



FARMER'S MARKET MENU



THURSDAY JULY 29, 2021

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

GUMBO Z'HERBES \$10

MUSTARD GREENS + HAM HOCK + ANDOUILLE

CRAB BEIGNETS \$12

HIGGINS CRAB + GREEN TARTAR SAUCE

B.E.L.T. SALAD \$11

FRIED CREOLE TOMATO CROUTONS +
HARD BOILED EGG + BACON + BUTTERMILK RANCH

DESSERT SPECIALS \$8

LEMON ICEBOX PIE

GRAHAM CRACKER + CHANTILLY CREAM

BLUEBERRY SHORTCAKE

BLUEBERRY COMPOTE + CHANTILLY CREAM

NUTELLA PANNA COTTA

DULCE DE LECHE + COCOA NIB BRITTLE

TWO COURSE

DINNER \$25

1ST COURSE

MEXICAN STREET CORN DIP

FRESH GRILLED CORN + ROASTED JALAPENO +
PEPPER JACK + TORTILLA CHIPS

2ND COURSE

MARINATED SKIRT STEAK

CILANTRO-LIME RICE + BLACK BEANS +
SALSA VERDE



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

CAFE HOPE BURGER \$15

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

LOUISIANA FRIED CATFISH \$13

GULF CATFISH + DIRTY RICE + PICKLED OKRA

SHRIMP & GRITS \$16

GULF SHRIMP + ANDOUILLE + CHEESE GRITS

CHICKEN TENDERS \$9

HONEY MUSTARD + HAND CUT FRIES

