

New Orleans Cake Café & Bakery

HOUSE SPECIALTIES

CORNED BEEF HASH

Fresh Our own corned beef, roasted Yukon Gold potatoes, onions & green peppers, with two eggs any style and biscuit or toast 9.50

BOUDIN AND EGGS

Fresh locally made boudin sausage patty on a bed of stone ground yellow grits with two eggs any style and a biscuit 9.75

SHRIMP & GRITS

With sautéed shrimp, tomato & onion served over organic yellow grits 11.50
(Add two eggs any style 2.75)

CRAB SANDWICH

Fresh local crabmeat, bacon, melted brie and sautéed spinach, grilled on bread of your choice. (We recommend challah.) 11.50

CRAB OMELET

Fresh local crabmeat with fresh spinach and melted brie, served with biscuit or toast 12.00

SALMON AND EGGS

Fresh citrus-poached salmon served with two eggs any style and a biscuit 11.50

LOCAL CATFISH AND EGGS

Lightly fried catfish fillet served on a bed of stone ground yellow grits, with eggs any style and a biscuit 10.00

LOCAL CATFISH SANDWICH

Lightly fried catfish fillet served with mixed greens, tomato and homemade tartar sauce on the bread of your choice 10.00

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VEGETARIAN

COSTA RICAN BREAKFAST

Sesame-crusted Black beans, brown rice, cheddar, guacamole, pico de gallo, two eggs any style and tortilla chips. 9.00 (Add sausage 3.00, Add crab 6.00)

TOFU SANDWICH

Sesame-crusted flash-fried tofu with pesto, roasted tomato and cucumber on the bread of your choice. 8.75 (Add avocado 2.50)

TOFU SCRAMBLE

Firm tofu sautéed with our own roasted vegetables, with biscuit or toast 9.50

HEALTHY GRITS

Our own roasted veggies topped with goat cheese on a bed of stone ground yellow grits. 10.00

ROASTED VEGETABLE OMELET

Roasted eggplant, mushrooms, tomato, spinach, red peppers, squash & goat cheese, with biscuit or toast 10.00

MUSHROOM GRAVY AND BISCUITS

Our large fluffy biscuit topped with our homemade mushroom gravy, garnished with green onions 8.00

ANY PORTABELLA IN A STORM OMELET

Grilled portabella mushroom, roasted garlic aioli, artichoke hearts, onion, tomatoes & spinach with melted provolone, with biscuit or toast 12.00

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BREAKFAST

BREAKFAST SANDWICH SPECIAL

Scrambled egg with cheddar & meat (ham, bacon, sausage or tomato) on croissant, biscuit, toast or bagel & a cup of coffee 8.00 (*Substitute goat cheese 1.25*)

EGGS ANY STYLE

With ham, bacon or sausage, biscuit or toast 8.00

CHICKEN BREAKFAST TACOS

House-smoked chicken, scrambled eggs, cheddar, pice de gallo, guacamole & cilantro on two warm flour tortillas 8.00

FRESH FRUIT, GRANOLA & YOGURT

8.00

BISCUITS & GRAVY

Sausage gravy over a fresh-baked biscuit, topped with andouille 8.00

FRESH-BAKED BAGEL WITH CREAM CHEESE

2.25

with herb shmear 3.25 • with pesto shmear 3.25 • with lox shmear 4.25

LOX & EGGS

Scrambled eggs with caramelized onions, lox, tomato & capers 10.00

LOX & BAGEL PLATE

Lox, your choice of fresh-baked bagel, red onion, tomato, cream cheese & capers 11.00

FRENCH TOAST

Made with our fresh challah atop homemade orange-pecan syrup 8.50

OMELETS

All omelets served with choice of biscuit or toast • Substitute egg whites 1.50

CRAB

Fresh local crabmeat with fresh spinach and melted brie 12.00

SHRIMP

With spinach & roasted tomato 10.00

MEAT

With bacon, ham, sausage & cheddar cheese 10.00

HAM & CHEDDAR

8.75

FRESH SPINACH & GOAT CHEESE

9.00

SPANISH STYLE

With onion, green peppers, tomato, cheddar, fresh cilantro & a hint of cumin 9.00

