



## Cafe Amelie

Menu Prices — August 23, 2026

### Restaurant & Food Industry Reports



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

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

| Cafe Sandwiches (Lunch)                                                                  |                |
|------------------------------------------------------------------------------------------|----------------|
| ITEM                                                                                     | PRICE          |
| <b>Bacon, Lettuce, Tomato</b><br>With mayonnaise.                                        | <b>\$12.00</b> |
| <b>Cochon de Lait Sandwich</b><br>Mayonnaise and pickle.                                 | <b>\$15.00</b> |
| <b>Farm Raised Lamb Meatloaf</b><br>Topped with a cucumber tomato tzatziki salad.        | <b>\$19.00</b> |
| <b>Blackened Des Allemandes Catfish</b><br>Greens, tomato, pickle, and Cajun mayonnaise. | <b>\$16.00</b> |

| ITEM                                                                                                                                                                        | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div>Amelia Muffaletta</div> <div>Warm Italian meats and cheese, chilled olive salad.</div>                                                                                 | \$15.00 |
| Cafe Entrées (Lunch)                                                                                                                                                        |         |
| ITEM                                                                                                                                                                        | PRICE   |
| <div>Plaquemines Citrus Roasted Chicken</div> <div>Gluten-free. Fingerling potato and asparagus.</div>                                                                      | \$24.00 |
| <div>Oven-Roasted Salmon</div> <div>Gluten-free. With horseradish cream fingerling potato and asparagus.</div>                                                              | \$26.00 |
| <div>Oven Roasted Dbl-Cut Pork Chop</div> <div>Gluten-free. With corn maque choux over creamy old mill grits and green beans.</div>                                         | \$27.00 |
| <div>Chilled Rare Ahi Tuna</div> <div>With peanut-ginger sauce tossed with julienne vegetable, cilantro and noodles.</div>                                                  | \$28.00 |
| <div>Louisiana Crawfish Linguine</div> <div>Spiced cream sauce and fresh Parmesan.</div>                                                                                    | \$26.00 |
| Starters (Dinner)                                                                                                                                                           |         |
| ITEM                                                                                                                                                                        | PRICE   |
| <div>Atlantic Salmon Cake (Starters (Dinner))</div>                                                                                                                         | \$10.00 |
| <div>Chef Jerry’s Shrimp &amp; Grits (Starters (Dinner))</div> <div>Gluten-free. With corn and andouille maque choux.</div>                                                 | \$13.00 |
| <div>Amelia Baked Oysters (Starters (Dinner))</div> <div>Creamed spinach and artichokes with crostini.</div>                                                                | \$14.00 |
| <div>Cajun Country Poutine (Starters (Dinner))</div> <div>Gluten-free. Oven fries, mozzarella and cochon.</div>                                                             | \$10.00 |
| <div>Satsuma Pepper Glazed Shrimp (Starters (Dinner))</div> <div>Gluten-free. Atop fresh baby greens.</div>                                                                 | \$11.00 |
| <div>Fresh Mozzarella Cherry Bombs (Starters (Dinner))</div> <div>Gluten-free, vegetarian.</div>                                                                            | \$10.00 |
| <div>Fig &amp; Goat Cheese (Starters (Dinner))</div> <div>Vegetarian.</div>                                                                                                 | \$11.00 |
| <div>Wild Boar Sausage with Pimento Cheese (Starters (Dinner))</div> <div>Gluten-free. With creole mustard and mixed greens.</div>                                          | \$13.00 |
| <div>Brussels Sprouts a la Planca (Starters (Dinner))</div> <div>Gluten-free, vegetarian, vegan. Dates and bacon (with out for v/v) with balsamic glaze.</div>              | \$9.00  |
| Soups & Salads (Dinner)                                                                                                                                                     |         |
| ITEM                                                                                                                                                                        | PRICE   |
| <div>Daily Soup Selection (Soups &amp; Salads (Dinner))</div> <div>Gluten-free.</div>                                                                                       | \$8.00  |
| <div>Chicken &amp; Andouille Gumbo (Soups &amp; Salads (Dinner))</div>                                                                                                      | \$8.00  |
| <div>Amelia Mixed Salad (Soups &amp; Salads (Dinner))</div> <div>Vegetarian, vegan. Apples, grapes, pecans, blue cheese, baby greens and plaquemines citrus dressing.</div> | \$8.00  |
| <div>Asian Chicken Salad (Soups &amp; Salads (Dinner))</div> <div>Vegetarian. Baby greens, julienned vegetables, peanut-ginger dressing.</div>                              | \$15.00 |

