



Starters

Beignets - Homemade New Orleans style donuts; four per order, served hot 4.95

Fresh Orange and Grapefruit Juices (Squeezed by your wait person)

Liter 10.65 Large Glass 3.70 Small Glass 2.85

Beverages

Our Cafe au lait 4.20
Cappuccino 3.75
Espresso 2.25
Chicory Coffee 2.60
Lucile's Blend 2.60
Homemade Chai 3.50
Chaisu 5.15

Homemade Hot Chocolate 3.40
Mocha au lait 5.20
Our House Spice Tea 2.60
Assorted Teas 2.60
Milk 2.60
Cranberry Juice 2.70

Natural Sodas 2.60
Fresh Lemonade 3.40
Tomato Juice 2.70
Apple Cider 2.70
Barq's Root Beer 2.60
Eldorado Springs Water 1.55

Breakfast Entrees

*Eggs Pontchartrain
Fresh pan fried mountain trout, poached eggs, sauce bearnaise; served with grits or potatoes and a buttermilk biscuit. 10.95

*Blackened Salmon
Atlantic Salmon cooked Cajun style, served with two eggs, grits or potatoes and a buttermilk biscuit. 12.90

*Eggs Sardou
Creamed spinach, Gulf shrimp, poached eggs and hollandaise; served with grits or potatoes and a buttermilk biscuit. 10.80

*Eggs Benedict
Thomas' English muffin, ham, poached eggs and hollandaise; served with grits or potatoes. 10.75

Lucy's Granola
Oven roasted in our own kitchen, topped with fresh fruit, contains almonds and pecans. 8.15

Rice Pudding Porridge
Topped with raspberry sauce, currants and cream. 7.85

*Eggs New Orleans
Fried eggplant slices with creole sauce, poached eggs and hollandaise; with grits or potatoes and a buttermilk biscuit. 9.65

*Pain Perdu
New Orleans style French toast; served with fresh fruit, one egg, hot Louisiana sausage, and buttery syrup. 9.85

*Eggs Jennifer
Thomas' English muffin, spinach, tomato, avocado, poached eggs and hollandaise; served with grits or potatoes. 10.95

Daily Specials
Ask your server about today's

An 18% gratuity will be added to parties of 6 or more



Farmer's Eggs

Potatoes, onions, peppers, cheddar cheese, sausage and three eggs all scrambled together. Served with a buttermilk biscuit. 9.95

Cheese Omelet

White cheddar, muenster and ricotta cheese. Served with grits or potatoes and a buttermilk biscuit. 8.75

New Orleans Praline Waffle

A pecan batter waffle topped with pecans, fruit and whipped cream. Served with Steens Cane Syrup. 8.85

*Eggs Eisenhower

Two eggs any style, with grits or potatoes and a buttermilk biscuit. 6.55
Add ham, bacon, country sausage, andouille or hot Louisiana sausage. 9.60

Lucy's Oatmeal

Topped with currants, fresh fruit and pecan streusel. Served with milk and brown sugar. 7.45

Hank's Eggs

Potatoes, onions, peppers, cheddar cheese and three eggs, scrambled together and topped with avocado and tomato. Served with a buttermilk biscuit. 9.95

Creole Omelet

Spicy sausage and diced ham in creole sauce. Served with grits or potatoes and a buttermilk biscuit. 9.75

*Cajun Breakfast

Red beans (w/meat), poached eggs and hollandaise. Served with grits or potatoes and a buttermilk biscuit. 8.20

Carlin County

Chef Mickey's sausage gravy on a buttermilk biscuit. Served with red beans and grits. 7.90

Sides

**Collard Greens(w/meat) 3.40
Grits or Potatoes 2.00 (w/cheese 3.40)
Yogurt 2.60
English Muffin or Toast 1.50
Chef Mickey's Sausage Gravy 2.95
Hot Louisiana, Andouille or Country Sausage, Country Ham, or Bacon. 4.00
***Made with home cooked ham, watch for bones.*

Pan Fried Trout 6.40
Blackened Salmon 8.10
Egg 1.60
Creole Sauce 2.05
Steamed Spinach 3.40
Chef Mickey's Red Beans ** (w/meat) 3.30
Mashed Potatoes 3.30
Famous Buttermilk Biscuit with Lucile's Homemade Jam 2.40

Fresh Fruit

Strawberries & Cream (seasonal) 4.60
Half Grapefruit 2.00



Bananas & Cream topped with pecan streusel 3.60
Fresh Fruit Platter 8.95
Fruit Cup 6.25

*The consumption of undercooked eggs may increase the risk of foodborne illnesses.



