



WELCOME TO THE PARISH CAFÉ.

SERVING TRUE LOUISIANA CUISINE IN SONOMA COUNTY FOR OVER 12 YEARS.
WE PRIDE OURSELVES IN SOURCING INGREDIENTS FROM THE GULF COAST AND FROM PREMIUM LOCAL SUPPLIERS TO BRING TOGETHER THE BEST OF BOTH REGIONS.

BEIGNETS

\$8

THE NEW ORLEANS STAPLE. LIGHTLY FRIED PASTRY TOPPED WITH POWDERED SUGAR

BREAKFAST

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

HOUSE SPECIALS

OUR EGGS ARE PASTURE -RAISED.

BREAKFAST Po – BOY

6" PO'BOY ON OUR CUSTOM BREAD FROM COSTEAUX. SERVED WITH POTATOES.

THE ORIGINAL

EGGS OVER MEDIUM, BLACK FOREST HAM,
PROVOLONE CHEESE, SPINACH & TOMATO

\$16

RUFFINO'S SPECIAL

CHEF'S ROTATING PO'BOY
CURATED SEASONALLY

\$22

SHRIMP & GRITS

BLACKENED GULF SHRIMP IN OUR PROPRIETARY BLACKENING SEASONING &
CREOLE TOMATO SAUCE (CONTAINS BACON)

\$20

ADD POACHED EGG* \$2. ADD 2 POACHED EGGS* \$4.

BANANAS FOSTER PAIN PERDU

FRENCH TOAST, CARAMELIZED BANANAS, PECANS & MAPLE BOURBON SAUCE

\$16

HOUMA HASH

SPINACH, BELL PEPPERS, ANDOUILLE SAUSAGE, POTATOES,
OVER GRITS & TOPPED WITH AN EGG SUNNY SIDE UP * ADD EXTRA EGG \$2.

\$17

THE PARISH PLATE

TWO EGGS ANY STYLE*, CHOICE OF ANDOUILLE SAUSAGE LINK OR COUNTRY HAM,
CHOICE OF POTATOES OR GRITS & SERVED WITH TOAST. ADD EXTRA EGG \$2.

\$17

OMELETS

2 EGG OMELET

CHOICE OF SIDE POTATOES OR SIDE SALAD

CRAWFISH AND ANDOUILLE

WITH BELL PEPPERS, JACK CHEESE
& CREOLE TOMATO SAUCE.

\$18

SPINACH AND ARTICHOKE

WITH JACK CHEESE

\$16

OMELETS CAN BE MADE WITH EGG WHITES.
ON REQUEST.

ADD TASSO HAM \$4

ADD CRAB OR SHRIMP \$6

BENEDICTS

EGGS SARDOU

POACHED EGGS, CREAMED SPINACH,
ARTICHOKE BOTTOMS & HOLLANDAISE *

\$19

EGGS NOUVELLE ORLEANS

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

\$25

EGGS TCHOUPITOULAS

POACHED EGGS, FRIED GULF SHRIMP,
JOURNEYMAN MEAT TASSO HAM &
HOUSE-MADE HOLLANDAISE *

\$20

4% KITCHEN LIVABLE WAGE SURCHARGE WILL BE ADDED TO EACH BILL.

THIS GOES DIRECTLY TO OUR KITCHEN TEAM AND OFFERS SIGNIFICANT COMPENSATION TO THEM IN ADDITION TO THE ABOVE MARKET WAGE WE OFFER. THIS METHOD HAS LESS IMPACT TO YOU THE CUSTOMER THAN IF WE WERE TO RAISE ALL OUR PRICES TO ACCOMMODATE A WAGE INCREASE OF THE SAME AMOUNT. IF YOU DO NOT AGREE WITH THIS METHOD PLEASE TELL YOUR SERVER AND IT CAN BE REMOVED.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS PLEASE ALERT YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. NOT ALL INGREDIENTS LISTED ABOVE.



COLD BEVERAGES

MILK	\$3
JUICE	\$4
APPLE, ORANGE	
SODA	\$3
COKE, DIET COKE, SPRITE	
BARQ'S ROOTBEER,	
BOYLANS GINGERALE	
LEMONADE	\$4
ICED TEA (UNSWEETENED)	\$3
SPARKLING WATER	\$8
(16.9 oz)	

HOT BEVERAGES

CHICORY COFFEE	\$4
OUR HOUSE BLEND OF BLACK OAK COFFEE AND LOUISIANA CHICORY	
CAFÉ AU LAIT	\$5
BLACK OAK COFFEE	\$4
HOT CHOCOLATE	\$4
HOT TEA: THE TASTE OF TEA	\$4
DOUBLEMINT GREEN TEA	
VANILLA BLACK TEA	
ROTATING GREEN/BLACK TEA	
CHAMOMILE HERBAL TEA (CAFFEINE FREE)	

