

FARMER'S MARKET MENU



THURSDAY AUGUST 19,2021 ***CALL (504) 309-2065***

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

SHRIMP TOAST \$12 SWEET & SOUR SAUCE

STRAWBERRY SALAD \$9 CANDIED PECANS + GOAT CHEESE + STEEN'S CANE VINAIGRETTE

DESSERT SPECIALS \$8

LEMON ICEBOX PIE
GRAHAM CRACKER + CHANTILLY CREAM

FARMER'S MARKET FIG TRIFLE COCONUT + PECAN + CREAM CHEESE ICING

NUTELLA PANNA COTTA
DULCE DE LECHE + COCOA NIB BRITTLE

TWO COURSE SPECIAL \$28

1ST COURSE
BACON WRAPPED JALAPENOS
GRILLED CORN & CREAM CHEESE STUFFING

2ND COURSE BISTRO FILET

BUTTER WHIPPED POTATOES + SAUTEED SPINACH + RED WINE JUS



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







