



C A F E & C A T E R I N G

Appetizers

Smoked Wings (6) \$8 (12) \$15

Cajun rubbed, smoked and fried with choice of sauce:

Tiger Sauce

Kicken Cajun Parmesan

Honey BBQ

Buffalo

Lemon Pepper

Muddy Fries \$10

Loaded with shredded beef, peppers and onions, cheese, brown gravy

JP's Gumbo (Cup \$4 | Bowl \$9)

New Orleans classic with chicken and Conecuh sausage, white rice

Fried Green Tomatoes \$10

Creole cream sauce, corn succotash

Cheese Curds \$9

with tomato basil sauce

Fried street corn ribs \$10

queso fresco, cilantro, lime

French Quarter Fries \$12

Blackened shrimp, bacon, cheese, creole cream sauce

Red Beans and Rice (Cup \$4 | Bowl \$9)

Baskets and Plates

Side substitutions +\$0.50. Soup or salad +\$1

Catfish, Shrimp, or Chicken Tender Basket \$14

Fried, Grilled, or blackened

Comes with fries and hushpuppies

Choice of sauce : Tartar, Cocktail, Remoulade, or

House Sauce

Pastalaya \$16

Chicken, Sausage, Peppers, onions, egg noodles,

cajun alfredo

Add Shrimp \$3

S'Mac it 2 Me \$15

White cheddar mac, fried chicken tenders, bacon,

cheese, green onions

Spicy or Regular

Salads

Krewe of Ceasar Salad \$8

Chopped romaine, cornbread croutons, house made caesar dressing

Mardi Gras Salad \$12

Fried green tomatoes, yellow corn succotash, purple onions, mixed greens, pepper bacon vinaigrette

Neutral Ground Salad \$8

Iceberg/romaine blend, tomatoes, cucumbers, cheddar cheese

Muffuletta Salad \$12

Chopped lettuce, salami, ham, provolone, purple onion, olive mix, iceberg/romaine blend

Add to any salad:

Grilled, blackened, or fried chicken - \$3

Shrimp - \$4

Blackened or grilled salmon -\$8

Dressings Available:

Ranch, Blu cheese, 1000, Honey Mustard, Raspberry

Vinaigrette, Pepper Bacon Vinaigrette, Herb Ceasar

Extra dressing \$1.25

Smoked Pork Chop \$18

10oz Porterhouse cut pork chop, garlic mashed potatoes, green beans, pecan honey mustard

Shrimp and Grits \$18

Fried grit cake, shrimp, mushroom, tomato, white wine butter sauce

Dixie Chicken \$15

Fried chicken cutlet, mushroom bacon sauce, green beans, garlic mashed potatoes

Crawfish Etouffee \$18

Creole sauce, rice, and french bread



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Burgers and More

Choose 1 side

Blu Bayou Burger \$10

Blackened beef patty, blue cheese spread, “dressed”, brioche bun

Royal St. Burger \$9

6oz all beef patty, “dressed”, house sauce, brioche bun

BB King \$15

6oz all beef patty, balsamic caramelized onions, brie cheese, bacon, mushrooms, spinach, garlic aioli brioche bun

Who Dat Burger \$15

8oz Conecuh/Beef patty blend, lettuce, tomato, crushed Zydeco house chips, creole cream sauce

Ragin Cajun Reuben \$13

House cured and smoked pastrami, creole slaw, swiss cheese, 1000 dressing, rye toast

Salmon BLT \$16

Blackened Salmon, bacon jam, mixed greens, fried green tomatoes, toasted wheat bread

Roast Beef Po'Boy \$13

Braised and smoked shredded beef, peppers and onions, pepper jack cheese, lettuce, gravy

Bayou Po'Boy \$13

Fried catfish, shrimp, or chicken
Lettuce, tomato, on french bread with choice of sauce :
Tartar, Cocktail, Remoulade, or House Sauce

Add Ons: bacon \$1.25 | American, Swiss, Pepper Jack, Provolone, or Cheddar Cheese \$.75
mushrooms \$.75 | grilled onions \$.75
creole cream \$1.25

Sides \$3

Creole Mayo Slaw
Mustard Potato Salad
French Fries
White Cheddar Mac & Cheese
Corn Ribs
Onion Strings
Zydeco House Chips
Garlic Mashed Potatoes
Broccoli
Green Beans
Side Salad
Cup of Gumbo or Soup

Lagniappe \$5

(a little something extra)

Banana Rum Runner

Rum infused banana pudding, raisins, pecan shortbread cookies

MawMaw's Pillows

New Orleans classic beignets, powdered sugar

Turtle Cheesecake

Caramel, chocolate, pecans

Cece's Buttermilk Pie

with whipped cream

Fried Bread Pudding

with royal icing

Be' Be' Menu

\$6

comes with drink and 1 side.

Fried Chicken Tender Basket

Grilled Cheese

Mac and Fries

Be'Be' Burger