicy tomato-bacon gravy

**Cornmeal-fried Shrimp,
Oyster or Catfish Po'boy** 14.00
With chipotle rémoulade on toasted french roll

BFC 13.00
Two pieces of our secret recipe fried chicken
with fries, cole slaw & cream biscuit

The Burger 12.75
Our spiced-up version, served on
a toasted bun with caramelized onions,
secret sauce, bread & butter pickles
Add swiss, goat or cheddar +1.25
Add an egg +2.50

SNACKS

**Chicken, Sausage &
Okra Gumbo**
Cup 6.00 / Bowl 11.75

Hushpuppies 6.00
Chipotle rémoulade

Smoked Pork Rillettes 9.00
Watermelon pickles,
creole mustard, croutons

BEIGNETS

Three per order

Plain 6.00
For the die-hard traditionalist

Chocolate 8.00
Filled with molten
Ghirardelli chocolate

Granny Smith Apple 8.00
Sweetened with
cinnamon honey butter

Crawfish 12.00
Spiced with cayenne,
scallions & cheddar

Beignet Flight 12.00
Can't decide?
Try a sampling of each!
Four per order

DINNER

Served from 5pm

OYSTERS

Broiled our style!

Casino 3.25 each

Bacon, scallion, biscuit crumbs,
parmesan, swiss

Tchoupitoulas 3.25 each

Cayenne butter, garlic, herbs

Orleans 3.25 each

Blackened Voodoo bbq sauce

Oyster Flight 9.00

Can't decide? Try a sampling of each!

APPETIZERS

Crawfish Beignets 4.00 each

Spiced with cayenne, scallions & cheddar

Chicken, Sausage & Okra Gumbo

Cup 6.00 / Bowl 11.75

Hushpuppies 6.00

Chipotle rémoulade

Onion Soup Gratinée 9.00

Melted swiss cheese crouton

Buttermilk Fried Cauliflower 7.50

House ranch dressing

Smoked Pork Rillettes 9.00

Watermelon pickles, creole mustard, croutons

Spicy Garlic Shrimp Gratin 14.50

Shrimp with pequillo pepper, walnut &
goat cheese fondue—broiled to perfection,
served with buttered toast

Brie en Croute Salad 11.00

Mixed greens, fried shallots & spiced pecans
with creole mustard dressing

ON THE SIDE

One BFC Breast 4.25

One BFC Thigh 3.25

One BFC Drumstick or Wing 3.00

Mac & Cheese 5.50

Collard Greens 4.50

Glazed Yams 4.00

Cream Biscuit 3.25

Grits 3.25

ENTREES

Red Beans & Rice—Oh So Nice! 12.75

Smoky, spicy stewed kidney beans
with andouille sausage & steamed white rice

Chicken Etouffée 14.25

Chicken smothered in spicy creole tomato gravy,
served with rice

Sweet Potato Dumplings 14.25

Smoked corn-jalapeño cream,
seasonal vegetable maque choux
Add shrimp & crawfish +5.50

Shrimp & Grits 15.00

Sautéed shrimp, cheddar grits,
spicy tomato-bacon gravy

BBQ Pork Ribs 16.75

Mac & cheese, collard greens

BFC 16.75

Three pieces of Brenda's secret recipe
fried chicken, our famous cream biscuit,
hot pepper jelly & collard greens

Catfish des Allemands 18.50

Bronzed catfish, crawfish étouffée,
pecan rice pilaf

SANDWICHES

With our house watermelon pickles,
plus choice of fries or cole slaw

Cornmeal-fried Shrimp,

Oyster or Catfish Po'boy 14.00

With chipotle rémoulade on toasted french roll

Vegan Josephine 10.75

Best tofu you'll ever wrap your
mouth around—on a toasted bun

Muffaletta 13.75

Salami, ham, mortadella, provolone &
mozzarella piled on toasted seeded roll,
dressed with house olive salad

The Burger 13.75

Our spiced-up version, served on
a toasted bun with caramelized onions,
secret sauce, bread & butter pickles
Add swiss, goat or cheddar +1.25
Add an egg +2.50

DESSERT

Plain Beignets 6.00

For the die-hard traditionalist
Three per order

Chocolate Beignets 8.00

Filled with molten Ghirardelli chocolate
Three per order

Granny Smith Apple Beignets 8.00

Sweetened with cinnamon honey butter
Three per order

Sweet Beignet Flight 7.50

Try a sampling of each! Three per order

Bread Pudding du Jour 6.50

Pie du Jour 6.75

Cobbler du Jour 8.50

Served à la mode

BRUNCH

Saturday 8am-3pm / Sunday 8am-8pm

BEIGNETS

Three per order

Plain 6.00

For the die-hard traditionalist

Chocolate 8.00

Filled with molten Ghirardelli chocolate

Granny Smith Apple 8.00

Sweetened with cinnamon honey butter

Crawfish 12.00

Spiced with cayenne, scallions & cheddar

Belignet Flight 12.00

Can't decide? Try a sampling of each!

