



DINNER

THURSDAY - SUNDAY

5:30PM - 9:30PM

CAFE AMELIE

SOUPS AND SALADS

SOUP OF THE DAY \$12

GUMBO \$13

roux, chicken, andouille sausage, okra, scallions, rice

AMELIE SALAD \$13

fresh mix greens, great hill blue cheese, granny smiths, pecans, grapes, citrus vinaigrette
add gulf shrimp or roasted chicken \$8, add blackened catfish \$5

PURPLE & GOLD BEET SALAD \$14

fresh mix greens, goat cheese, candied pecans & walnuts, balsamic glaze

STARTERS

RICOTTA AND PUMPKIN \$14

roasted pumpkin seeds, honey, whipped ricotta, sea salt, crostinis

CHEESE PLATE \$24

selection of 3 seasonal cheeses, 2 cured meats, accoutrements, crostinis

CREAMY BAKED SPINACH AND ARTICHOKE DIP \$13

mozzarella, cream, spinach, artichoke, crostinis

CAJUN POUTINE \$12

cochon, oven-roasted fingerling potatoes, mozzarella

ROASTED BRUSSELS SPROUTS \$10

crispy applewood bacon, balsamic glaze, dates

PEPPER GLAZED GULF SHRIMP \$12

orange marmalade, red pepper flakes, habanero, spring mixed greens

SALMON CAKES \$10

spring mixed greens, lemon horseradish tabasco cream sauce

Please inform your server of any allergies or dietary restrictions including Vegetarian, Vegan or Gluten-free

CAFE AMELIE

MAINS

GULF SHRIMP AND GRITS \$19/\$27

old mill stone ground grits, corn & andouille maque-choux, blackened gulf shrimp

VEGETABLE LINGUINE \$20

white wine sauce, oyster mushrooms, cherry tomatoes, spinach, bell peppers, parmesan
add gulf shrimp or roasted chicken \$8

BLACKENED CATFISH SANDWICH \$18

ciabatta, tomatoes, pickles, house-made cajun mayo, spring mix, citrus dressing

OVEN-ROASTED MARINATED CHICKEN BREAST \$22

seasoned fingerling potatoes, asparagus, citrus lemon sauce

OVEN-ROASTED 8OZ PORK CHOP \$27

old mill stone-ground grits, corn & andouille maque choux

AMELIE PENNE \$24

cream sauce, bell peppers, oyster mushrooms
add gulf shrimp or roasted chicken \$8

PAN SEARED SALMON \$27

fingerling potatoes, asparagus, lemon horseradish tabasco cream sauce

BRAISED SHORT RIB \$29

mashed potatoes, demi glaze, parsnips, baby carrots

DESSERTS

CHERRY BREAD PUDDING \$12

wild cherry, almond, croissants, hand-whipped cream

BREAD PUDDING \$12

cinnamon crust, caramel, hand-whipped cream

AFFOGATO \$12

vanilla ice cream topped with cacao nibs and a shot of espresso

SUGGESTED CLASSIC DINNER COCKTAILS

AVIATION
FRENCH 75
MANHATTAN
PALOMA
AMARO SOUR

DAIQUIRI
NEW YORK SOUR
NEGRONI
SAZERAC
SIDE CAR

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CAFE AMELIE

BEVERAGES

FRESH BREWED ICED TEA \$4
HOUSE-MADE HIBISCUS TEA \$5
HOUSE-MADE LEMONADE \$5
ARNOLD PALMER \$5
ORANGE JUICE \$6

BOTTLED SODA

COKE DE MEXICO \$5
SPRITE DE MEXICO \$5
DIET COKE \$4
BARQ'S ROOT BEER \$5
Q GINGER ALE \$5
Q GINGER BEER \$5
Q CLUB SODA \$5

BOTTLED WATER

PELLEGRINO \$10
sparkling, 1000ml glass
ACQUA PANNA \$10
mineral, 1000ml glass

CAFE

ESPRESSO \$4/\$6
single/double illy espresso
LATTE \$7
whole milk, oat milk, half & half
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

**THANK YOU FOR YOUR
CONTINUED SUPPORT AS WE
CELEBRATE 20 YEARS!**

STAY CONNECTED
@CAFEAMELIE

**separate checks may not be guaranteed.
we can split a check evenly up to
3 cards per table*

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

**we are happy to honor gift cards issued in
2024 or 2025. Gift cards issued before
December 2023 will not be accepted*

**as a small business with limited seating,
we can hold your reservation up to 15
minutes and assure a 90-minute
engagement at your table.
We appreciate your understanding*