

Walk with purpose, serve with humility, cook with hunger, live with Hope.

APPS/STARTERS		ENTREES	
Bolognese Empanadas - Classic Italian meat sauce, parmesan cheese	10	Blackened Local Fish (Mkt Price) - Cajun spices, fregola, seasonal vegetables, rouille	
Crawfish Beignets - Local crawfish, mascarpone, green goddess sauce	13	Grilled Rib Eye 140z. 38 Petit Filet 60z. - Garlic smashed red potatoes, seasonal vegetables, chimichurri	35
Florentine Dip (v) - Spinach, red bell pepper, parmesan, fried crackers	7	Center-Cut Pork Chop - Risotto, seasonal vegetables, compound butter	28
SOUPS & SALADS ADD Chicken or Shrimp to any salad.		Shrimp Lafitte Pasta – Local Shrimp, campanelle pasta, cajun cream sauce	26
		Café Hope Burger - Served with a side - 80/20 ground beef, lettuce, tomato, red onion, pickles, brioche bun - Add cheese - Add bacon, avocado, or egg	16
Chicken & Andouille Gumbo (cup/bowl) - Roasted chicken, local sausage, rice & fried crackers	7/10		+1 +2
Seasonal Soup (cup/bowl)	7/10		
Café Hope House Salad (v) – Mixed greens, house vinaigrette	10	SIDES	
The Wedge - Blue cheese, bacon, tomato, pickled red onion	13	Seasonal Vegetables	5
		Garlic Smashed Red Potatoes	5
The Grilled Caesar - Romaine, croutons, prosciutto chips	13		
		Shoestring Fries	5

Café Hope unlocks the potential in New Orleans' young adults by providing them with pathways to professional and personal growth. By equipping students with workforce training, empowering them with life skills, and providing them with compassionate support and advocacy, we are building a stronger workforce, a more resilient community, and a better future.







