

LOCATION

481 Girod St
New Orleans, LA 70130

504-265-1972



HOURS

Wednesday - Sunday
7:00am-3:00pm

COFFEE & TEA

	12oz	16oz
DAILY DRIP Ask about our daily selection	2.75	3.25
CAFÉ AU LAIT	3	3.5
CHAI TEA Brewed in-house	4	4.5
HOT CHOCOLATE	3	4
HOT TEA	2.5	3.5
	16oz	20oz
COLD BREW	4.5	5.5
ICED COFFEE	3.5	4
VIETNAMESE ICED COFFEE	4.5	5.5
ICED TEA Luzianne Unsweet, Sweet, Hibiscus	2.5	3
SODA TEA Luzianne Tea infused with homemade flavors and soda water. Vanilla, lemon or mint	3	3.5

ESPRESSO

	12oz	16oz
ESPRESSO	3.25	
CAPPUCCINO	4.5	
LATTE	4.5	5
AMERICANO	3.5	
MOCHA	5	5.5
CORTADO	4	

ADD A SHOT	2
ALTERNATIVE MILKS Oat, Almond, Coconut, Soy	1
ADD A FLAVOR Monin® Gourmet Syrups: Vanilla, Hazelnut, Caramel, Chocolate, Dark Chocolate, White Chocolate, Almond, Sugar Free Vanilla	1

ICED ESPRESSO DRINKS AVAILABLE

SPECIALTY COFFEE DRINKS

	16oz
SPICED ICED COFFEE Patria Coffee, cinnamon, cloves, milk, and spiced syrup	5.5
COLD FASHIONED MOCKTAIL Cold brew, sugar, orange bitters	8
ICED LEMON ESPRESSO San Pellegrino® Limonata, espresso	5
ESPRESSO JULEP Espresso, mint syrup, milk, over ice	8
CAFÉ BOMBON Espresso, condensed milk, cocoa powder, vanilla whipped cream	7
AFFOGATO	5

SPIRITS

COCKTAILS Mimosa, Bloody Mary, Screwdriver	10
BEER Abita Light, The Boot, AlphaGator	6
WINE Rosé	9

BOTTLED DRINKS

LUZIANNE TEA	18.5oz	EVAMOR WATER	20oz	64oz
Sweet, Peach Tea with Ginger, Green Tea with Watermelon, Green Tea with Honey	2.25		3	4

A CENTURY OF NEW ORLEANS FAMILY TRADITIONS



121523



BREAKFAST

(SERVED ALL DAY)

TRADITIONAL SWEET BEIGNETS (4)

Topped with powdered sugar

6

MORNING JOY BISCUIT SANDWICH

Swans Down biscuit, eggs any style, bacon or sausage, American cheese, hot sauce

9

OMELETTE

Three eggs, choose 3 ingredients: onion, bell pepper, tomato, herbs, cheddar cheese, gouda cheese, sausage, bacon, shrimp
Additional ingredients .50 each

12

EYE OPENER BREAKFAST

Two eggs any style, bacon or sausage, Creole grits, choice of bread

13

EGGS BENEDICT

Two poached eggs, ham, English muffin, Hollandaise

14

CHICKEN & WAFFLES

Fried chicken thighs, pepper jelly, buttermilk waffle, maple syrup

15

BOUDIN BENEDICT

Two poached eggs, boudin, English muffin, green tomato chow chow, creole mustard, hollandaise

15

SIDES

Two eggs any style	3	Fries	3
Biscuit	3	Creole grits	3
Hash browns	3	Bacon	4
Seasonal fruit	4	Sausage	3
Collard greens	4	Waffle	5

Choice of Bread: White, Wheat, or English Muffin 3

LUNCH

(SERVED ALL DAY)

FRIED CHICKEN & RED BEANS

Fried chicken thigh, cajun hot honey, red beans and rice

15

FRIED SHRIMP PO'BOY

Fried shrimp, classic New Orleans French bread, lettuce, tomato, house pickles, Blue Plate Mayo

17

FRIED CHICKEN SANDWICH

Fried chicken thigh, hot and sweet Tiger Sauce reduction, Blue Plate Buttermilk dressing, house pickles, Challah bun

13

DOUBLE CHEESEBURGER

Two griddle-pressed patties, lettuce, red onion, American cheese, Blue Plate remoulade, house pickles, Challah bun

13

CAESAR SALAD

Romaine hearts tossed in house-made Blue Plate Caesar dressing, croutons, shaved Parmesan

9

BLUE PLATE CHICKEN SALAD

House-made chicken salad, mixed baby greens, summer radishes, tomato, lemon poppy seed dressing

9

DRESSINGS

Blue Plate Buttermilk Ranch, Caesar, La Martinique Poppy Seed and Balsamic Vinaigrette

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