BRUNCH LIBATIONS

	GLASS (8oz)	CARAFE (1L)
THE PARISH BLOODY MARY	\$12	\$46
MIMOSA	\$12	\$46
SOUTHERN BELLE	\$12	\$46
SECOND LINE SPRITZ	\$12	\$46

COLD BEER & CIDER

RAINER	\$5	(12 oz)
ABITA AMBER LAGER	\$5	(12 oz)
FOGBELT ATLAS BLONDE ALE	\$8	(16 oz)
FOGBELT PILS	\$8	(DRAFT 16 oz)
HUMBLE SEA FOGGY IPA (ROTATING)	\$8	(DRAFT 16 oz)
BARREL BROS WEST COAST IPA (ROTATING)	\$8	(DRAFT 16 oz)
HUMBOLDT CIDER DRYSDALE DRY	\$8	(DRAFT 16 oz)
BARREL BROS NON-ALCOHOLIC IPA	\$8	(16 oz)

WINE

	GLS	BTL
BUBBLES		
BRICK & MORTAR 2022 BRUT NATURE ~ SONOMA COAST	\$14	\$50
CARNIVAL 2021 BRUT ROSE ~ NORTH COAST		\$65
SEPPi 2018 BLANC DE BLANC ~ CALIFORNIA		\$65
H. BILLIOT NV GRAND CRU BRUT ~ AMBONNAY		\$95
GIRARD- BONNET BLANC DE BLANC EXTRA BRUT ~ MESNIL SUR-OGER		\$120
BILLECART SALMON NV BRUT ~ MAREUIL-SUR-AY		\$145
WHITE & ROSE		
VERMENTINO, REEVE 2023~ SONOMA COAST		\$60
ALIGOTÉ, JOLIE-LAIDE 2022 ~ CALIFORNIA		\$75
SAUV BLANC, MAURITSON 2022 ~ DRY CREEK VALLEY	\$13	\$52
SAUV BLANC, QUIVIRA 2022~ FIG TREE VINEYARD, DRY CREEK VALLEY		\$60
SAUV BLANC, HENRI BOURGEOIS MONTE DAMNES 2022 ~ SANCERRE		\$70
RIESLING, BOB CABRAL 2018~ SONOMA COUNTY	\$16	\$65
CHENIN BLANC, LEO STEEN 2023~ SAINI VINEYARD DCV	\$12	\$46
OLD VINE BLEND, MULLINEAUX 2022 ~ SWARTLAND S.A.		\$65
CARRICANTE, TORNATORE 2022 ~ ETNA BIANCO DOC		\$65
GRUNER Veltliner, RYME 2022 ~ RUSSIAN RIVER VALLEY		\$60
CHARDONNAY, LIOCO 2022 ~ SONOMA COAST	\$14	\$55
CHARDONNAY, SMITH STORY 2021 ~ OLIVET LANE VINEYARD, RRV		\$64
CHARDONNAY, STUHLMULLER 2022 ~ ALEXANDER VALLEY		\$70
CHARDONNAY, RAMEY 2021 ~ SONOMA COAST		\$85
CHARDONNAY, KUMEU RIVER ESTATE 2022 ~ KUMEU, NZ		\$90
ROSE, MUGA 2023 ~ RIOJA, SPAIN		\$40
ROSE, FLAMBEAUX 2023~ DRY CREEK VALLEY	\$16	\$60
ROSE, ARNOT ROBERTS 2023 ~ CA		\$55
RED		
TROUSSEAU, ROOTDOWN 2022, COLE RANCH		\$65
MERENZAO/ MENCIA, ESCALADO DO SIL 2018 ~ VALDEORRAS DO		\$90
PINOT NOIR, BLOODROOT 2022~ COASTAL CALIFORNIA	\$13	\$52
PINOT NOIR, LANDO 2018 ~ SONOMA COAST		\$85
PINOT NOIR, REEVE 2021 ~ SPECIAL RESERVE SONOMA COAST		\$90
NERELLO MASCALLESE, TASCANTE 2020 ~ ETNA ROSSO DOC		\$55
GRENACHE, JOLIE- LAIDE 2022~ JEMROSE VNYRD, SONOMA COUNTY		\$85
SYRAH, RAMEY 2017 ~ RODGERS CREEK VINEYARD, PETALUMA GAP		\$95
ZINFANDEL, CARLISLE 2020 ~ PAPER RANCH, RUSSIAN RIVER VALLEY		\$80
ZINFANDEL, MAURITSON 2021, JACK'S CABIN, ROCKPILE RIDGE		\$95
CAB FRANC, RYME 2022 ~ ALEGRIA VNYD RUSSIAN RIVER VALLEY		\$60
CAB SAUV, KOKOMO 2021 ~ DRY CREEK VALLEY	\$14	\$55
CAB SAUV, SMITH STORY 2019 ~ PICKBERRY VINEYARD, SONOMA MTN		\$72
CORKAGE		\$20

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 8 OR MORE.
SHARED CHECK CANNOT BE SPLIT MORE THAN 4 WAYS