| ITEM                                                                           | PRICE          |
|--------------------------------------------------------------------------------|----------------|
| <b>Beet &amp; Goat Cheese Salad (Soups &amp; Salads (Dinner))</b>              | <b>\$11.00</b> |
| Vegetarian. Baby greens, toasted walnuts, balsamic glaze.                      |                |
| <b>Cafe Sandwiches (Dinner)</b>                                                |                |
| <b>Cochon de Lait Sandwich (Cafe Sandwiches (Dinner))</b>                      | <b>\$15.00</b> |
| Mayonnaise and pickle.                                                         |                |
| <b>Farm Raised Lamb Meatloaf (Cafe Sandwiches (Dinner))</b>                    | <b>\$17.00</b> |
| Topped with a cucumber tomato tzatziki salad.                                  |                |
| <b>Blackened Des Allemandes Catfish (Cafe Sandwiches (Dinner))</b>             | <b>\$16.00</b> |
| Greens, tomato, pickle, and Cajun mayonnaise.                                  |                |
| <b>Cafe Entrées (Dinner)</b>                                                   |                |
| <b>Plaquemines Citrus Roasted Chicken (Cafe Entrées (Dinner))</b>              | <b>\$24.00</b> |
| Gluten-free. With mashed potatoes and asparagus.                               |                |
| <b>Oven-Roasted Salmon (Cafe Entrées (Dinner))</b>                             | <b>\$26.00</b> |
| Gluten-free. With horseradish cream fingerling potato and asparagus.           |                |
| <b>Oven Roasted DbI-Cut Pork Chop (Cafe Entrées (Dinner))</b>                  | <b>\$27.00</b> |
| Gluten-free. With corn maque choux over creamy old mill grits and green beans. |                |
| <b>Mango Glazed Lamb T-Bone</b>                                                | <b>\$29.00</b> |
| Creamy mashed potato and Southern green beans.                                 |                |
| <b>Chilled Rare Ahi Tuna with Peanut-Ginger Sauce</b>                          | <b>\$28.00</b> |
| Tossed with julienne vegetable, cilantro and noodles.                          |                |
| <b>Louisiana Crawfish Linguine (Cafe Entrées (Dinner))</b>                     | <b>\$26.00</b> |
| Spiced cream sauce and fresh Parmesan.                                         |                |
| <b>Starters (Brunch)</b>                                                       |                |
| <b>Fig &amp; Goat Cheese (Starters (Brunch))</b>                               | <b>\$11.00</b> |
| On fruit and nut bread.                                                        |                |
| <b>Atlantic Salmon Cake (Starters (Brunch))</b>                                | <b>\$10.00</b> |
| <b>Chef Jerry’s Shrimp &amp; Grits (Starters (Brunch))</b>                     | <b>\$13.00</b> |
| With corn and andouille maque choux.                                           |                |
| <b>Fresh Mozzarella Fireballs</b>                                              | <b>\$10.00</b> |
| Habanero pepper marinated with cherry tomato.                                  |                |
| <b>Amelia Baked Oysters (Starters (Brunch))</b>                                | <b>\$14.00</b> |
| Creamed spinach and artichokes with crostini.                                  |                |
| <b>Cajun Country Poutine (Starters (Brunch))</b>                               | <b>\$10.00</b> |
| Oven fries, mozzarella and cochon.                                             |                |
| <b>Satsuma Pepper Glazed Shrimp (Starters (Brunch))</b>                        | <b>\$11.00</b> |
| Atop fresh baby greens.                                                        |                |
| <b>Burrata &amp; Crostini</b>                                                  | <b>\$12.00</b> |
| Balsamic glaze and crostini.                                                   |                |

Soups & Salads (Brunch)

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

Cafe Sandwiches (Brunch)

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

Entrées (Brunch)

