



## Starters

Soup of the Day *GF V*

Gumbo - *slow cooked roux, 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 - add gulf shrimp +8*

Summer Squash Salad *\*Ve V GF - roasted squash, arugula, spiced seeds, golden raisin agrodolce, goat cheese 15 - add gulf shrimp +8*

Burrata *V \*GF - bagna cauda, fresh tomato, crostini 14*

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

## Mains

Gulf Shrimp and Grits *GF SI- old mill stone ground grits, corn & andouille maque choux, blackened gulf shrimp 19/27*

Local Catfish *GF P - black eyed peas, pickled chilis, smoked tomato butter 25*

Confit Duck Leg - *dirty rice with seasonal sautéed vegetables 27 \*can sub with plain rice*

Jerk Spiced Pork Tenderloin *GF - corn and lemongrass purée, spiced acorn squash, pickled mango 25*

Cornmeal & Parmesan stuffed Agnolotti - *basil, parmesan, marinara 22 add prosciutto +5*

Fusilli a la "vodka" Sauce *V - creamy tomato sauce & parmesan 17 add prosciutto +5*

### Suggested Classic Dinner Cocktails

Aviation	Daiquiri
French 75	New York Sour
Manhattan	Negroni
Paloma	Sazerac
Pisco Sour	Sidecar

## Desserts

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

Affogato *GF - vanilla ice cream topped with cacao nibs and a shot of espresso 12*

Chocolate Peanut Butter Semifreddo *GF - house made chocolate & peanut butter mousse, topped with peanut brittle 12*

Seasonal Desserts - *ask your server and order ahead, they sell out fast!*

Please alert your server of any and all food allergies at your table. While we can not offer an allergen-free kitchen, we will do our best to accommodate our guests and thank you in advance for your patience.

Gluten Free *\*GF - can be made Gluten Free V - Vegetarian \*V - can be made Vegetarian Ve - Vegan \*Ve - can be made Vegan P- Pescatarian \*P can be made Pescatarian S! contains shrimp stock*



## *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 *MAF* 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 hosted 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**

espresso	4/6
latte	7
rose latte	8
chai latte	8
cappuccino	7
americano	4
macchiato	4
cortado	4
cafe au lait	4
fresh brewed drip coffee	3
house made cold brew	5

*we proudly brew illy espressos, 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** *(in glass)*

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

### **Bottled Soda**

coke de mexico	5
diet coke	4
sprite de mexico	5
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 may not be able to provide separate checks, though we can split a check evenly up to 6 cards 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 19 years!