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Cafe Amelie

Menu Prices — October 25, 2026

Cafe Amelie menu with prices in United States, updated October 2019: 128 items across 22 categories, prices from $2.00 to $29.00.

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Cafe Amelie Menu with Prices (United States)

Cafe Amelie menu with prices in United States, updated October 2019: 128 items across 22 categories, prices from $2.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/cafe-amelie

Menu categories: Starters (Lunch) · Soups & Salads (Lunch) · Cafe Sandwiches (Lunch) · Cafe Entrées (Lunch) · Starters (Dinner) · Soups & Salads (Dinner) · Cafe Sandwiches (Dinner) · Cafe Entrées (Dinner) · Starters (Brunch) · Soups & Salads (Brunch) · Cafe Sandwiches (Brunch) · Entrées (Brunch) · Starters (Brunch Sunday) · Soups & Salads (Brunch Sunday) · Cafe Sandwiches (Brunch Sunday) · Entrées (Brunch Sunday) · Desserts · Espresso & Coffee · Tea · Beverages · Coffee, Espresso & Cappuccino · A Pot of Tea

Starters (Lunch)

ITEM	PRICE
Atlantic Salmon Cake	**$10.00**
Chef Jerry’s Shrimp & Grits Gluten-free. With corn and andouille maque choux.	**$13.00**
Amelia Baked Oysters Gluten-free. Creamed spinach and artichokes with crostini.	**$14.00**
Amelia Baked Oysters with Crostini Gluten-free. Creamed spinach and artichokes with crostini.	**$14.00**
Cajun Country Poutine Gluten-free. Oven fries, mozzarella and cochon.	**$10.00**
Satsuma Pepper Glazed Shrimp Gluten-free. Atop fresh baby greens.	**$11.00**
Fresh Mozzarella Cherry Bombs Gluten-free, vegetarian.	**$10.00**
Fig & Goat Cheese Vegetarian. On fruit and nut bread.	**$11.00**
Wild Boar Sausage with Pimento Cheese With creole mustard and mixed greens.	**$13.00**
Brussels Sprouts a la Planca Vegetarian, vegan, gluten-free. Dates and bacon (with out for v/v) with balsamic glaze.	**$9.00**

Soups & Salads (Lunch)

ITEM	PRICE
Daily Soup Selection Gluten-free.	**$8.00**
Chicken & Andouille Gumbo	**$8.00**
Amelia Mixed Salad Vegetarian, vegan. Apples, grapes, pecans, blue cheese (with out if v), baby greens and plaquemines citrus dressing.	**$12.00**
Asian Chicken Salad Vegetarian. Baby greens, julienned vegetables, peanut-ginger dressing.	**$15.00**
Beet & Goat Cheese Salad Vegetarian. Baby greens, toasted walnuts, balsamic glaze.	**$11.00**

Cafe Sandwiches (Lunch)

ITEM	PRICE

Bacon, Lettuce, Tomato — $12.00
With mayonnaise.

Cochon de Lait Sandwich — $15.00
Mayonnaise and pickle.

Farm Raised Lamb Meatloaf — $19.00
Topped with a cucumber tomato tzatziki salad.

Blackened Des Allemandes Catfish — $16.00
Greens, tomato, pickle, and Cajun mayonnaise.

Amelia Muffaletta — $15.00
Warm Italian meats and cheese, chilled olive salad.

Cafe Entrées (Lunch)

ITEM	PRICE
Plaquemines Citrus Roasted Chicken Gluten-free. Fingerling potato and asparagus.	$24.00
Oven-Roasted Salmon Gluten-free. With horseradish cream fingerling potato and asparagus.	$26.00
Oven Roasted Dbl-Cut Pork Chop Gluten-free. With corn maque choux over creamy old mill grits and green beans.	$27.00
Chilled Rare Ahi Tuna With peanut-ginger sauce tossed with julienne vegetable, cilantro and noodles.	$28.00
Louisiana Crawfish Linguine Spiced cream sauce and fresh Parmesan.	$26.00

Starters (Dinner)

ITEM	PRICE
Atlantic Salmon Cake (Starters (Dinner))	$10.00
Chef Jerry’s Shrimp & Grits (Starters (Dinner)) Gluten-free. With corn and andouille maque choux.	$13.00
Amelia Baked Oysters (Starters (Dinner)) Creamed spinach and artichokes with crostini.	$14.00
Cajun Country Poutine (Starters (Dinner)) Gluten-free. Oven fries, mozzarella and cochon.	$10.00
Satsuma Pepper Glazed Shrimp (Starters (Dinner)) Gluten-free. Atop fresh baby greens.	$11.00
Fresh Mozzarella Cherry Bombs (Starters (Dinner)) Gluten-free, vegetarian.	$10.00
Fig & Goat Cheese (Starters (Dinner)) Vegetarian.	$11.00
Wild Boar Sausage with Pimento Cheese (Starters (Dinner)) Gluten-free. With creole mustard and mixed greens.	$13.00
Brussels Sprouts a la Planca (Starters (Dinner)) Gluten-free, vegetarian, vegan. Dates and bacon (with out for v/v) with balsamic glaze.	$9.00