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

Starters (Brunch Sunday)

| ITEM                                                   | PRICE   |
|--------------------------------------------------------|---------|
| Creole Salmon Cake                                     | \$10.00 |
| Chef Jerry’s Shrimp & Grits (Starters (Brunch Sunday)) | \$13.00 |
| With corn and andouille maque choux.                   |         |
| Amelia Baked Oysters (Starters (Brunch Sunday))        | \$14.00 |
| Creamed spinach and artichokes with crostini.          |         |

| ITEM                                                                                                          | PRICE          |
|---------------------------------------------------------------------------------------------------------------|----------------|
| <b>Cajun Country Poutine (Starters (Brunch Sunday))</b><br>Oven fries, mozzarella and cochon.                 | <b>\$10.00</b> |
| <b>Satsuma Pepper Glazed Shrimp (Starters (Brunch Sunday))</b><br>Atop fresh baby greens.                     | <b>\$11.00</b> |
| <b>Fresh Mozzarella Fireballs (Starters (Brunch Sunday))</b><br>Habanero pepper marinated with cherry tomato. | <b>\$10.00</b> |
| <b>Fig &amp; Goat Cheese (Starters (Brunch Sunday))</b><br>On fruit and nut bread.                            | <b>\$11.00</b> |
| <b>Burrata &amp; Crostini (Starters (Brunch Sunday))</b>                                                      | <b>\$12.00</b> |
| <b>Soups &amp; Salads (Brunch Sunday)</b>                                                                     |                |

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

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

| <b>Entrées (Brunch Sunday)</b>                                                                                  |                |
|-----------------------------------------------------------------------------------------------------------------|----------------|
| ITEM                                                                                                            | PRICE          |
| <b>Oven Roasted Chicken &amp; Waffle (Entrées (Brunch Sunday))</b><br>With andouille gravy.                     | <b>\$19.00</b> |
| <b>Amelia Scrambled Egg Plate (Entrées (Brunch Sunday))</b><br>Applewood smoked bacon, old mill grits, biscuit. | <b>\$12.00</b> |
| <b>Southern Banana Waffle (Entrées (Brunch Sunday))</b><br>With maple syrup.                                    | <b>\$12.00</b> |

| ITEM                                                                                             | PRICE          |
|--------------------------------------------------------------------------------------------------|----------------|
| <b>Farmers Frittata</b><br>Potato, onions, peppers, mushroom, tomato, and cheese.                | <b>\$15.00</b> |
| <b>Amelia French Toast</b><br>Southern pecan sauce.                                              | <b>\$14.00</b> |
| <b>Louisiana Crawfish Linguine (Entrées (Brunch Sunday))</b><br>Spiced cream and fresh Parmesan. | <b>\$26.00</b> |

Desserts

| ITEM                                                            | PRICE          |
|-----------------------------------------------------------------|----------------|
| <b>Doberge Cake</b><br>Nine layers of cake and dessert pudding. | <b>\$10.00</b> |
| <b>Chocolate Melting Cake</b><br>With vanilla ice cream.        | <b>\$8.00</b>  |
| <b>Seasonal Crumble</b><br>With vanilla ice cream.              | <b>\$9.00</b>  |
| <b>Amelia Bread Pudding</b><br>With fresh whipped cream.        | <b>\$7.00</b>  |
| <b>Seasonal Dessert</b>                                         | <b>\$10.00</b> |

Espresso & Coffee

| ITEM                         | PRICE         |
|------------------------------|---------------|
| <b>Espresso, Double Shot</b> | <b>\$4.00</b> |
| <b>Cappuccino</b>            | <b>\$5.00</b> |
| <b>Latte</b>                 | <b>\$6.00</b> |
| <b>Coffee</b>                | <b>\$3.00</b> |

Tea

| ITEM       | PRICE         |
|------------|---------------|
| <b>Tea</b> | <b>\$6.00</b> |

Beverages

| ITEM                       | PRICE          |
|----------------------------|----------------|
| <b>Aqua Panna (500 ml)</b> | <b>\$6.00</b>  |
| <b>Pellegrino (500 ml)</b> | <b>\$6.00</b>  |
| <b>Arnold Palmer</b>       | <b>\$4.00</b>  |
| <b>Fresh Lemonade</b>      | <b>\$5.00</b>  |
| <b>Orange Juice</b>        | <b>\$5.00</b>  |
| <b>Orange Juice Carafe</b> | <b>\$12.00</b> |
| <b>Diet Coke</b>           | <b>\$3.00</b>  |
| <b>Sprite</b>              | <b>\$3.00</b>  |

| ITEM                  | PRICE  |
|-----------------------|--------|
| 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 |