

EST 1894
714 Rue S. Peter



TAKEAWAY MENU
AT COUNTER
Coffee & Donuts
Cold Brew Cocktails

BREAKFAST

Add yogurt and granola parfait to any dish \$3

Crab-cake Jonathan \$14.5

English muffin, poached egg, tomato, sautéed crab cake, hollandaise, Gulf shrimp, grits or home fries

Banana Foster French Toast \$9.5

Glazed banana, caramel foster sauce, whipped cream

Buttermilk Pancakes \$9

Choice of Pecans, Banana OR Strawberries

Lost Bread \$9

The coffeepot version of Pain Perdu, topped with powder sugar and syrup

Eggs Jonathan \$13.25

English muffin, poached egg, Louisiana ham, Tomato, Hollandaise, Gulf shrimp, grits or home fries

Eggs Sardou \$12

English muffin, poached egg, creamed spinach, hollandaise, grits or home fries.

Buttermilk Chicken Benedict \$12

Grilled Biscuit, Buttermilk fried chicken, scrambled egg, sausage gravy, grits or home fries

Plantation Breakfast \$13.25

Two eggs, Ham-steak, A Calas, and grits or home fries

Coffee Pot Calas and Grits \$8.5

Fried rice fritters topped with powder sugar, New Orleans Original Dish! A staple of The Old Coffee Pot.

Sis Soul Food Omelet \$12

Potato, onion, bell pepper, bacon, sausage, and cheese, grits or home fries.

Bienville Omelet \$13.25

Gulf shrimp, Crawfish, peppers and onions, cheese Hollandaise, Grits or home fries.

Eggs Creole \$12

Scrambled eggs, green onion, bell pepper, mushroom, Creole sauce, grits or home fries.

Two Eggs Breakfast \$8

Two eggs, grits or home fries, bacon or sausage links add \$3 ham steak or corn beef hash add \$3.50

Biscuits and Gravy \$11

Scrambled eggs, sausage links, biscuit and gravy

Breakfast Sampler \$15

Calas, Lost Bread, Blintz and Yogurt and Granola Parfait

LUNCH AND DINNER

Shrimp Remoulade \$12

Gulf shrimp, remoulade, bell pepper, cherry tomato, spring mix

Chicken Caesar Salad \$11

Marinated chicken, Lettuce, Caesar dressing, Parmesan cheese, Homemade Croutons

Crab Balls \$12

Louisiana Crab mix fried golden, remoulade sauce

Chicken Andouille Gumbo \$9

Chicken, Andouille, Louisiana spices, Rice

Add Garlic bread \$2

Chef Dustin's Seafood Gumbo \$9

Gulf shrimp, Crab, Okra, Rice, cocktail shrimp

Corn and Crab Bisque \$9

Crab, corn, heavy cream, Louisiana spices, cream sherry

New Orleans Sampler \$16

Jambalaya, Seafood Gumbo, Chicken Gumbo

Crawfish, Catfish or Shrimp Po-boy \$12

Add cup of gumbo or Bisque \$4

Remoulade, lettuce, tomato, Cajun fries

Buttermilk Fried Chicken \$15

Warm biscuits, creamy sausage gravy

Shrimp and Grits \$15

Gulf Shrimp, Bourbon butter sauce, grits

Triple D \$22

"As Featured on Diners, Drive-ins and Dives"

Marinated Chicken, crab-cake, grilled shrimp, green bean casserole, Beurre Blanc, Side of Jambalaya.

Jambalaya \$15 w/ Fried Catfish \$18.5

"Featured on The Food Network"

LA spices, Chicken, andouille, rice

Catfish and Shrimp Platter \$18

Add cup of Gumbo or Bisque \$4

Fried catfish, fried shrimp, Cajun fries

Seafood Sampler \$17

Seafood gumbo, corn and crab bisque, crab balls

Sautéed Crab-Cake \$19

Two Louisiana crab cakes, beurre blanc, sweet potato hash and green bean casserole

Parmesan Encrusted Redfish \$19

Parmesan Redfish, meuniere sauce, sweet potato hash, green bean casserole.

