

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

seasonal soup of the day 8

chicken and andouille gumbo 9

amelie mixed salad 13 (GF) (V)
apples, grapes, pecans, blue cheese,
baby greens and plaquemines citrus dressing

curry chicken salad 15 (GF)
creamy chicken salad with toasted pecans,
sultanas, mango, celery atop baby greens

beet and goat cheese salad 11 (GF) (V)
baby greens, toasted walnuts, balsamic glaze

ponchatoula strawberry salad 13 (GF) (V)
baby arugula, goat cheese, pine nuts,
strawberries strawberry balsamic dressing

petite salad 12 (GF) (V)
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 11
with lemon tabasco cream sauce

amelie baked gulf oysters 14
creamed spinach and artichokes with ciabatta
crostini

chef jerry's gulf shrimp and grits 13 (GF)
with corn and andouille maque choux

cajun country poutine 12
oven fries, mozzarella and cochon

satsuma pepper glazed gulf shrimp 11
atop fresh baby greens (GF)

fig and goat cheese 11
fruit and nut bread with fig preserves

bubba grit dip 11
creamy old mill grits topped with
house made jalapeño pimento cheese,
ciabatta crostini for dipping

b r u n c h e n t r e e s

oven roasted chicken and waffle 24
with red eye andouille gravy

chicken & andouille jambalaya pasta 27
tomato, peppers, penne, parmesan, parsley

oven-roasted wild atlantic salmon
with horseradish cream 29 (GF)
herb roasted fingerling potatoes and asparagus

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

southern bananas foster waffle 14
with a warm creamy pecan sauce

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

cafe breakfast sandwich 14
eggs, ham, tomato, mayo, and cheese on ciabatta

c a f e s a n d w i c h e s

served with side green salad

acme smoked salmon blt 14
creole tomato, greens, applewood bacon,
chive cream cheese on toasted bagel

bacon, lettuce, tomato 13
creole tomato, greens, applewood bacon,
with mayonnaise on ciabatta

cochon de lait sandwich 15
mayonnaise and pickle on ciabatta

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

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

moroccan lamb sloppy joe "naan-wich" 17
tomato and moroccan spiced lamb
on toasted naan bun with tzatziki salad

(GF) - GLUTEN FREE
(V) - CAN BE MADE VEGETARIAN