

EYE OPENERS! ENDLESS CHAMPAGNE 12 / ENDLESS MIMOSAS 14

café b bloody mary vodka, tomato juice, Worcestershire, celery salt, Crystal hot sauce, sea salt & cayenne rim 8

local peach bellini lime juice, simple syrup, Prosecco 7

basil old fashioned Buffalo Trace Bourbon, Peychaud bitters, Steen's Cane Syrup, fresh basil, orange & cherries 8

STARTERS

donut holes

rolled in cinnamon-sugar, with sweet crème fraîche 5

louisiana crawfish beignets

Breaux Bridge crawfish tails, classic trinity, Abita Amber beer batter, spicy tartar dipping sauce 9

crispy panko eggplant sticks

Parmigiano-Reggiano, smoked paprika aioli 7.5

creole crab dip

perfect for sharing...Lake Pontchartrain lump crabmeat, housemade Creole cream cheese, scallions, toasted chevre, and brioche 14

chilled wedge salad

iceberg lettuce, buttermilk-black pepper dressing, brioche croutons, house cured bacon, shaved radishes, blue cheese 8

chicken & andouille gumbo

dark roux, Creole Country andouille sausage, local Jazzmen aromatic brown rice or green onion potato salad 7.5

crawfish tomato bisque

Breaux Bridge crawfish, roasted Louisiana tomatoes, hints of brandy 8

SIDES

buttermilk biscuits 1.5 (1 biscuit) / 4 (3 biscuits)
with Ponchatoula strawberry compote

short stack of buttermilk pancakes 3

stoneground mascarpone grits 3

applewood smoked bacon 3

creole country andouille sausage 4

panko-cruste boudin patty 3

garlic frites 4

KIDS BRUNCH

mini-breakfast kids portion of eggs, grits & pork 5

silver dollar pancakes side of fresh fruit 4

gooey grilled cheese side of fresh fruit 4

BREAKFAST

just breakfast

2 eggs any style, stoneground mascarpone grits, choice of pork 9

louisiana strawberry pancakes

hot off the griddle, Ponchatoula strawberry compote 8

crab cakes & eggs

2 poached eggs, cayenne hollandaise, sautéed grape tomatoes, grilled zucchini 19

grits & grillades

smothered braised pork, stoneground mascarpone grits, poached egg 14

boudin benedict

Creole Country boudin, English muffin, poached eggs, cayenne hollandaise, housemade bacon crumbles 14

gulf shrimp & mascarpone grits

Abita Amber beer, Worcestershire, stoneground mascarpone grits 16

OMELETS

big easy omelet

baby spinach, bacon, sautéed grape tomatoes, fried oysters & crawfish tails, leek bechamel 17.5

steak frites omelet

hanger and filet steaks in Madeira sauce, caramelized onions, truffle fries 17

veggie egg white omelet

egg whites, eggplant, zucchini, assorted mushrooms 13

LUNCH

sage & thyme turkey club

applewood smoked bacon, black pepper mayo, Abita stoneground mustard, Gruyere, on multi-grain, housemade pickle spear 12.5

popcorn crawfish salad

fresh mixed greens, crispy crawfish tails, marinated artichoke hearts, crawfish boiled new potatoes, Crystal honey vinaigrette 17

skinny caesar with grilled gulf shrimp

char-grilled shrimp, shredded romaine hearts, light caesar dressing, shaved Parmegiano-Reggiano, herbed croutons 16 *GET FIT WITH RALPH SPA PLATE*

café b burger

Chef Chris' grind of short rib & sirloin, griddled to order, romaine lettuce, tomato, brioche bun with garlic frites & housemade condiments 14.5

- add cheese (gruyere • blue • white cheddar) 1.50 / add applewood bacon - 1.50

DINNER 7 NIGHTS • **LUNCH** MON-FRI • **BRUNCH** SUNDAYS

NEW: open for sunday dinner! • happy hour 3-7 pm @ the bar • b4 sunset 5-6:15 pm / 3 courses \$18⁵⁰

3-11-13