Soups & Salads (Dinner)

ITEM	PRICE

Daily Soup Selection (Soups & Salads (Dinner)) Gluten-free.	**$8.00**
Chicken & Andouille Gumbo (Soups & Salads (Dinner))	**$8.00**
Amelia Mixed Salad (Soups & Salads (Dinner)) Vegetarian, vegan. Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	**$8.00**
Asian Chicken Salad (Soups & Salads (Dinner)) Vegetarian. Baby greens, julienned vegetables, peanut-ginger dressing.	**$15.00**
Beet & Goat Cheese Salad (Soups & Salads (Dinner)) Vegetarian. Baby greens, toasted walnuts, balsamic glaze.	**$11.00**

Cafe Sandwiches (Dinner)

ITEM	PRICE
Cochon de Lait Sandwich (Cafe Sandwiches (Dinner)) Mayonnaise and pickle.	**$15.00**
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Dinner)) Topped with a cucumber tomato tzatziki salad.	**$17.00**
Blackened Des Allemandes Catfish (Cafe Sandwiches (Dinner)) Greens, tomato, pickle, and Cajun mayonnaise.	**$16.00**

Cafe Entrées (Dinner)

ITEM	PRICE
Plaquemines Citrus Roasted Chicken (Cafe Entrées (Dinner)) Gluten-free. With mashed potatoes and asparagus.	**$24.00**
Oven-Roasted Salmon (Cafe Entrées (Dinner)) Gluten-free. With horseradish cream fingerling potato and asparagus.	**$26.00**
Oven Roasted Dbl-Cut Pork Chop (Cafe Entrées (Dinner)) Gluten-free. With corn maque choux over creamy old mill grits and green beans.	**$27.00**
Mango Glazed Lamb T-Bone Creamy mashed potato and Southern green beans.	**$29.00**
Chilled Rare Ahi Tuna with Peanut-Ginger Sauce Tossed with julienne vegetable, cilantro and noodles.	**$28.00**
Louisiana Crawfish Linguine (Cafe Entrées (Dinner)) Spiced cream sauce and fresh Parmesan.	**$26.00**

Starters (Brunch)

ITEM	PRICE
Fig & Goat Cheese (Starters (Brunch)) On fruit and nut bread.	**$11.00**
Atlantic Salmon Cake (Starters (Brunch))	**$10.00**
Chef Jerry’s Shrimp & Grits (Starters (Brunch)) With corn and andouille maque choux.	**$13.00**
Fresh Mozzarella Fireballs Habanero pepper marinated with cherry tomato.	**$10.00**
Amelia Baked Oysters (Starters (Brunch)) Creamed spinach and artichokes with crostini.	**$14.00**

ITEM	PRICE
Cajun Country Poutine (Starters (Brunch)) Oven fries, mozzarella and cochon.	**$10.00**
Satsuma Pepper Glazed Shrimp (Starters (Brunch)) Atop fresh baby greens.	**$11.00**
Burrata & Crostini Balsamic glaze and crostini.	**$12.00**

Soups & Salads (Brunch)

ITEM	PRICE
Chicken & Andouille Gumbo (Soups & Salads (Brunch))	**$8.00**
Amelia Mixed Salad (Soups & Salads (Brunch)) Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	**$12.00**
Asian Shrimp Salad Baby greens, julienned vegetables, peanut-ginger dressing.	**$15.00**
Beet & Goat Cheese Salad (Soups & Salads (Brunch)) Baby greens, toasted walnuts, balsamic glaze.	**$11.00**

Cafe Sandwiches (Brunch)

ITEM	PRICE
Breakfast Sandwich Eggs, ham, tomato, mayo, and cheese.	**$14.00**
Bacon, Lettuce, Tomato (Cafe Sandwiches (Brunch)) With mayonnaise.	**$12.00**
Cochon de Lait Sandwich (Cafe Sandwiches (Brunch)) Mayonnaise and pickle.	**$15.00**
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Brunch)) Topped with a sambal mayo and lettuce and tomato.	**$19.00**
Blackened Des Allemandes Catfish (Cafe Sandwiches (Brunch)) Greens, tomato, pickle, and Cajun mayonnaise.	**$16.00**
Amelia Muffaletta (Cafe Sandwiches (Brunch)) Warm Italian meats and cheese, chilled olive salad.	**$15.00**

Entrées (Brunch)

ITEM	PRICE
Oven Roasted Chicken & Waffle With andouille gravy.	**$19.00**
Amelia Scrambled Egg Plate Applewood smoked bacon, old mill grits, biscuit.	**$12.00**
Southern Banana Waffle With maple syrup.	**$12.00**
Louisiana Crawfish Linguine (Entrées (Brunch)) Spiced cream and fresh Parmesan.	**$26.00**

Starters (Brunch Sunday)

