

NOCHI CAFÉ

by *gracious*

BREAKFAST & BRUNCH

Pastrami Benedict on Caraway Rye	\$ 14
Two poached eggs with Creole mustard hollandaise, pickled red onion	
Salmon Bagel	\$ 10
House-cured salmon on bagel with arugula, lemon-caper cream cheese and shaved red onion served with fruit	
Shrimp Creole Shakshuka	\$ 13
Two eggs, Louisiana shrimp, tomatoes, feta, herbs and sliced house bread	
Chai French Toast	\$ 9
With Louisiana Meyer lemon cream, winter fruit	
Buckwheat & Chia Seed Waffle <i>(Gluten Free)</i>	\$ 11
With passion fruit curd & winter fruit	
Gracious Granola & Yogurt Parfait	\$ 6.5
House-made granola, honeyed tahini yogurt, sliced fruit	
Toasted Housemade Bagel	\$ 3
Choice of salmon, lemon caper, roasted vegetable or plain cream cheese	
Build-a-Souffle Egg Sandwich	\$ 6.25

Starts with souffle egg then select from the following options:

- 1) Choose a bread: white cheddar biscuit, green onion bread or bagel
- 2) Choose a cheese: house-smoked cheddar, pepper jack or muenster
- 3) Choose a sauce: basil pesto or garlic aioli

Add Bacon / Egg / Cured Ham for \$1.25

Allergen Note

Gracious products are made in a facility with a variety of nuts and flours present. Please notify staff members of specific allergy concerns so we may better assist you in your order selection.

NOCHI CAFÉ

by *gracious*

LUNCH

Served 11 AM to 2 PM

PLATES & SPECIALS

Short Rib Debris Sandwich	\$ 15
Braised short rib with apricot and raisin chutney and harissa slaw on challah bun with fries	
Louisiana Crawfish Roll	\$ 13
Local crawfish salad with crab boil slaw and shiitake cracklin on house-baked New England-style lobster roll	
Piri Piri Fried Chicken	\$ 16
chili & garlic butter, cornmeal waffle, 3 Brothers' cane syrup	
Seared Gulf Fish	\$ 17
Seasoned with sumac and served with warm farro, preserved lemon and kale with creamy anchovy sauce	
Lamb Meatballs	\$ 15
With new potatoes, cucumber, yogurt, toasted israeli couscous, and raw vegetable salad	
Roasted Butternut Squash	\$ 13
Red onion, lentils, Louisiana pecan & olive tapenade, smoked paprika & labneh	
South Coast Mezze	\$ 9
Soom tahini beet dip, Louisiana field pea salad, carrot hummus, whipped feta, pickled okra and house bread	
Curried Lentil Handpie	\$ 8
Served with house salad	
Grilled Cauliflower	\$ 12
Quinoa, chermoula, apricot gastrique, kashkaval, dukkah crusted soft egg	

GRACIOUS SIGNATURE SANDWICHES

Smoked Turkey bacon, pesto, aioli and arugula on focaccia	\$ 9.5
Tarragon Chicken Salad Sandwich chicken salad topped with pickled red onion and lettuce on green onion bread	\$ 9.25
Smoked Ham pecan cheddar spread, pepper jelly and apple slices on baguette	\$ 9.5
Cuban ham and pork with Swiss, Creole mustard and sweet pickles on pressed Cuban bread	\$ 9.5
Meatloaf Pasture-raised beef, tomato jam and cheddar on green onion bread, served warm	\$ 9.5
Double Grilled Cheese Havarti, yellow cheddar and garlic aioli between three slices of sourdough <i>*Note: 15 min prep time</i>	\$ 9.5

GRAIN BOWLS, SALADS & SOUP

Chicken Salad on Greens tarragon chicken salad with golden raisins, almonds and sliced apple topped with pickled red onion	\$ 9.25
Farro Grain Bowl Farro, pickled beets, pine nuts, herbed goat cheese and turmeric-tahini dressing over spinach	\$ 9.95
House Salad (<i>Gluten Free</i>) mixed greens with toasted pecans, dried cranberries and choice of balsamic or creamy herb dressing	\$ 7.5
Soup Daily Soup	\$ 6
Soup and Salad Daily Soup plus a small house salad	\$ 8.5
Soup and Half Sandwich Daily soup plus choice of half a Smoked Ham, Single Grilled Cheese, or Tarragon Chicken Salad Sandwich on sourdough	\$ 9.5

~ Ask About our Kid-Friendly Options ~