

NOCHI CAFÉ

by gracious

BREAKFAST & BRUNCH

Shrimp Creole Shakshuka	\$ 13
Gulf shrimp, two eggs, slow-roasted tomatoes, feta, herbs, multigrain batard	
Salmon Bagel	\$ 10
House-cured salmon on bagel with arugula, lemon-caper cream cheese and shaved red onion served with fruit	
Buckwheat & Chia Seed Waffle (Gluten Free)	\$ 11
With passion fruit curd & fruit	
Gracious Granola & Yogurt Parfait	\$ 6.5
House-made granola, 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 / Breakfast Sausage / 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.

MEZZE & SANDWICHES

South Coast Meze with Multigrain Batard	\$ 9
Beet & tahini dip, Louisiana field pea salad, carrot hummus, chile oil, whipped feta, pickled okra	
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 New England-style lobster roll	
Lamb & Harissa Sausage on Ciabatta	\$ 15
Yogurt, zhoug, arugula and pickled onion served & tahini potato salad	
Smoked Turkey	\$ 9.5
Bacon, pesto, aioli and arugula on focaccia	
Tarragon Chicken Salad Sandwich	\$ 9.25
Chicken salad topped with pickled red onion and lettuce on green onion bread	
Cuban	\$ 9.5
Ham and pork with Swiss, Creole mustard and sweet pickles on pressed Cuban bread	

SALADS & SOUP

Grilled Gulf Fish Salad	\$ 17
Baby greens, sherry vinaigrette, pistachios, couscous, olives, roasted carrot & buttermilk dressing	
Boiled Crawfish Salad	\$ 14
With mixed greens, pickled pineapple, shiitake cracklin', labneh, citrus & coriander vinaigrette	
Ponchatoula Strawberry Salad	\$ 9
With arugula, toasted almonds, cucumber, charred lemon, farmer's cheese & basil vinaigrette	
Chicken Salad on Greens	\$ 9.25
Tarragon chicken salad with golden raisins, almonds and apple topped with pickled red onion	
Farro Salad	\$ 11
Chermoula, tahini yogurt, pepper relish, grilled apples, za'atar, pine nuts	
House Salad <i>(Gluten Free)</i>	\$ 7.5
Mixed greens with toasted pecans, cranberries and choice of balsamic or creamy herb dressing	
Peanut & Sweet Potato Soup	\$ 6
Harissa, dill creme fraiche, celery oil	
Quinoa Soup	\$ 6
Smoked onion broth, red quinoa, lemon & cucumber dressed arugula	
Daily Soup	\$ 6
Changes often - please ask server	
Soup and Salad	\$ 8.5
Daily Soup plus a small house salad	
Soup and Half Sandwich	\$ 9.5
Daily soup plus half a Tarragon Chicken Salad Sandwich on sourdough	