



BRUNCH

THURSDAY - SUNDAY

10:00AM - 2:30PM

CAFE AMELIE

BREAKFAST

AMELIE BREAKFAST PLATE \$20

old mill stone ground grits, your choice of eggs, applewood smoked bacon, maple street croissant

AMELIE BENEDICT \$22

*poached eggs, ham, hollandaise, english muffin, breakfast potatoes
sub veg, salmon, or cochon \$2*

VEGGIE FRITTATA \$18

*seasonal veggies, egg, spinach, shredded cheese, spring mix side salad, citrus vinaigrette
add bacon, or chopped smoked ham \$2*

COLLARDS AND EGGS \$18

palenta cake topped with your choice of eggs, housemade cheddar jalapeno biscuit

BREAKFAST SANDWICH \$14

maple street croissant, ham or bacon, your choice of eggs, provolone, lemon thyme mayo, lettuce and tomato, spring mix side salad with citrus vinagrette or breakfast potatoes

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*

PURPLE & GOLD BEET SALAD \$14

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

SANDWICHES

MUFFALETTA \$16

*ham, salami, mortadella, provolone, olive salad on ciabatta,
spring mix side salad, citrus dressing*

COCHON DE LAIT \$17

braised pork, cajun mayo, pickles on ciabatta, spring mix side salad, citrus dressing

AMELIE BLT \$14

*applewood smoked bacon, spring mixed greens, lemon thyme aioli
on maple street croissant, spring mix side salad, citrus dressing
add smoked salmon \$10*

CAFE AMELIE

STARTERS

CREAMY BAKED SPINACH AND ARTICHOKE DIP \$13

mozzarella, cream, spinach, artichoke, crostinis

BRUSSELS SPROUTS \$10

crispy applewood bacon, balsamic glaze, dates

PEPPER GLAZED SHRIMP \$12

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

CHEESE PLATE \$24

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

CAJUN POUTINE \$12

cochon, oven-roasted fingerling potatoes, mozzarella

FIG AND NUT BREAD \$11

soft goat cheese spread, fig preserves

add prosciutto \$5

MUSSELS \$20

white wine garlic butter cream sauce, baguette

MAINS

GULF SHRIMP AND GRITS \$19 / \$27

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

CHICKEN AND WAFFLES \$22

belgian waffle, cajun roasted chicken breast, pork sausage gravy

BANANAS FOSTER WAFFLES \$15

bananas, creamy pecan sauce

PAN SEARED SALMON \$27

fingerling potatoes, asparagus, lemon horseradish tabasco cream sauce

DESSERTS

AMELIE BREAD PUDDING \$12

cinnamon crust, caramel, hand-whipped cream

AFFOGATO \$12

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

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

COCKTAIL CARAFES

MIMOSA \$50
BELLINI \$60
FRENCH 75 \$55
BLOODY MARY \$60

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

**seperate 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*