Four per order

HOUSE FAVORITES

Chicken, Sausage & Okra Gumbo

Cup 6.00 / Bowl 11.75

Croque Monsieur 11.00

Baked ham & swiss with
béchamel sauce on sliced sourdough.
Choice of fries or cole slaw

Hangtown Fry 15.00

Crispy oyster, bacon & scallion scramble,
with grits or hash, plus cream biscuit or toast

Shrimp & Grits 15.00

Sautéed shrimp, cheddar grits,
spicy tomato-bacon gravy

Crispy Pork Belly 14.00

Poached egg, cheddar grits,
spicy onion relish

Grillades & Grits 13.50

Beef cutlets braised in spicy creole gravy,
served with grits & two eggs any style,
plus cream biscuit or toast

OFF THE GRIDDLE

French Toast 9.75

Three thick slices of cinnamon-battered brioche
With butter pecan sauce +1.00

Two Nice Big, Fluffy

Buttermilk Pancakes 9.75

Add nuts &/or seasonal fruit +1.50

**Housemade Granola Pancakes
with Fresh Fruit 13.25**

Drizzled with vanilla bean cream

EGGS, ETC.

With potato hash or grits, plus toast
or cream biscuit, unless otherwise noted
Egg whites only +1.00

Two Eggs Any Way You Like 'Em 9.00

Add bacon, molasses ham or link sausage +3.50
Add chicken apple sausage +5.95

**Andouille Sausage &
Cheddar Omelette 13.00**

Mushrooms, scallions, sauce piquant

Creole Veggie Omelette 12.25

Corn maque choux, tomato, onion,
bell pepper, spinach, cheddar

Shrimp & Goat Cheese Omelette 15.00

With caramelized onions,
topped with tomato-bacon relish

Three Egg Omelette 9.75

Add any veggie or cheese +1.25 each
Add bacon, molasses ham or link sausage +2.75
Add chicken apple sausage +3.25

Egg & Bacon Tartine 12.00

Bacon, scrambled eggs, swiss &
tomato-bacon relish on toasted french roll.
Choice of grits or hash

Our Eggs Benedict

Two poached eggs on cream biscuits with
creole hollandaise. Choice of grits or hash
Florentine 12.75 / Molasses Ham 13.75
Fried Catfish 14.00 / Fried Chicken 14.00

Tofu Hash 11.50

Blackened tofu, corn maque choux,
mushrooms, spinach, potatoes.
Choice of cream biscuit, toast or fresh fruit

ON THE SIDE

Brenda's Housemade Granola 3.50

Granola Parfait with Fruit & Yogurt 7.25

Fresh Fruit 5.00

Bacon or Molasses Ham 3.50

Link Sausage or Andouille 4.25

Chicken Apple Sausage 5.95

Grillades Gravy 3.50

Country Sausage Gravy 3.75

One Plain Pancake 5.00

One Egg Any Style 2.50

Cream Biscuit 3.25

Toast 2.25

Grits or Hash 3.25

Fries or Cole Slaw 2.50

SUNDAY SUPPER

Served from 5 'til 8pm

BEIGNETS

Three per order

Plain 6.00

For the die-hard traditionalist

Chocolate 8.00

Filled with molten Ghirardelli chocolate

Granny Smith Apple 8.00

Sweetened with cinnamon honey butter

Crawfish 12.00

Spiced with cayenne, scallions & cheddar

Belignet Flight 12.00

Can't decide? Try a sampling of each!

Four per order

EGGS, ETC.

With potato hash or grits, plus toast or cream biscuit, unless otherwise noted

Egg whites only +1.00

Two Eggs Any Way You Like 'Em 9.00

Add bacon, molasses ham or link sausage +3.50

Add chicken apple sausage +5.95

Andouille Sausage & Cheddar Omelette 13.00

Mushrooms, scallions, sauce piquant

Creole Veggie Omelette 12.25

Corn maque choux, tomato, onion, bell pepper, spinach, cheddar

Shrimp & Goat Cheese Omelette 15.00

With caramelized onions, topped with tomato-bacon relish

Three Egg Omelette 9.75

Add any veggie or cheese +1.25 each

Add bacon, molasses ham or link sausage +2.75

Add chicken apple sausage +3.25

Egg & Bacon Tartine 12.00

Bacon, scrambled eggs, swiss & tomato-bacon relish on toasted french roll.

