



FARMER'S MARKET MENU



THURSDAY MAY 13, 2021

*****CALL (504) 309-2065*****

CRAB & CORN BISQUE \$10
HIGGINS CRAB + SWEET CORN

**FRIED GREEN TOMATO
SHRIMP REMOULADE \$12**
GULF SHRIMP + REMOULADE SAUCE

CREOLE TOMATO CAPRESE \$11
LOCAL CREOLE TOMATOES +
FRESH MILK MOZZARELLA + BASIL PESTO

DESSERT SPECIALS \$8

MEYER LEMON ICEBOX PIE
CAFE HOPE FARM MEYER LEMONS +
GRAHAM CRACKER + CHANTILLY CREAM

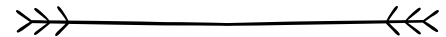
BUTTERMILK PANNA COTTA
BLUEBERRY COMPOTE

SMORES BROWNIE SUNDAE
FUDGE BROWNIE + TOASTED
MARSHMALLOW FLUFF + MAGIC SHELL

**TWO COURSE
DINNER \$27**

1ST COURSE
GRILLED ROMAINE SALAD
ROMANO + CROUTONS + CAESAR DRESSING

2ND COURSE
PORK OSSO BUCO
BRAISED PORK SHANK + BRUSSELS SPROUTS +
CHEESE GRITS + PORK JUS



ADD A BASKET OF HOUSE-MADE
FOCACCIA BREAD FOR \$5
(SERVED WITH HERB DIP)

BLACKENED OR FRIED CATFISH \$12
PURPLE HULL PEA + COLLARD GREENS +
CORNBREAD CROUTONS

CAFE HOPE BURGER \$14
8 OZ ANGUS BEEF PATTY + BACON JAM +
CHEDDAR + BBQ AIOLI + HAND CUT FRIES

VEGGIE LASAGNA \$13
CREAMED SPINACH + ARTICHOKE +
RED PEPPER + MARINARA + MOZZARELLA
ADD 3 MEATBALLS FOR \$5

FRIED CHICKEN SANDWICH \$12
CRISPY CHICKEN + HOUSE PICKLES +
MAYONNAISE + HAND CUT FRIES

SHRIMP & GRITS \$15
GULF SHRIMP + ANDOUILLE + CHEESE GRITS

CHICKEN TENDERS \$8
HONEY MUSTARD + HAND CUT FRIES