ITEM	PRICE

Creole Salmon Cake	**$10.00**
Chef Jerry’s Shrimp & Grits (Starters (Brunch Sunday)) With corn and andouille maque choux.	**$13.00**
Amelia Baked Oysters (Starters (Brunch Sunday)) Creamed spinach and artichokes with crostini.	**$14.00**
Cajun Country Poutine (Starters (Brunch Sunday)) Oven fries, mozzarella and cochon.	**$10.00**
Satsuma Pepper Glazed Shrimp (Starters (Brunch Sunday)) Atop fresh baby greens.	**$11.00**
Fresh Mozzarella Fireballs (Starters (Brunch Sunday)) Habanero pepper marinated with cherry tomato.	**$10.00**
Fig & Goat Cheese (Starters (Brunch Sunday)) On fruit and nut bread.	**$11.00**
Burrata & Crostini (Starters (Brunch Sunday))	**$12.00**

Soups & Salads (Brunch Sunday)

ITEM	PRICE
Chicken & Andouille Gumbo (Soups & Salads (Brunch Sunday))	**$8.00**
Daily Soup	**$8.00**
Amelia Mixed Salad (Soups & Salads (Brunch Sunday)) Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.	**$12.00**
Asian Shrimp Salad (Soups & Salads (Brunch Sunday)) Baby greens, julienned vegetables, peanut-ginger dressing.	**$15.00**
Beet & Goat Cheese Salad (Soups & Salads (Brunch Sunday)) Baby greens, toasted walnuts, balsamic glaze.	**$11.00**

Cafe Sandwiches (Brunch Sunday)

ITEM	PRICE
Breakfast Sandwich (Cafe Sandwiches (Brunch Sunday)) Eggs, ham, tomato, mayo, and cheese.	**$14.00**
Bacon, Lettuce, Tomato (Cafe Sandwiches (Brunch Sunday)) With mayonnaise.	**$12.00**
Cochon de Lait Sandwich (Cafe Sandwiches (Brunch Sunday)) Mayonnaise and pickle.	**$15.00**
Farm Raised Lamb Meatloaf (Cafe Sandwiches (Brunch Sunday)) Topped with a sambal mayo and lettuce and tomato.	**$19.00**
Blackened Des Allemandes Catfish (Cafe Sandwiches (Brunch Sunday)) Greens, tomato, pickle, and Cajun mayonnaise.	**$16.00**
Amelia Muffaletta (Cafe Sandwiches (Brunch Sunday)) Warm Italian meats and cheese, chilled olive salad.	**$15.00**

Entrées (Brunch Sunday)

ITEM	PRICE
Oven Roasted Chicken & Waffle (Entrées (Brunch Sunday)) With andouille gravy.	**$19.00**

ITEM	PRICE
Amelia Scrambled Egg Plate (Entrées (Brunch Sunday)) Applewood smoked bacon, old mill grits, biscuit.	**$12.00**
Southern Banana Waffle (Entrées (Brunch Sunday)) With maple syrup.	**$12.00**
Farmers Frittata Potato, onions, peppers, mushroom, tomato, and cheese.	**$15.00**
Amelia French Toast Southern pecan sauce.	**$14.00**
Louisiana Crawfish Linguine (Entrées (Brunch Sunday)) Spiced cream and fresh Parmesan.	**$26.00**

Desserts

ITEM	PRICE
Doberge Cake Nine layers of cake and dessert pudding.	**$10.00**
Chocolate Melting Cake With vanilla ice cream.	**$8.00**
Seasonal Crumble With vanilla ice cream.	**$9.00**
Amelia Bread Pudding With fresh whipped cream.	**$7.00**
Seasonal Dessert	**$10.00**

Espresso & Coffee

ITEM	PRICE
Espresso, Double Shot	**$4.00**
Cappuccino	**$5.00**
Latte	**$6.00**
Coffee	**$3.00**

Tea

ITEM	PRICE
Tea	**$6.00**

Beverages

ITEM	PRICE
Aqua Panna (500 ml)	**$6.00**
Pellegrino (500 ml)	**$6.00**
Arnold Palmer	**$4.00**
Fresh Lemonade	**$5.00**
Orange Juice	**$5.00**

ITEM	PRICE
Orange Juice Carafe	$12.00
Diet Coke	$3.00
Sprite	$3.00
Ginger Ale	$3.00
Mexican Coke	$4.00
Abita Root Beer	$5.00
Barritt's Ginger Beer	$5.00

Coffee, Espresso & Cappuccino

ITEM	PRICE
French Dark Roast Coffee	$3.00
Illy Single Espresso	$2.00
Illy Double Espresso	$4.00
Illy Cappuccino	$5.00
Illy Latte	$6.00

A Pot of Tea

ITEM	PRICE
English Breakfast, Caffeinated	$6.00
Chamomile, Cafe, Free	$6.00
Tropical Green, Caffeinated	$6.00
Earl, Grey, Caffeinated	$6.00
Decaf Earl Grey, Decaf	$6.00
Darjeeling, Caffeinated	$6.00