



WELCOME TO THE PARISH CAFÉ.  
 DURING THE ROMAN CATHOLIC  
 FRENCH AND SPANISH RULE, OUR  
 HOME STATE OF LOUISIANA WAS  
 DIVIDED INTO PARISHES, MUCH  
 LIKE OTHER STATES ARE DIVIDED  
 INTO COUNTIES. WE SERVE  
 TRADITIONAL NEW ORLEANS  
 CUISINE USING LOCAL CALIFORNIA  
 INGREDIENTS.



**BEIGNETS - LIGHTLY FRIED FRENCH PASTRY TOPPED  
 WITH POWDERED SUGAR \$6.00  
 \*SERVED ALL DAY\***

**BREAKFAST**  
 MONDAY THROUGH SATURDAY SERVED UNTIL 11:30AM  
 SUNDAY SERVED ALL DAY

**HOUSE SPECIALS**

**BREAKFAST PO – BOY**  
 EGGS OVER MEDIUM, BLACK FOREST HAM, PROVOLONE CHEESE, SPINACH AND TOMATO ON  
 FRENCH BREAD  
 \$14.00

**SHRIMP & GRITS**  
 BACON, SHALLOTS, GREEN ONION, CREOLE TOMATO SAUCE \$16.00  
 ADD POACHED EGG \$2.00

**BANANAS FOSTER PAIN PERDU**  
 FRENCH TOAST, FRESH BANANAS, PECANS AND MAPLE BOURBON SAUCE  
 \$13.00

**HOUMA HASH**  
 CHEESE GRITS, SPINACH, BELL PEPPERS, ANDOUILLE SAUSAGE, POTATOES, SHALLOTS,  
 EGG SUNNY SIDE UP  
 \$15.00

**THE PARISH PLATE**  
 TWO EGGS ANY STYLE, CHOICE OF LINK OF ANDOUILLE SAUSAGE OR COUNTRY HAM,  
 CHOICE OF POTATOES OR GRITS, TOAST  
 \$14.00

**OMELETS**

**CRAWFISH AND ANDOUILLE**  
 SHALLOTS, GREEN BELL PEPPERS, JACK  
 CHEESE, CREOLE TOMATO SAUCE,  
 SERVED WITH POTATOES \$16.00

**SPINACH AND ARTICHOKE**  
 JACK CHEESE, GARLIC, SHALLOTS,  
 SERVED WITH POTATOES \$14.00  
 ADD CRAB OR SHRIMP \$6.00

**EGG WHITE SHRIMP CREOLE**  
 GARLIC, SHALLOTS, SPINACH, MUSHROOMS,  
 CHEDDAR CHEESE, CREOLE TOMATO SAUCE  
 SERVED WITH POTATOES \$16.00

**BENEDICTS**

**EGGS SARDOU**  
 POACHED EGGS, CREAMED SPINACH,  
 ARTICHOKE BOTTOMS, HOUSE-MADE  
 HOLLANDAISE \$15.00

**EGGS NOUVELLE ORLEANS**  
 POACHED EGGS, LUMP BLUE CRABMEAT,  
 SHALLOTS, HOUSE-MADE HOLLANDAISE  
 \$18.50

**EGGS TCHOUPITOULAS**  
 POACHED EGGS, FRIED SHRIMP, SMOKED  
 TASSO HAM, HOUSE-MADE HOLLANDAISE  
 \$16.00

\*CAN NOT SPLIT CHECKS MORE THAN 4 WAYS\*  
 3% KITCHEN LIVABLE WAGE SURCHARGE WILL BE ADDED TO EACH BILL.  
 THIS GOES DIRECTLY TO OUR KITCHEN TEAM TO BRIDGE THE WAGE DISPARITY.



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TOPPED WITH POWDERED SUGAR \$6.00  
\*SERVED ALL DAY\***

## COLD BEVERAGES

MILK	\$3.00
ORANGE JUICE	\$4.00
SODA: COKE, DIET COKE, BARQ'S, SPRITE	\$3.50
LEMONADE	\$3.50
ICED TEA	\$3.50

## HOT BEVERAGES

CAFÉ AU LAIT	\$4.25
FRENCH MARKET COFFEE & CHICORY WITH BOILED MILK	
BLACK OAK COFFEE, DUOMO BLEND	\$3.50
BLACK OAK COFFEE, DECAF	\$3.50
FRENCH MARKET CHICORY COFFEE	\$3.50
HOT TEA ~ AGED EARL GREY TEA	\$3.50
HOT TEA ~ CHAMOMILE LEMON	\$3.50
HOT CHOCOLATE	\$4.00

## BEER

BUD LIGHT (12 oz)	\$4.00
HEALDSBURG BLONDE ALE (12 oz)	\$4.00
SEISMIC ALLUVIUM PILSNER (16 oz)	\$6.00
FIRESTONE MIND HAZE IPA (16 oz)	\$6.00
ABITA AMBER (12 oz)	\$5.00

## WINE

SPARKLING, 2018 NAVERAN ESTATE BRUT ~ CAVA, SP	\$11.00/\$40.00
SAUVIGNON BLANC, MAURITSON 2020 ~ DRY CREEK VLY	\$13.00/\$48.00
GARNACHA BLANCA, PINOL 2019 ~ TERRA ALTA, SP	\$12.00/\$44.00
CHARDONNAY, COMSTOCK 2014 ~ SONOMA COAST	\$15.00/\$56.00
ROSE, FLAMBEAUX 2020 ~ DRY CREEK VALLEY	\$15.00/\$56.00
PINOT NOIR, BLOOD ROOT 2019 ~ SONOMA COAST	\$14.00/ \$52.00
NERELLO MASCALESE, TASCANTE ~ SICILIA, IT	\$12.00/\$44.00
ZINFANDEL, KOKOMO 2019 ~ DRY CREEK VALLEY	\$13.00/\$48.00

BLOODY MARY	\$9.00
MIMOSA	\$9.00
SOUTHERN BELLE	\$9.00

**ASK YOUR SERVER ABOUT SHIRTS, HATS, AND OTHER PARISH LAGNIAPPE!  
HATS \$25                      T-SHIRTS \$25                      SWEATSHIRTS \$45**