

## LOCATION

481 Girod St  
New Orleans, LA 70130

504-265-1972



## HOURS

Open 7 days a week

7:00am-2:00pm

## COFFEE & TEA

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

## ESPRESSO

	12oz	16oz
<b>ESPRESSO</b>	3.25	
<b>CAPPUCCINO</b>	4.5	
<b>LATTE</b>	4.5	5
<b>AMERICANO</b>	3.5	
<b>MOCHA</b>	5	5.5
<b>CORTADO</b>	4	

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

## ICED ESPRESSO DRINKS AVAILABLE

## BOTTLED DRINKS

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

## SPECIALTY COFFEE DRINKS

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

## SPIRITS

<b>COCKTAILS</b> Mimosa, Bloody Mary, Screwdriver	10
<b>BEER</b> Abita Light, Amber, The Boot, AlphaGator, Strawberry Lager Abita Andygator Miller Light Pabst Blue Ribbon	6 7 4 3
<b>WINE</b> Rosé	10

A CENTURY OF NEW ORLEANS FAMILY TRADITIONS



10142024



# BREAKFAST

(SERVED ALL DAY)

## MORNING JOY BISCUIT SANDWICH

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

9

## OMELETTE

Three eggs, choose 3 ingredients: onion, bell pepper, tomato, 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 boneless chicken thighs, pepper jelly, buttermilk waffle, maple syrup, pecan butter\*

(\*contains nuts)

14

## BOUDIN BENEDICT

Two poached eggs, boudin, English muffin, green tomato chow chow, Hollandaise

15

# LUNCH

(SERVED ALL DAY)

## FRIED CHICKEN & RED BEANS

Boneless 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

16

## 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

## WEDGE SALAD

Buttermilk ranch dressing, red onion, radish, cherry tomato, biscuit and bacon crumble

12

## BLUE PLATE CHICKEN SALAD

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

9

## SIDES

Two eggs any style	3	Fries	3
Biscuit	3	Creole grits	3
Hash browns	3	Bacon	4
Red beans & rice	5	Sausage	3
Collard greens	4	Waffle	5

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

## DRESSINGS

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

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