



Fall / Winter Lunch

If it tastes like butter... it is butter!



Our Mission

We believe fresh, wholesome food made by hand is a healthy and better tasting way to serve our customers. We hand prepare everything possible in-house. In fact our motto is, “if it tastes like butter... it is butter”!

Soups, Appetizers and More

Beignets

A French quarter traditional doughnut, light and airy, served hot with lots of confectioner's sugar. 3 per order. 3.99

Lemon Crescent Beignets

Our twist on the classic! A crescent shaped beignet filled with a sweet and tangy lemon curd. Covered with confectioner's sugar. 3 per order. 4.99



Deviled Eggs

A party favorite. 4 deviled eggs made in the southern tradition. 3.99



French Onion Gratinée

Caramelized onions in a rich, brandy infused beef broth with baguette and Gruyere. 3.99

Soup of the Day

Ask your server for today's selection. 3.99

Brie & Fruit Plate

A wedge of French triple cream Brie, fresh fruit and honey. Serves one to two people. 7.99

Artichoke Parmigiana Crostini

Artichokes, garlic and Parmesan cheese are combined and broiled on crisp baguette slices. 4.99

Side Salads

Salad Dressings: Lemon Dijon vinaigrette, raspberry vinaigrette, bleu cheese, basil green goddess or ranch. We make our croutons and dressings in-house, except for the raspberry vinaigrette.

House Salad

Mixed lettuces, tomato, cucumber, red onion, olives, egg and croutons. 5.99

Spinach

Fresh baby spinach, chopped egg, candied pecans, bacon and hot balsamic vinaigrette. 5.99

Main Course Salads

Served with toasted garlic baguette or French bread.

Shrimp Remoulade

Chilled prawns, assorted fresh greens and asparagus served with sauce remoulade. 11.99

The Greek

Fresh tomatoes, bell peppers, cucumbers, onions, olives and pepperoncini are marinated in our house-made lemon dressing and is finished with feta cheese and fresh oregano. 10.99

Spring Chicken

Chicken breast, dried cranberries, apples, orange supremes. pecans and red onions are served with raspberry vinaigrette. 10.99



Salad Nicoise

Made in the classic Provençal style. Albacore tuna, marinated potatoes, green beans, tomato and egg. 10.99

Chicken Caesar

Marinated chicken, black olives, red onion and Romaine lettuce tossed with our house-made Caesar dressing and croutons. 10.99

Main Course Salads (continued)



Chinese Chicken Salad

Sweet and slightly spicy peanut ginger dressing is tossed a mix of lettuce, cabbage, carrot, green onion, cilantro and crispy noodles. 10.99

Classic Spinach

Fresh baby spinach, chopped egg, candied pecans, bacon and hot balsamic vinaigrette. 9.99

Italian Misti

Mixed lettuces, apples, roasted pepper, sun dried tomatoes, golden raisins, Gorgonzola and candied pecans served with vinaigrette on the side. 9.99



Bleu Wedge

Crisp iceberg lettuce, bacon and candied pecans. Served with house-made Point Reyes bleu cheese dressing. 9.99

Signature Dishes

Served with your choice of soup, house salad or spinach salad.



Pork Hungarian Goulash

Hungarian paprika lends a gently spicy flavor and deep red color to this old world stew. Finished with sour cream and served over buttered egg noodles. 10.99

Croque Tartine

Baguette slices, ham, Dijon mustard, Gruyere cheese, béchamel sauce broiled and topped with an over easy egg. 9.99

Ham and Asparagus Crepes

Ham, onion, Gruyere cheese and asparagus topped with hollandaise sauce. 10.99



Quiche Florentine

Made in house from scratch: Bacon, Gruyere, Swiss, fresh spinach and spices in our signature pie shell 10.99



Shrimp Creole

Shrimp, smoked sausage and white wine flavor this Louisiana original. Prepared mild and served with Basmati rice and Louisiana hot and sauce on the side. 11.99

Seafood Newburg Crepes

Sautéed cod and shrimp are finished with our rich, sherry-spiked cream sauce. 11.99

We understand the need for special dietary requests. Ask your server for gluten free options.

Pasta

Served with your choice of soup, house salad or spinach salad and toasted garlic baguette or French bread. Add white truffle oil for 1.

Spaghetti Primavera

Slow cooked fennel sausage, wine and tomato sauce tossed with spaghetti and Parmigiano Reggiano Stravecchio cheese, drizzled with extra virgin olive oil. 9.99

Lasagna Provencal

Made with a combination of ricotta and mozzarella cheeses, red wine enriched with tomato and béchamel sauces. 10.99



Fettuccine (Alfredo or Gorgonzola)

Your choice of rich flavorful Alfredo or Gorgonzola cream sauces. 9.99
Add Chicken 3, Add Shrimp 4

Sandwiches

Served with your choice of soup, house salad, spinach salad, feta pasta salad, potato salad, Cole slaw or French fries.



