

# Breakfast

## Soul Cup

\$4 / \$8

Layers of goodness that begin with creamy Southern style grits followed by a dab of our house made sausage gravy, hash browns, more sausage gravy, scrambled eggs, even more gravy, and topped with a “waterfall” of bacon draped over the edge the cup. This is the perfect blend of our favorite breakfast foods served up conveniently in an 8 or 16 oz to-go cup for those days when you gotta eat a hearty meal on the run.

## Breakfast Po’Boy of the week

\$8

Ask your server about this week’s breakfast Po’Boy

## Biscuits and Gravy

\$6

House made biscuits, fresh out of the oven and smothered in our secret recipe “firehouse style” sausage gravy.

### Add Ons

Eggs to order *	\$1.50 ea
2 slices of bacon or 2 sausage links	\$2.50
Cup of Sausage gravy	\$4
Grits	\$2
Southern Style Hash Browns	\$2
Biscuit	\$2
Waffle	\$3.5

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or **eggs** may increase your risk of foodborne illness, especially if you have a medical condition.*

## Po’Boy Sandwiches

This traditional New Orleans sandwich brings together a perfect blend of flavors. Your choice of filling on a crusty sandwich roll, and “dressed” with tomatoes, lettuce, pickles, and house made Creole aioli. Plates are served with Red Beans & Rice and Collard greens.

	Ala Carte	Plate
Andouille Sausage	\$9	\$14
Blackened Catfish	\$11	\$16
Shrimp Remoulade with Fried Green tomatoes	\$11	\$16

*Some of our food may contain nuts, dairy, gluten, soy, shellfish or other allergens*

*gf= gluten free, v= vegan*

## Plates

### Chicken and Waffles \$7 / \$10

One or two of our crispy buttermilk fried chicken cutlets served up on a hot off the iron waffle with a side of creamy Southern style grits. Not just for breakfast, this southern staple is tasty with or without maple syrup.

### Creole Jambalaya *gf* \$14.25

Andouille sausage, shrimp, chicken sautéed with onion, peppers and celery in a Creole tomato sauce with rice. Served with Red Beans & Rice and Collard greens.

### Cajun Crawfish Pasta \$14.25

Spiral pasta in a parmesan cream sauce, loaded with sweet crawfish tails. This is a must have dish at NOLA's Jazz Fest. Served with Red Beans & Rice and Collard greens.

### Southern Fried Chicken 2 pc \$14 / 3 pc \$16.5

Our buttermilk-marinated boneless skinless chicken breast cutlets are delectably crispy, flavorful, and thoroughly mouth watering on the outside while tender and juicy inside. Served with Red Beans & Rice and Collards.

### Red Beans & Rice with Andouille Sausage *gf* \$11.5

This not so veggie version of our Red Beans is served with a link of our spicy smoked Andouille sausage, grilled to perfection. Served with Collard greens.

### Red Beans & Rice with Blackened Green Tomatoes *v* \$11

Our Red Beans served over a bed of rice and topped with three slices of green tomato that is pan blackened. Served with Collard greens.

### Fried Catfish \$14

Served with Hushpuppies and Slaw.

## Gumbo

### Vegan Gumbo *v* Cup \$4 Bowl \$8.25

The flavor and mouth feel of this completely vegan version of our house made gumbo will have you disbelieving that it could possibly be a vegan dish. Trust us, we love it so much we gave it a regular home on the menu.

### Gumbo of the Week *Ask your server which of our two delicious gumbos we are offering this week:*

#### New Orleans Style Seafood Gumbo Cup \$5.25 Bowl \$11.25

This sumptuous staple dish from The Big Easy is made with a deep mahogany roux, more than a dash of Creole seasonings, Andouille sausage, and chock full of blue crab and shrimp. Served with bread.

#### Cajun Chicken and Sausage Gumbo Cup \$4 Bowl \$8.25

Just like it's briny cousin above, but filled with chunks of chicken, lots of Andouille sausage, and made with NOLA love. Served with bread.

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## Ala Carte

### **Creole Jambalaya** *gf*

\$9

Andouille sausage, shrimp, chicken sautéed with onion, peppers and celery in a Creole tomato sauce with rice.

### **Cajun Crawfish Pasta**

\$9.5

Spiral pasta in a spicy parmesan cream sauce, loaded with sweet crawfish tails. This is a must have dish at NOLA's Jazz Fest.

### **Southern Fried Chicken**

2 pc \$7 / 3 pc \$10

Our buttermilk-marinated boneless skinless chicken breast cutlets are delectably crispy, flavorful, and thoroughly mouth watering on the outside while tender and juicy inside.

### **Red Beans & Rice** *gf/v*

\$5.25

A vegetarian version of the Creole classic dish. These beans are slow simmered with the trinity of onions, peppers, and celery. Served over a bed of steamed rice.

### **Vegetarian Collard Greens** *gf/v*

\$3.25

A delicious vegetarian interpretation of a Southern staple side dish. Smokey and slightly spicy without the bitterness commonly associated with greens.

### **Fried Green Tomatoes** *v*

\$6

Thick sliced green tomato, battered and fried to perfection, then drizzled with our house made remoulade sauce.

### **Fried Green Tomatoes with Shrimp Remoulade**

\$9

Three slices of our Fried Green Tomatoes topped with remoulade marinated shrimp, and drizzled with our house made remoulade sauce.

# Sweets

## Hazelnut Beignets

Sm \$3.25 / Lg \$5.25

The French Market comes to Oregon in this delicious pastry made with fresh Willamette Valley Hazelnuts, deep fried to perfection and dusted with powdered sugar. Best enjoyed warm with a hot cup of chicory coffee, cafe au lait style.

## Plain Beignets \*\*

Sm \$3 / Lg \$5

Just as delectable as our hazelnut version, but without the nuts.

## Calas

\$4.25

The original NOLA street food. These rice fritters are fried golden brown and dusted with powdered sugar.

**\*\* Those with nut allergies should be aware that all of our fried sweets are cooked in the same oil.**

## Bread Pudding

\$8

A New Orleans favorite dessert, we will rotate a different recipe each week.

# Beverages

Milk	\$2.5
Sweet Tea	\$2.5
Lemonade	\$3
Soda	\$2
Bottled Water	\$1.5
Rishi Organic Hot Tea (per bag)	\$2.50

	12 oz	16 oz	20 oz
Cafe du Monde Chicory Coffee	\$2.75	\$3.25	\$3.75
Brewed Caffe Umbria Coffee	\$2.50	\$3	\$3.50

## Caffe Umbria Espresso Drinks

Latte	\$3.25	\$3.75	\$4.25
Mocha	\$3.75	\$4.25	\$4.75
Americano	\$2.75	\$3.00	\$3.25

Espresso Shot .50

Flavor Shot .50

Milk Alternative .50

**Beer and Wine:** Ask your server for our current selection

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