



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

STRAWBERRY SALAD \$14

arugula, goat cheese, pecans, strawberries, strawberry balsamic glaze

STARTERS

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

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, button mushrooms, cherry tomatoes, spinach,

bell peppers, snow peas, 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, green beans

ITALIAN SAUSAGE LINGUINE \$24

sausage, fennel, spinach, cherry tomatoes, red sauce

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

BREAD PUDDING \$12

cinnamon crust, caramel, hand-whipped cream

CHERRY BREAD PUDDING \$12

wild cherry, almond, croissant, hand-whipped cream

MOLTEN CHOCOLATE CAKE \$13

warm chocolate cake with a rich velvety center, vanilla ice 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
SIDECAR

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

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/\$7
single/double illy espresso
LATTE \$8
whole milk, oat milk, half & half
ROSE LATTE \$8
CHAI LATTE \$8
CAPPUCCINO \$7
AMERICANO \$7
MACCHIATO \$5
CORTADO \$5
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*