



Brunch

Thursday - Sunday 10:30 am

Starters

Gumbo - chicken, smoked andouille sausage, okra, scallion, rice 12

Amelie Salad v *Ve - great hill blue cheese, granny smith apples, pecans, grapes, citrus vinaigrette 13 GF

Chef's Caesar *GF - romaine lettuce, aged parmesan, garlic herb bread crumbs, house made dressing 13

Autumn Squash & Beet Salad GF V *Ve - roasted beets, pumpkin, sultanas, agrodolce, whipped chevre 16

Smoked Salmon Tartar *V - smoked salmon, horseradish creme fraiche, cherry tomatoes, cucumber, radish, red onion, capers, bagel chips 17

Cheese Board v *GF - selection of 3 seasonal cheeses, accoutrements, crostini 24

Overnight Oats GF V Ve - steel cut oats, oat milk, brown sugar crumble, chia seeds, tart apple 8

Classic Brunch Cocktails

- Bellini

Glass 12 | Carafe 60

- Mimosa

Glass 10 | Carafe 45

- French 75

Glass 12 | Carafe 60

- Bloody Mary

Glass 11 | Carafe 55

Mains

Chicken and Waffles - cajun roasted chicken, pork sausage gravy 22

Gulf Shrimp and Grits GF - old mill stone ground grits, corn & andouille maque choux, blackened gulf shrimp 18/26

Croque Madame Amelie *V - ham, cheese smoked collards, sunny side egg, smoky fonduta 18

Sausage Bomb - scrambled eggs, sausage patties, cheddar-scallion buttermilk drop biscuit, and house-made breakfast sausage gravy 16

Muffaletta *GF - ham, salami, mortadella, provolone, olive salad on ciabatta 16

Cochon de Lait *GF - braised pork, come back sauce, pickles on ciabatta 17

Desserts

Bread Puddin' v - cinnamon crust, cherries, caramel, whipped cream 12

Affogato GF V - vanilla ice cream topped with a shot of espresso 12

Chocolate Terrine v - cafe au lait anglaise, chocolate crumble, whipped cream 12

Susan's Seasonal Special v - ask your server about our current dessert specials, they sell out fast! 12



Welcome to our new home!

Café Amelie was founded in 2005 by Susan Hoffman at the original location of 912 Royal Street. In March of 2022, Susan with long-time friend Star Hodgson as new managing partner, moved into this space at 900 Royal Street. In January of 2023, we began an extensive overhaul of the restaurant - kitchen, dining room, bar, restrooms, air conditioning, furnishing and many other details completing the renovation in June.

Matt Siliati joined us as Head Chef and easily mastered our classic signature dishes. Matt brings creative inspired fare to our Modern Louisiana Southern Comfort style.

Many of our team have returned to ensure that you are treated with the same New Orleans hospitality we have strived to deliver time and again over the years. We truly hope you feel like a guest in our home while you are with us. *Cheers!*

Caffeine

espresso	3
latte	6
house rose latte	8
cappuccino	6
americano	4
macchiato	3
cortado	3
cafe au lait	4
fresh brewed drip coffee	3
house made cold brew	4

we proudly brew illy coffee, trieste, IT

milk options: whole, half & half, oat (+1)

Beverages

kombucha	6
fresh brewed iced tea	4
housemade hibiscus tea	5
housemade lemonade	5
arnold palmer	5
fresh orange juice	6

Bottled Water

pellegrino	6 (500ml) / 10 (1000ml)
acqua panna	6 (500ml) / 10 (1000ml)

Soda

mexico coke	5
coke	4
diet coke	4
mexico sprite	5
sprite	4
barq's root beer	5
'q' ginger ale	5
'q' ginger beer	5
'q' club soda	5
'q' tonic	5

*Café Amelie proudly uses local / organic/ sustainable ingredients whenever possible.

*We reserve the right to refuse service.

*We are an inclusive environment with zero tolerance for harassment of any type.

*We can not provide separate checks, though we can split a check evenly up to 4 cards per table.

*A 20% gratuity may be added to all split checks and parties of 5 or more.

*As a small business with limited seating, we appreciate your understanding we can hold your reservation for 15 minutes and that your table is reserved for 60 minutes.

Café Amelie thanks you for your continued support over the last 18 years!