

STARTERS

creole crab dip

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

crispy panko eggplant sticks

Parmigiano-Reggiano, smoked paprika aioli 7.5

crab beignets

Lake Pontchartrain crabmeat, Abita Amber beer batter, creamy ravigote sauce 8

pot o' BBQ gulf shrimp

classic New Orleans buttery BBQ sauce, Abita Amber beer, garlic, rosemary and lemon, grilled ciabatta 10

crab cocktail

jumbo lump crabmeat, herb marinated teardrop tomatoes, fresh horseradish, lemon 9

SOUP & SALAD

corn & crab bisque

roasted corn, red peppers, sweet cream 8

chicken & andouille gumbo

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

blueberry & goat cheese salad

baby greens, local blueberries, balsamic-glazed walnuts, goat cheese, thyme and vanilla bean vinaigrette 8

chilled wedge salad

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

café b house salad

chopped romaine, grape tomatoes, diced cucumbers, lemon-Parmesan dressing 7.5

SIDES

Garlic Frites 5

Mac & 3 Cheeses SMALL 4 / LARGE 8

Slow Roasted Wild Mushrooms 7

Jumbo Lump Crabmeat 9

LUNCH FAVORITES

sautéed gulf shrimp & artichokes

white wine, garlic, parsley, artichoke hearts, toasted French pistolette for dipping 16

gulf shrimp & lobster ravioli

lobster, shrimp & goat cheese stuffed pasta, Champagne beurre blanc 18.5

grilled gulf fish with aged balsamic

roasted spaghetti squash, grilled zucchini, charred Vidalia onion, balsamic vinegar, extra virgin olive oil 19

'B' QUICK! 2 COURSE LUNCH

chef chris' 45 minute quick lunch

1ST COURSE: café b house salad or corn & crab bisque

2ND COURSE: choice of...

chipotle bbq pork sandwich

slow roasted pork, spicy chipotle bbq sauce, Creole mustard slaw, housemade pickles, sesame bun, green onion potato salad 17 / 14 a la carte

chef's featured lunch special changes daily; made with seasonal & local products

gulf shrimp & asian noodle salad *

grilled shrimp, rice noodles, cilantro, jalapeño, julienne of carrot & cucumber, slivered radish, ginger-soy vinaigrette 18 / 15 a la carte GET FIT WITH RALPH SPA PLATE

BIG SALADS

grilled romaine & crabmeat salad

Lake Pontchartrain jumbo lump crab, marinated tomatoes, lemon-Parmesan dressing, brioche crumbles 18

crab & creoles

Creole tomatoes, jumbo lump blue crabmeat, creamy caper dressing, preserved lemons 17.5

gulf shrimp & sun-dried tomato salad

char-grilled shrimp, fresh mixed greens, housemade bacon, carrot ribbons, sun-dried tomato vinaigrette, garlic bread 16

SANDWICHES

sage & thyme turkey club

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

café b burger

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

- add cheese [SWISS • BLUE • WHITE CHEDDAR]: 1.50 / add applewood bacon: 1.50 -

DINNER 7 NIGHTS • LUNCH MON-FRI • BRUNCH SUNDAYS

8-1-13

NEW: open for sunday dinner! • happy hour 3-7 pm @ the bar • b4 sunset 5-6:15 pm / 3 courses \$18.50