## LOCATION

481 Girod St New Orleans, LA 70130 504.265.1972



## HOURS

Tuesday - Saturday 7:00am-3:00pm

## **COFFEE & TEA**

	12oz	16oz
<b>DAILY DRIP</b> Ask about our daily se	<b>2.5</b> lection	3
CAFÉ AU LAIT	2.5	3
<b>CHAI TEA</b> Brewed in-house	4	4.5
HOT CHOCOLATE	3	4
HOT TEA	2.5	3.5
	16oz	20oz
COLD BREW	4	5.5
ICED COFFEE	3	3.5
VIETNAMESE ICED COFFEE	4	4.5
ICED TEA Luzianne Unsweet, Sw	<b>2.5</b> eet, Mango,	<b>3</b> Peach
SODA TEA Luzianne Tea infused v	<b>3</b> with homem	<b>3.5</b> ade

## **ESPRESSO**

	12oz	16oz
ESPRESS0	3	
CAPPUCCINO	4	4.5
LATTE	4	4.5
AMERICANO	3	
MOCHA	5	5.5
CORTADO	3.5	
ADD A SHOT		2
ALTERNATIVE MILKS 1 Oat, Almond, Coconut, Soy		1
ADD A FLAVOR 1 Monin® Gourmet Syrups: Vanilla, Hazelnut, Caramel, Chocolate, Dark Chocolate, White		

# SPECIALTY COFFEE DRINKS

	16oz
SPICED ICED COFFEE Patria Coffee, cinnamon, cloves	5
ESPRESSO SPRITZER	4
FIZZY BREW Cold brew, cranberry juice, soda water	<b>5</b>
COLD FASHIONED MOCKTAIL Cold brew (Coffee & Chicory, Original or Mocha), sugar, orange bitters	8
ICED LEMON ESPRESSO San Pellegrino® Limonata, espresso	5
<b>ESPRESSO JULEP</b> Espresso, mint syrup, milk, over ice	8
CAFÉ BOMBON Espresso, condensed milk, cocoa pow vanilla whipped cream	<b>7</b> vder,

## ICED ESPRESSO DRINKS AVAILABLE

Chocolate, Almond, Sugar Free Vanilla

## **BOTTLED DRINKS**

LUZIANNE TEA18.5ozEVAMOR WATER20oz64ozSweet, Peach Tea with Ginger, Green Teawith Watermelon, Green Tea with Honey2.2534

A CENTURY OF NEW ORLEANS FAMILY TRADITIONS



flavors and soda water.

Vanilla, lemon or mint















**AFFOGATO** 





5

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504.265.1972



## HOURS

Tuesday - Saturday 7:00am-3:00pm

## **BREAKFAST**

(SERVED ALL DAY)

## **CAJUN SUNSHINE BEIGNETS (2)**

Egg, bacon, American cheese, hot sauce

6

## TRADITIONAL SWEET BEIGNETS (4)

Covered with powdered sugar

4

## MORNING JOY BISCUIT SANDWICH

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

8

## **OMELET DU JOUR**

Three eggs, Chef's choice or Build your own: onion, bell pepper, tomato, herbs, cheddar or gouda cheese, sausage, bacon, shrimp

9

## **CREOLE CALAS (5)**

New Orleans style sweet rice fritters, powdered sugar, chicory crème anglaise

8

## **EYE OPENER BREAKFAST**

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

10

## SWANS DOWN TRIPLE STACK

Three large fluffy pancakes made with cake flour, maple syrup

6

#### SIDES

Two eggs any style 3
Biscuit 2
Double stack pancakes 3
Hash browns 2
Seasonal fruit 3
Potato salad 3

Dirty rice 4
Chicken and sausage gumbo 5
Fries 3
Grits or Creole grits 3
Bacon 3

Sausage 3

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

LUNCH

(SERVED ALL DAY)

## **DOUBLE CHEESEBURGER**

Two 5-oz. griddle-pressed patties, shredded lettuce, red onion, American cheese, house pickles, Blue Plate remoulade, Challah bun

12

## FRIED CHICKEN SANDWICH

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

13

## **DEBRIS PO'BOY**

Braised beef debris, classic New Orleans French bread, lettuce, tomato, house pickles, Blue Plate Mayo

14

### FRIED SHRIMP PO'BOY

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

MKT

## **CAESAR SALAD**

Romaine hearts tossed in house-made Blue Plate Caesar dressing, crispy chicken cracklings, shaved Parmesan

9

## **BLUE PLATE CHICKEN SALAD**

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

9

## ENDIVE AND POACHED PEAR SALAD

Mixed endive, fresh pear poached in Luzianne Hibiscus Tea, pecans, smokey blue cheese, lunch box peppers

9

## **DRESSINGS**

Oil and Vinegar, Blue Plate Buttermilk, Caesar, Green Goddess La Martinique Vinaigrettes: French, Balsamic, Poppy Seed, Blue Cheese

## **PROTEINS**

Chicken 5

Shrimp MKT

Impossible Burger 5

Incogmeato Chicken 5

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