



Day

*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

*Seasonal Spring Items

Starters

All starters are meant for sharing.

Blue Cheese and Fig Torte	9	Crawfish Boulettes	9	Fried Chicken Livers with Pepper Jelly	9
Hog Head Cheese and Andouille Chips	8	Granola and Fruit Parfait	7	Spicy Deviled Eggs with Bacon or Smoked Salmon	7
Fried Green Tomato Remoulade	9	*Shrimp Cocktail		9	

Soups.....5/10

Chicken and Andouille Gumbo	Butterbeans with Shrimp	Soup of the Day
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Salads

Caesar	3/8	Wedge	10	Garden	3/8
*Smoked Chicken, Boiled Eggs, Avocado, Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing					12
*Iceberg Lettuce, Tomatoes, Pepperocini, Artichoke Hearts, Olives, Garlic Lemon Vinaigrette					12
*Warm Brussels Sprout Salad with Bacon, Pecans, Goat Cheese, Red Onions, Bacon Vinaigrette					12

Additional toppings : Chicken Breast, Smoked Salmon, Grilled Shrimp **6 eac**

Sandwiches

served with choice of one side or soup.....14

The Burger	Blackened Catfish	Doug's Chicken	Breakfast Sandwich
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***Black Eyed Pea Veggie Burger** (contains Pecans) ***Cajun Sausage Burger** Fried Green Tomato BLT Fried Catfish Po-Boy

Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, Bacon, Mushrooms, Onions **1 each**

Mains

Fruit and Grain homemade granola, seasonal fruit, plain yogurt.....13

Two Egg Breakfast two eggs any style, bacon or sausage, toast.....10

Omelet goat cheese and ham served with grilled French bread and mixed greens tossed with champagne vinaigrette.....12

Lox and Bagel smoked salmon, toasted bagel, cream cheese, capers, red onion, tomato, and fresh fruit.....15

The Trio cup of gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice.....18

Three Course Prix-Fixe mini version of any starter or soup or side salad, and any one plate lunch with a side, with bread pudding or pie.....25

Plate Lunches served with choice of side.....19

	Roasted Stuffed Bell Peppers (Beef and Shrimp)	*Paneed Pork Loin	*Crawfish Pie
Wayne Jacob's Smoked Ribs	Chicken Fried Chicken	Shrimp and Crab Fettuccine	Fried Catfish

Sides.....5

Butterbeans with Shrimp	Mustard Greens	Fried Green Tomatoes	French Fries
Smoked Sausage	Bagel and Cream Cheese	Fresh Fruit	

House Made Desserts.....6

***There is a \$10 corkage on each outside bottle of wine or six-pack of beer.**

***For parties of 6 or more, an 18% gratuity will be included.**

At Eat New Orleans, we make local dishes with farm-fresh ingredients, serving the best versions of the family favorites we grew up eating. We use local seafood and seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to Louisiana culture. The work of local artists is featured on our walls. Every day, we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals. Please join us. In an effort to preserve and celebrate the unique traditions of South Louisiana we try to utilize local products as much as we can. Some of our menu items may change seasonally to showcase the best of what our region has to offer. Whenever possible we choose local, farm raised, handmade, or products made here in house for your enjoyment.

Thank you for dining with us today. Please visit Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked and fresh meats in the area. 769 W. 5th Street LaPlace, LA 70068. 985-652-9990. Or order online at

www.wjsmokehouse.com