

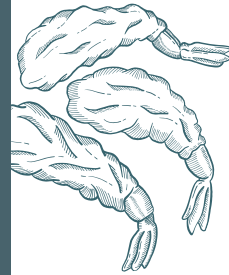


CAFÉ HOPE

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

APPETIZERS & SMALL PLATES

- Bang Bang Shrimp** 12  
– Lightly fried with a spicy house-made sauce on a bed of cabbage
- Florentine Dip (v)** 7  
– Spinach, bell peppers, parmesan, fried crackers
- Banh Mi Meatballs** 10  
– Vietnamese-inspired pork meatballs, pickled vegetables, sriracha aioli
- Chicken Wings** (6) 9.75 (12) 18  
– Choice of Buffalo or Sweet Thai
- Housemade Pretzels Bites (v)** 8  
– Soft pretzel, beer cheese
- Fresh Pork Rinds** 5  
– Fried to order, hot honey, chipotle aioli



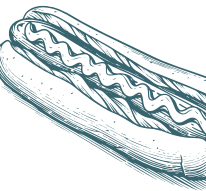
SOUPS & SALADS

ADD Chicken or Shrimp to any salad.

- Student Soup of the Day (cup/bowl)** 7/10  
– Chef and student collaboration, ask your server
- Chicken & Andouille Gumbo (cup/bowl)** 7/10  
– Roasted chicken, local sausage, & rice
- House Salad (v)** 10  
– Mixed greens, champagne vinaigrette
- Wedge Salad** 13  
– Blue cheese, bacon, tomato, pickled red onion
- Grilled Caesar** 13  
– Romaine, croutons, prosciutto chips
- Fresh Fruit Burrata Salad** 15  
– Seasonal fruit, balsamic reduction, prosciutto, basil, toasted bread



100% of proceeds from your meal goes towards



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.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU



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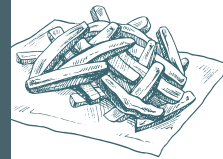
### SANDWICHES

All sandwiches served with a side

- Café Hope Burger** 15
  - 80/20 ground beef, lettuce, tomato, red onion, pickles, brioche bun
  - Add cheese +1
  - Add bacon, bacon jam, avocado, or egg +2
- Shrimp Po Boy** 15
  - Fried, sautéed, or bang bang
- The Timberlane Chicken Sandwich** 16
  - Buttermilk fried chicken breast, sriracha aioli, lettuce, pickles, pepper jelly, brioche bun
- The Stumpf Squealer** 15
  - Pulled pork, housemade BBQ sauce, serrano slaw, brioche bun

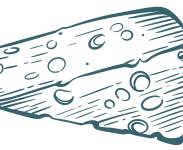
### SIDES

- 3 Cheese Mac n Cheese** 5
- Shoestring Fries** 3
  - Add cheese +1
- Garlic Smashed Potatoes** 5
- Fruit** 5
- Veggies** 5



### ENTREES

- Red Beans & Rice** 12
  - Camelia red beans, andouille sausage link, Louisiana rice
- Tacos (2 per order)** (Chicken) 8 (Fish) 10
  - Avocado crema, pickled onion, fire-roasted salsa, cilantro, tortilla chips
- Steak Frites (Fries)** 29
  - 8 oz hanger steak, seasonal vegetables, shoestring fries, chimichurri
- Center Cut Pork Chop** 26
  - Boneless pork chop, mushroom demi-glace, garlic smashed red potatoes, seasonal vegetables
- Shrimp Lafitte Pasta** 26
  - Local shrimp, campanelle pasta, Cajun cream sauce
- Seared Gulf Fish (Mkt Price)**
  - Blackened, fried, or grilled, garlic smashed red potatoes, seasonal vegetables



### DESSERTS

- Death By Chocolate** 10
  - Chocolate cheesecake, shaved chocolate, housemade chocolate syrup, chocolate pirouette, chocolate ice cream
- Berry Shortcake** 8
  - Fresh berries, flaky house-made biscuit, whipped cream
- 3 Scoops** 7
  - Housemade ice cream (ask your server for flavors)



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A 20% automatic gratuity will be applied to parties of 8 guests or more. We will gladly split checks UP TO 4 ways.

MENU