Pulled Pork

Slow roasted pork shoulder, served with our house Bourbon sauce and tangy Cole slaw. 9.99

Chicken Salad on Croissant

Traditional with celery, onions, mayonnaise and seasonings served on a croissant with lettuce and tomato on the side. 9.99

Grilled Shrimp Po' Boy

Cajun grilled shrimp, shredded lettuce, tomato and sauce remoulade served in a soft French roll. 11.99

BLT

Bacon, lettuce, tomato and mayonnaise on a toasted bread of your choice. 9.99

Turkey and Cranberry

Sliced turkey breast, smoked cheese, cranberry sauce, lettuce and mayonnaise. Served on a French roll. 9.99

Grilled Brie and Apple

French triple cream Brie with thinly sliced crisp apples and arugula on sourdough. 9.99

French Dip

Thinly sliced roast beef, sautéed onions and Swiss cheese on a toasted French roll served with au jus and sour cream horseradish sauce. 10.99

Chicken Pesto

Freshly grilled chicken breast, roasted red pepper, provolone cheese, spring greens and creamy pesto served on grilled sourdough. 9.99

Frico Grilled Cheese

A mix of cheddar and Swiss cheeses, sliced tomato and Dijon are grilled on sourdough with a crispy Parmesan crust. 9.99



Café Club

Chicken breast, bacon, lettuce, tomato, avocado and mayonnaise served in a single layer on lightly toasted sourdough or wheat bread. 10.99

Panini

Served with your choice of soup, house salad, spinach salad, feta pasta salad, potato salad, Cole slaw or French fries.



Nogada Chili

Roasted green chili, pulled pork, seasoned cream cheese, sprinkled with slivered almonds. 10.99

Herb Chevre & Fig Compote

Rosemary, goat cheese, honey and brandied fig compote blend to create a unique flavor experience. 9.99



Caprese

Ripe tomato, fresh mozzarella, fresh basil and pesto. 9.99



Cubano

Pulled pork, ham, Swiss cheese, yellow mustard, mayonnaise and a dill pickle make up this Miami classic! 10.99

Tuna Melt

Tuna salad and cheddar cheese in Panini perfection. 9.99

Braised Beef and Cheddar

Beef, slowly braised in rich demi-glacé and cheddar cheese. Enhanced with house-made Major Grey's Chutney. 10.99

Burgers

1/3 pound ground beef patties served on a brioche bun with your choice of soup, house salad, spinach salad, feta pasta salad, potato salad, Cole slaw or French fries.

Classic Cheese Burger

Cheese of your choice, lettuce, tomato, mayonnaise and pickle. 8.99 Add bacon or avocado 2.

Bleu Bacon

Bacon, bleu cheese, caramelized onions and mayonnaise. 10.99

Portobello

This meat free alternative features a marinated Portobello mushroom with garlic and spinach stuffing topped with feta. 10.99



Bourbon Street

Bacon, crispy fried onion threads, lettuce, tomato, bourbon sauce and mayonnaise. 10.99 Add cheese for 1.

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Beverages

Interested in beers, wine or a cocktail? Ask your server for the bar menu.

Premium Sodas

Italian Sodas

San Pellegrino soda water mixed with the flavored syrup of your choice: Almond Roca, Blackberry, Blood Orange, Hazelnut, Mango, Peanut Butter, Pomegranate, Strawberry, Raspberry or Vanilla. Served with or without cream. 2.50

Henry Weinhard's Vanilla Cream Soda

A smooth, cream soda that harkens back to the days of yesteryear. 2.75

Henry Weinhard's Root Beer

A classically crafted root beer. 2.75

Henry Weinhard's Orange Cream Soda

A delicious orange soda with hints of vanilla. 2.75

St. John's Ginger Beer

Authentically brewed ginger beer from the U.S. Virgin Islands. 5.00

San Pellegrino Sodas

Choose your favorite flavor: Limonata, Aranciata, Aranciata Rossa. 2.75

San Pellegrino Water (large)

Imported from Italy. 3.50

San Pellegrino Water (small)

Imported from Italy. 2.25

Domestic Sodas

Coke, Diet Coke, 7-Up, Dr. Pepper
1.50

Coffee & Espresso

House Coffee

Our house brew 2.50

Espresso

A strong, medium roast bean. 2.00

Latte

A shot of espresso mixed with steamed milk. 3.50

Mocha

A shot of espresso and steamed milk mixed with Ghirardelli chocolate. 3.75

Cappuccino

Named after the cowls of the Capuchin monks in Italy. 3.00

Milk and Tea

Hot Tea

We proudly brew a variety of teas. Ask your server for today's selection. 2.00

Iced Tea

Our freshly brewed tea is served cold, over ice. 2.25

Flavored Iced Tea

Our freshly brewed tea is served cold, over ice. With the flavor of your choice: Almond Roca, Blackberry, Blood Orange, Hazelnut, Mango, Peanut Butter, Pomegranate, Strawberry, Raspberry or Vanilla. 2.75
Refills: 0.50

Hot Chocolate

Made with Ghirardelli Dutch processed cocoa. 2.75

Milk

Whole milk, 12oz. 2.25

Juices

Apple Juice 2.50

Cranberry Juice 2.50

Orange Juice 3.00

Tomato Juice 2.50

Lemonade 2.00