



**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 SERVED ALL DAY!

**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 & TOMATO ON FRENCH BREAD
\$16.00**

SHRIMP & GRITS

**CREOLE TOMATO SAUCE WITH BACON, SHALLOTS & GREEN ONION
\$20.00
ADD POACHED EGG \$2.00**

BANANAS FOSTER PAIN PERDU

**FRENCH TOAST, FRESH BANANAS, PECANS & MAPLE BOURBON SAUCE
\$15.00**

HOUMA HASH

**SPINACH, BELL PEPPERS, ANDOUILLE SAUSAGE, POTATOES, SHALLOTS,
OVER GRITS & TOPPED WITH AN EGG SUNNY SIDE UP
\$16.00**

THE PARISH PLATE

**TWO EGGS ANY STYLE, CHOICE OF ANDOUILLE SAUSAGE LINK OR COUNTRY HAM,
CHOICE OF POTATOES OR GRITS & SERVED WITH TOAST
\$16.00**

OMELETS

CRAWFISH AND ANDOUILLE

**SHALLOTS, BELL PEPPERS, JACK CHEESE &
CREOLE TOMATO SAUCE
\$18.00**

SPINACH AND ARTICHOKE

**GARLIC, SHALLOTS & JACK CHEESE
\$16.00**

**ALL OMELETS SERVED WITH POTATOES.
OMELETS CAN BE MADE WITH EGG WHITES
ON REQUEST.**

ADD CRAB OR SHRIMP \$6.00

BENEDICTS

EGGS SARDOU

**POACHED EGGS, CREAMED SPINACH,
ARTICHOKE BOTTOMS &
HOUSE-MADE HOLLANDAISE
\$17.00**

EGGS NOUVELLE ORLEANS

**POACHED EGGS, BLUE CRAB MEAT &
HOUSE-MADE HOLLANDAISE
\$22.00**

EGGS TCHOUPITOULAS

**POACHED EGGS, FRIED SHRIMP, SMOKED
TASSO HAM & HOUSE-MADE HOLLANDAISE
\$20.00**

**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	\$12.00
MIMOSA	\$12.00
SOUTHERN BELLE	\$12.00

COLD BEER & CIDER

BUD LIGHT	\$4.00 (12 oz)
ABITA AMBER LAGER	\$6.00 (12 oz)
MARIN HEADLANDS PILS	\$8.00 (16 oz)
HEALDSBURG BREWING BLONDE ALE	\$8.00 (DRAFT 16 oz)
FIRESTONE MINDHAZE HAZY IPA	\$8.00 (DRAFT 16 oz)
BARREL BROS WEST COAST IPA (ROTATING)	\$8.00 (DRAFT 16 oz)
SONOMA CIDER (ROTATING)	\$8.00 (DRAFT 16 oz)
BARREL BROS NON-ALCOHOLIC IPA	\$8.00 (16 oz)

WINE

	HEALDSBURG WINERY	
	GLS	BTL
BUBBLES		
NAVERAN BRUT NATURE 2019 ~ CAVA, SPAIN	\$13	\$52
🍷 BRICK & MORTAR 2017 BRUT ROSE ~ BLOCKHOUSE VNYD NAPA VLY		\$50
THOMAS PERSEVAL NV BRUT~ CHAMPAGNE, FRANCE		\$130
BILLECART SALMON BRUT NATURE NV~ CHAMPAGNE, FRANCE		\$155
WHITE & ROSE		
🍷 SAUV BLANC, MAURITSON 2020 ~ DRY CREEK VLY	\$13	\$52
SAUV BLANC, HENRI BOURGEOIS MONTE DAMNES ~ SANCERRE		\$70
CHENIN BLANC, GAIL ~ SONOMA COUNTY		\$60
🍷 PINOT BLANC, ROOTDOWN 2017 ~ RUSSIAN RIVER VLY	\$12	\$44
GARNACHA BLANCA, PINOL 2019 ~ TERRA ALTA, SP	\$14	\$54
🍷 CHARDONNAY, RAMEY 2020 ~ SONOMA COAST		\$70
🍷 CHARDONNAY, FLAMBEAUX 2020~ DRY CREEK VALLEY		\$90
🍷 PINOT GRIS, JOLIE-LAIDE 2021 ~ CALIFORNIA		\$65
🍷 ROSE, FLAMBEAUX 2021~ DRY CREEK VALLEY	\$15	\$56
RED		
🍷 PINOT NOIR, BLOOD ROOT 2019 ~ SONOMA COAST	\$14	\$52
🍷 PINOT NOIR, LANDO 2018 ~ SONOMA COAST		\$85
NERELLO MASCALLESE, TASCANTE 2020 ~ ETNA ROSSO DOC		\$55
MENCIA, ESCALADO DO SIL 2018 ~ VALDEORRAS DO		\$90
SYRAH, PAX 2020 ~ SONOMA COAST		\$80
CAB SAUV, HOBOWINE CO 2019 ~ALEXANDER VALLEY	\$14	\$52
🍷 ZINFANDEL, FLAMBEAUX 2019 ~ DRY CREEK VALLEY		\$90
CORKAGE FEE	\$20	

AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE.
DUE TO DROUGHT CONDITIONS, FILTERED WATER IS AVAILABLE BY REQUEST.