



WELCOME TO THE PARISH CAFÉ.
 DURING THE ROMAN CATHOLIC
 FRENCH AND SPANISH RULE,
 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**

BREAKFAST

MONDAY THROUGH SATURDAY LAST SEATING AT 11:00
 SUNDAY SERVED ALL DAY

HOUSE SPECIALS

BREAKFAST PO – BOY

EGGS OVER MEDIUM, BLACK FOREST HAM, PROVOLONE CHEESE, SPINACH AND TOMATO ON
 FRENCH BREAD
 \$15.00

SHRIMP & GRITS

CREOLE TOMATO SAUCE WITH BACON, SHALLOTS, GREEN ONION
 \$18.00

ADD POACHED EGG \$2.00

BANANAS FOSTER PAIN PERDU

FRENCH TOAST, FRESH BANANAS, PECANS AND MAPLE BOURBON SAUCE
 \$14.00

HOUMA HASH

SPINACH, BELL PEPPERS, ANDOUILLE SAUSAGE, POTATOES, SHALLOTS,
 OVER GRITS AND TOPPED WITH AN 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, SERVED WITH TOAST
 \$15.00

OMELETS

ALL OMELETS SERVED WITH POTATOES.
 OMELETS CAN BE MADE WITH EGG WHITES
 ON REQUEST.
 ADD CRAB OR SHRIMP \$6.00

CRAWFISH AND ANDOUILLE

SHALLOTS, GREEN BELL PEPPERS, JACK
 CHEESE, & CREOLE TOMATO SAUCE
 \$17.00

SPINACH AND ARTICHOKE

GARLIC, SHALLOTS & JACK CHEESE
 \$15.00

BENEDICTS

EGGS SARDOU

POACHED EGGS, CREAMED SPINACH,
 ARTICHOKE BOTTOMS, HOUSE-MADE
 HOLLANDAISE
 \$16.00

EGGS NOUVELLE ORLEANS

POACHED EGGS, LUMP BLUE CRAB MEAT,
 SHALLOTS, HOUSE-MADE HOLLANDAISE
 \$20.00

EGGS TCHOUPITOULAS

POACHED EGGS, FRIED SHRIMP, SMOKED
 TASSO HAM, HOUSE-MADE HOLLANDAISE
 \$18.00

SHARED CHECK CANNOT BE SPLIT MORE THAN 4 WAYS

4% KITCHEN LIVABLE WAGE SURCHARGE WILL BE ADDED TO EACH BILL.
 THIS GOES DIRECTLY TO OUR KITCHEN TEAM TO BRIDGE THE WAGE DISPARITY.



COLD BEVERAGES

MILK	\$3.00
ORANGE JUICE	\$4.00
SODA	\$3.00
COKE, DIET COKE, SPRITE, ROOTBEER	
LEMONADE	\$4.00
ICED TEA	\$3.50
SPARKLING WATER (16.9 oz)	\$4.00

HOT BEVERAGES

HOT CHOCOLATE	\$4.00
CAFÉ AU LAIT	\$4.50
BLACK OAK COFFEE	\$3.50
CHICORY COFFEE	\$3.50
HOT TEA: THE TASTE OF TEA	\$4.00
DOUBLEMINT GREEN TEA	
VANILLA BLACK TEA	
ROTATING GREEN/BLACK TEA	
CHAMOMILE HERBAL TEA (CAFFEINE FREE)	

BRUNCH LIBATIONS

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

COLD BEER & CIDER

BUD LIGHT	\$4.00 (12 oz)
HEALDSBURG BREWING BLONDE ALE	\$5.00 (12 oz)
ABITA AMBER LAGER	\$5.00 (12 oz)
SEISMIC ALLUVIUM PILSNER	\$7.00 (DRAFT 16 oz)
MARIN HEADLANDS HAZY IPA (ROTATING)	\$8.00 (DRAFT 16 oz)
BARREL BROS WEST COAST IPA (ROTATING)	\$8.00 (DRAFT 16 oz)
GOLDEN STATE CIDER (ROTATING)	\$7.00 (DRAFT 16 oz)

WINE

HEALDSBURG WINERY

BUBBLES

GLS	BTL
\$13	\$50
	\$60
	\$130
	\$155

NAVERAN BRUT NATURE 2019 ~ CAVA, SPAIN

BRICK & MORTAR 2021 VIN PETILLANT ROSE ~ SONOMA COAST

THOMAS PERSEVAL NV EXTRA BRUT~ CHAMPAGNE, FRANCE

BILLECART SALMON BRUT NV~ CHAMPAGNE, FRANCE

WHITE & ROSE

SAUV BLANC, MAURITSON 2020 ~ DRY CREEK VALLEY	\$13	\$50
SAUV BLANC, HENRI BOURGEOIS MONTE DAMNES 2020 ~ SANCERRE		\$56
PINOT GRIS, JOLIE-LAIDE 2021 ~ CALIFORNIA		\$65
CHENIN BLANC, GAIL 2020 ~ SONOMA COUNTY		\$60
PINOT BLANC, ROOTDOWN 2017 ~ RUSSIAN RIVER VALLEY	\$12	\$46
GARNACHA BLANCA, PINOL 2019 ~ TERRA ALTA, SPAIN	\$12	\$46
CHARDONNAY, RAMEY 2018 ~ FORT ROSS SEAVIEW		\$75
CHARDONNAY, FLAMBEAUX 2020 ~ DRY CREEK VALLEY		\$90
ROSE, FLAMBEAUX 2021 ~ DRY CREEK VALLEY	\$15	\$58

RED

PINOT NOIR, BLOOD ROOT 2019 ~ SONOMA COAST	\$14	\$54
PINOT NOIR, LANDO 2018 ~ SONOMA COAST		\$85
NERELLO MASCALLESE, TASCANTE 2020 ~ ETNA ROSSO DOC, ITALY		\$55
MENCIA, ESCALADO DO SIL 2018 ~ VALDEORRAS DO, SPAIN		\$90
SYRAH, PAX 2020 ~ SONOMA COAST		\$80
CAB SAUV, HOBO WINE CO 2019 ~ ALEXANDER VALLEY	\$14	\$54
ZINFANDEL, FLAMBEAUX 2019 ~ DRY CREEK VALLEY		\$90

ASK YOUR SERVER ABOUT THE GREAT PARISH CAFÉ LAGNIAPPE WE HAVE IN STOCK!
HATS, BEANIES, SHIRTS, SWEATSHIRTS, KOOZIES & WINE BAGS!
AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE.