

## **Starters**

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

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

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

Burrata v \*GF - honey pesto, spiced tomatoes, angostura vinaigrette, crostini 15

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

# Suggested Classic Dinner Cocktail's

French 75 Aviation Negroni New York Sour Paloma Sidecar

### Mains

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

Catfish GF - cornmeal crusted filet, old mill stone ground grits, black-eyed peas, collard greens with bacon and pot likkor 25

Roasted Half Chicken \*GF - half roasted chicken, fennel artichoke puree, oyster mushrooms, butternut squash & fingerling potatoes 32

Roman Gnocchi v - oyster mushrooms, butternut squash, gorgonzola dolce, apples 20 -add gulf shrimp +8

Butter Basted Pork Shoulder GF - 16-hour juniper & fennel rubbed sous vide pork shoulder, broccoli rabe, cranberry glaze 25

#### **Desserts**

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

Affogato GF V - vanilla ice cream topped with a shot of espresso 12 (add your favorite liqueur for an after dinner dessert cocktail! +3)

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

Susan's Seasonal Dessert v- ask your server, 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 our guest in our home while you are with us. *Cheers!* 

# Caffeine

00	
espresso	3
latte	6
house-made rose or chai 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
ʻq' 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 90 minutes.

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