

s o u p s a n d s a l a d s

daily soup selection 8

chicken and andouille gumbo 8

amelie mixed salad (v/V/GF) 12

apples, grapes, pecans, blue cheese,
baby greens and plaquemines citrus dressing

asian gulf shrimp salad 15

baby greens, red and green peppers,
red onion, snow peas, peanut-ginger dressing

beet and goat cheese salad (v/V/GF) 11

baby greens, toasted walnuts, balsamic glaze

petite salad (v/V/GF) 12

baby spinach, sun-dried tomato, sultanas, pecans,
kalamata olives, feta and pepper jelly vinaigrette

s t a r t e r s

wild atlantic salmon cake 10

with lemon tabasco cream sauce

amelie baked gulf oysters 14

creamed spinach and artichokes with crostini

chef jerry's gulf shrimp and grits (GF) 13

with corn and andouille maque choux

cajun country poutine (GF) 10

oven fries, mozzarella and cochon

satsuma pepper glazed gulf shrimp (GF) 11

atop fresh baby greens

fig and goat cheese 11

fruit and nut bread with fig preserves

burrata and crostini 12

brunch entrees

oven roasted chicken and waffle 19
with andouille gravy

amelie scrambled egg plate (GF) 12
applewood smoked bacon, old mill grits
with croissant

southern banana waffle 12
with maple syrup

sunny-up and cochon de lait (GF) 15
with andouille gravy over old mill grits

farmers frittata (GF) 15
potato, onions, peppers,
mushroom, tomato and cheese

amelie french toast 14
southern pecan sauce

smoked salmon blt on bagel 13
with chive cream cheese, tomato and greens

farmer's market veggie pasta (v) 24
julienne summer vegetables with spinach,
tomato, linguini and shaved parmesan

breakfast sandwich 14
eggs, ham, tomato, mayo, and cheese with breakfast potatoes

farm raised lamb meatloaf 21
on naan bread with lettuce, tomato and cucumber tzatzki

cafe sandwiches

on ciabatta and served with house green salad

bacon, lettuce, tomato 12
with mayonnaise

cochon de lait sandwich 15
mayonnaise and pickle

amelie muffaletta 15
warm italian meats & cheese, chilled olive salad

blackened des allemandes catfish 16
greens, tomato, pickle and cajun mayonnaise

CAFE AMELIE PROUDLY USES LOCAL INGREDIENTS WHENEVER POSSIBLE
A 20% GRATUITY MAY BE ADDED TO ALL PARTIES OF 6 OR MORE
NO SEPARATE CHECKS, WE ACCEPT UP TO 4 CARDS PER TABLE, NO SEPARATE CHECKS