Choice of grits or hash

Our Eggs Benedict

Two poached eggs on cream biscuits with creole hollandaise. Choice of grits or hash

Florentine 12.75 / Molasses Ham 13.75

Fried Catfish 14.00 / Fried Chicken 14.00

Tofu Hash 11.50

Blackened tofu, corn maque choux, mushrooms, spinach, potatoes.

Choice of cream biscuit, toast or fresh fruit

OFF THE GRIDDLE

French Toast 9.75

Three thick slices of cinnamon-battered brioche

With butter pecan sauce +1.00

Two Nice Big, Fluffy

Buttermilk Pancakes 9.75

Add nuts &/or seasonal fruit +1.50

Housemade Granola Pancakes

with Fresh Fruit 13.25

Drizzled with vanilla bean cream

HOUSE FAVORITES

Chicken, Sausage & Okra Gumbo

Cup 6.00 / Bowl 11.75

Hushpuppies 6.00

Chipotle rémoulade

Crispy Pork Belly 14.00

Poached egg, cheddar grits, spicy onion relish

Hangtown Fry 15.00

Crispy oyster, bacon & scallion scramble, with grits or hash, plus cream biscuit or toast

Shrimp & Grits 15.00

Sautéed shrimp, cheddar grits, spicy tomato-bacon gravy

Grillades & Grits 13.50

Beef cutlets braised in spicy creole gravy, served with grits & two eggs any style, plus cream biscuit or toast

Red Beans & Rice—Oh So Nice! 12.75

Smoky, spicy stewed kidney beans with steamed white rice & andouille sausage

BFC 16.75

Three pieces of Brenda's secret recipe fried chicken, our famous cream biscuit, hot pepper jelly & collard greens

SANDWICHES

With choice of fries or cole slaw

Croque Monsieur 11.00

Baked ham & swiss with béchamel sauce on sliced sourdough

Cornmeal-fried Shrimp,

Oyster or Catfish Po'boy 14.00

With chipotle rémoulade on toasted french roll

The Burger 13.75

Our spiced-up version, served on a toasted bun with caramelized onions, secret sauce, bread & butter pickles

Add swiss, goat or cheddar +1.25

Add an egg +2.50

Muffaletta 13.75

Salami, ham, mortadella, provolone & mozzarella piled on toasted seeded roll & dressed with house olive salad

ON THE SIDE

Cream Biscuit 3.25

Toast 2.25

Mac & Cheese 5.50

Fries or Cole Slaw 2.50

Grits or Hash 3.25

Brenda's Housemade Granola 3.50

Granola Parfait with Fruit & Yogurt 7.25

Fresh Fruit 5.00

Bacon or Molasses Ham 3.50

Link Sausage or Andouille 4.25

Chicken Apple Sausage 5.95

Grillades Gravy 3.50

Country Sausage Gravy 3.75

One Plain Pancake 5.00

One Egg Any Style 2.50

BEVERAGES

SPARKLING

Sparkling Rosé 7/28
Pol Clement, France NV

WHITE WINE

French Country White 7/28
Domaine du Tariquet, France

"White Elephant"
Chenin Blanc/Viognier 8.50/34
Vinum Cellars, CA

Riesling 8/32
Millbrandt Vineyards
Columbia Valley, WA

RED WINE

Rhône Paradox 8/32
Château Mas Neuf
Côte Costières de Nîmes, France

Zinfandel Blend 9/36
Marietta Old Vine Red Lot 56
Alexander Valley, CA

Pinot Noir 8/32
Vinum Cellars, CA

BEER

Anchor Steam 5.00
Abita Wrought Iron IPA 5.00
Dixie Lager 5.00
Dixie Blackened Voodoo 5.00
Underberg Bitters Shot 3.00

Ask about our seasonal brew
& special bottles

Corkage 10.00

COCKTAILS

Mimosa 7.00
Sparkling rosé, orange juice

Creole Bloody Mary 7.00
Bloody Mary garnished with
creole spices & pickled okra

Coup de Café 6.00
Espresso, chocolate, Underberg Bitters

COFFEE, TEA, SODA

Community Coffee w/ Chicory 2.50

Café au Lait 2.75

Espresso 2.00 / 2.50

Cappuccino 3.25 / 3.75

Latte 3.75 / 4.25

Mocha 4.25

Hot Chocolate 3.25

Hot Tea 2.25

Sweet Watermelon House Tea 2.75

Iced Tea 2.25

Abita Root Beer 3.00

Coke, Diet Coke, Sprite 2.00

Mineral Water 2.50

Orange Juice 2.25

Milk 1.50

Soy Milk 2.00