ROASTED VEGETABLE

Eggplant, mushrooms, tomato, spinach, red peppers, squash & goat cheese 10.00

ANY PORTABELLA IN A STORM OMELET

Grilled portabella mushroom, roasted garlic aioli, artichoke hearts, onion, tomatoes & spinach with melted provolone 12.00

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LUNCH

SANDWICHES

All sandwiches served on choice of whole wheat, rye, challah or ciabatta

HAM & SWISS

Dressed with lettuce, tomato & honey mustard 8.50

HOUSE-ROASTED TURKEY

Dressed with lettuce, tomato & roasted sweet red pepper aioli 8.50

BLT

7.50

GRILLED CHEESE

Cheddar & swiss with tomato 6.50

CLUB SANDWICH

Bacon, turkey, ham, cheddar, lettuce, tomato & mayo 9.75

CHICKEN SALAD

Herb-roasted chicken with grapes, almonds, onion, celery, mayo, a hint of curry, dressed with lettuce & tomato 9.25

ROASTED VEGETABLE

Roasted eggplant, mushroom, tomato, spinach, red peppers, yellow squash, with goat cheese 9.50

REUBEN ON RYE

Thick slices of corned beef over homemade kraut & Russian dressing, served on rye 10.50

SALADS & SOUP

SALMON SALAD

Fresh citrus-poached salmon on a bed of spinach with tomato, cucumber, red onion and carrots, with your choice of homemade dressing 11.50

CRAB SALAD

Fresh local crabmeat on a bed of mixed greens with tomato, cucumber, onion and carrots, with your choice of homemade dressing 12.00

MIXED GREEN HOUSE SALAD

With tomato, onion, cucumber & carrots 7.00

WITH CHICKEN SALAD 10.00 • WITH SHRIMP 10.00 • WITH TOFU 9.25

SIDE SALAD

With sandwich 2.00

A La Carte 3.25

FRESH DRESSINGS

Sun-Dried Tomato Vinaigrette

House Ranch

Ginger & Wasabi

SOUP OF THE DAY

With fresh bread

Cup 3.50

Bowl 5.50

HALF SANDWICH & SOUP SPECIAL

8.50

With Club 9.00 (*no Reuben*)

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SIDE ITEMS

FRIED POTATO SALAD

Roasted and mashed Yukon Gold potatoes, mixed with green pepper, red onion, and Creole mustard, then fried golden brown 2.50

BOWL OF OATMEAL 4.00

ORGANIC YELLOW GRITS 1.50

with cheddar 2.00

with goat cheese 3.00

SEASONAL FRUIT 3.50

YOGURT 2.50

GRANOLA 3.50

SIDE OF EGGS 3.25

SIDE OF HAM, BACON OR SAUSAGE 3.25

SIDE OF BOUDIN 3.50

SIDE OF LOX 6.00

SIDE OF GRAVY 1.50

SIDE OF AVOCADO 2.50

TOAST OR BISCUIT 1.00

CROISSANT 2.50

ADD CHEDDAR OR SWISS 1.00

ADD BRIE OR GOAT 1.50

DRINKS

**COFFEE/ICED COFFEE
OR ESPRESSO**

3.25

EXTRA SHOT

1.50

CAPPUCCINO/LATTE

4.00

CAFÉ AU LAIT

3.75

**HOT TEA/ICED TEA/
ICED GREEN MINT TEA/
LEMONADE**

3.00

ICED OR HOT CHAI

3.00

ORANGE JUICE

3.00/large 4.00

SOFT DRINK/BOTTLED WATER

1.50

MILK

1.00

CHOCOLATE MILK

2.00

HOT CHOCOLATE

3.00

And don't forget: You can get a cupcake for a buck with your meal!
(Yes, even with breakfast.)