Soups and Salads

Lunch served Monday - Saturday

Tossed Salad

With olive oil, lemon juice, fresh herbs and grit croutons 4.05

Soup of the Day

(Served with cornbread)

Cup 4.55 Bowl 5.90

Zydeco Salad

A green salad topped with bulghur wheat, avocado, sauteed mushrooms, feta cheese, smoked pecans, radish sprouts, tarragon and raspberry vinaigrette. 10.45

Les Zydecos

Garlic butter green beans. 3.55

Popcorn Shrimp Salad

A large green salad tossed with cucumbers, avocados, tomatoes, green chile blue cheese dressing, cilantro and fried shrimp. 11.75

Grilled Chicken Salad

Mixed salad greens with a grilled chicken breast, red pepper salsa dressing, goat cheese, black beans, cilantro and tortilla chips. 11.00

Entrees

Gumbo

Grand New Orleans stew. Homemade from ingredients selected daily and served with white or brown rice.

Cup 4.70 Bowl 8.20

Red Beans and Rice

Famous Southern "Wash Day" lunch served with homemade andouille sausage. White or brown rice 7.70

Blackened Salmon

Atlantic Salmon cooked Cajun style and served with mashed potatoes and collard greens. 13.15

Shrimp Creole

Gulf Shrimp in a traditional tomato creole sauce on white or brown rice. 10.75

Crawfish Etouffee

Louisiana crawfish tails smothered in a rich brown spicy sauce. Served with white or brown rice. 13.75



An 18% gratuity will be added to parties of 6 or more



Po'Boys

Lunch served Monday - Saturday

Andouille Po'boy
House smoked andouille sausage with peppers & onions, melted cheeses and sweet & spicy mustard on french bread. Served with curried green bean potato salad or red beans and rice. 9.45

Cajun Turkey Club
Turkey with bacon, lettuce, tomato and cranberry horseradish mayonnaise on french bread. Served with curried green bean potato salad or red beans and rice. 10.95

Muffalatta
Our house made bread with mortadella, salami, ham, italian cheeses and olive salad spread. Served with curried green bean potato salad or red beans and rice 10.90

Catfish Po'Boy
A hot French bread sandwich with catfish, cucumbers, cilantro and black bean mayo. Served with curried green bean potato salad or red beans and rice. 10.20

Po'Boy
A hot French bread sandwich with fried eggplant, sausage and ham in creole sauce and melted cheeses. Served with curried green bean potato salad or red beans and rice. 10.20

Shrimp Po'Boy
A hot French bread sandwich with fried shrimp, cucumbers, cilantro, black bean mayo and wasabi. Served with curried green bean potato salad or red beans and rice. 11.25

Sides

**Fresh Collard Greens 3.40
Pan Fried Trout 6.40
Chef Mickey's Sausage Gravy 3.15
**Chef Mickey's Famous Red Beans 3.30
***Made with home cooked ham, watch for bones*

Steamed Spinach 3.40
Mashed Potatoes 3.30
Blackened Salmon 7.90
Creole Sauce 2.05
Curried green bean potato salad 2.75

Desserts

Pot de Creme
Chocolate pudding taken to a new level 3.80

Fruit Cobbler
Topped with homemade vanilla ice cream (seasonal) 5.20

Bread Pudding
Served with lemon rum sauce ; contains pecans (seasonal) 5.20

Root Beer Float 4.20

Banana Beignets
Deep fried bananas with vanilla ice cream, pecans and maple syrup 5.20

Homemade Ice Cream 3.20

Beignets 4.95

Beverages

Fresh Squeezed Lemonade 3.40
Eldorado Spring Water 1.55
Flavored Mineral Waters 2.40
Coke, Sprite & Barq's Root Beer 2.60
Natural Sodas 2.60
House Spice Tea & assorted Teas 2.60



Cafe Au Lait 4.20
Cappuccino 3.75
Coffee 2.60
Homemade Hot Chocolate 3.40
Homemade Chai 3.50
Mocha au Lait 4.95
Espresso 2.25