

# Café Burnside

Houmas House Plantation and Gardens

*Executive Chef Joseph Dicapo*

*Café Burnside – open Monday thru Saturday 11am – 2pm*

*Sunday Brunch – 11 am – 3pm*

## River Road Buffet

Gumbo  
Caesar Salad  
Fried Catfish  
BBQ Chicken  
Crawfish Etouffee  
Red Beans, Sausage and Rice  
Shrimp Fettuccine Pasta  
Corn Maque Choux  
Bread Pudding

\$25 inclusive with non-alcoholic drink

### ~Starters~

#### **Bisque of Curried Pumpkin, Crawfish and Corn**

\$8

#### **Chicken and Andouille Gumbo**

\$8

#### **Fried Onion Rings**

\$8

#### **House Salad**

\$7

#### **Caesar Salad**

\$8

*(With Crawfish \$14 and with Chicken \$14)*



### ~Entrees~

#### **Louisiana Seafood Pasta**

Louisiana crawfish and Gulf shrimp, sautéed and served with penne pasta, tossed in a Creole cream sauce

\$16

#### **Eggplant Napoleon**

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat in a saffron cream sauce, served with vegetables

\$20

#### **Turkey and Brie Sandwich**

Thinly sliced turkey breast, brie cheese, leafy lettuce and Louisiana fig spread, on toasted multi grain bread, served with sweet potatoes fries

\$12

#### **Crown Jewel Hamburger**

Grilled 7oz burger, topped with cheese, bacon, mayo, ketchup, lettuce, tomato, and onion served with French fries

\$12

#### **Seafood Po-Boy**

Your choice of shrimp or oysters crispy fried and served on French bread with shredded lettuce, tomatoes, and Creole mayonnaise

\$14

#### **Bourbon Shrimp**

Pan sautéed jumbo shrimp in a Wild Turkey glaze, served with roasted potatoes and peas

\$16

#### **Pork Chop Preston**

Grilled double cut pork chop on rosemary garlic mash potatoes finished with a bacon cream sauce

\$20

#### **Chicken Louisiane**

Tender chicken breast fried in panko breadcrumbs served with vegetable risotto and a Creole tomato sauce

\$16

#### **Filet Kabob or Shrimp Kabob**

Your choice of filet or shrimp, skewered with onions and sweet bell peppers, grilled and finished with a sweet Pickapeppa sauce, served with rice or roasted potatoes

\$24

#### **Chefs Choice Pomodoro**

A weekly Italian themed special featuring traditional New Orleans style red gravy

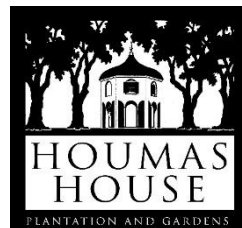
*Market Pricing*

*Coffee & Beverages \$2.50*

*We add a 20% service charge to all parties of 6 people, or larger*



# Sunday Brunch



Sunday 11am – 3pm  
Executive Chef Joseph DiCapo

## ~Starters~

### **Eggplant Belle Rose**

Crispy fried medallion of eggplant  
with jumbo-lump crabmeat in a saffron cream sauce  
\$12

### **Bisque of Curried Pumpkin, Crawfish and Corn**

Our signature soup: Pumpkin, curry and corn  
finished with Louisiana crawfish  
\$8

### **Chicken and Andouille Gumbo**

Our interpretation of a southern classic  
\$8

### **House Salad**

Toasted pecans and mixed greens  
tossed with a cane syrup and balsamic vinaigrette  
\$8

## River Road Buffet

Bisque

House Salad

Grits

Vegetables

Creamy Pasta

Rosemary Garlic Mashed Potatoes

Fried Catfish

Bourbon Shrimp

Roasted Duck

Veal Grillades

Bread Pudding

*\$35 inclusive with non-alcoholic beverage*

## ~Entrees~

### **Eggs Creole**

Poached eggs and a fried soft shell crab set over a fluffy biscuit and creamed spinach  
\$18

### **Jumbo-Lump Crab and Mango Cake Salad**

Crispy sautéed with chipotle remoulade sauce served with a bed of organic greens  
tossed in Steen's cane syrup balsamic vinaigrette  
\$18

### **Crawfish and Brie Omelette**

Three egg omelette with Louisiana crawfish, brie cheese and spinach  
served with apple wood bacon  
\$20

### **Pork Chop Preston**

Grilled double cut Pork chop on Rosemary Garlic mashed potatoes  
and Bacon cream sauce  
\$20

### **Seafood Crepes**

Herb crepe filled with lump crab meat, shrimp and crawfish in a cream cheese Mornay sauce  
topped with hollandaise  
\$26

### **Tournedos of Beef**

Grilled tournedos of filet mignon, topped with a wild mushroom demi-glace  
served with a brown butter potato hash  
\$26

## ~Desserts~

### **Turtle Cheese Cake**

New York cheese cake served with chocolate, caramel and toasted pecans

### **Bread Pudding**

Topped with a crème anglaise

### **Waffles**

Topped with champagne, braised berries

*All Desserts \$8*



## Houmas House

## Wine List

### Bubbles

	<i>Glass</i>	<i>Bottle</i>
<i>Simonnet Febrve Brut, Bourgogne, FR</i>	\$9	\$32
<i>Adriano Adami Prosecco, Veneto, Italy</i>	\$9	\$32
<i>Vevue Clicqout "Yellow Label" Reims, FR</i>	\$25	\$108

### Whites

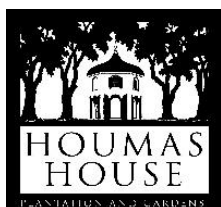
<i>Louis Guntrum "Royal Blue" Riesling, Germany</i>	\$9	\$30
<i>Argyle Riesling, Willamette Valley, OR</i>	\$11	\$40
<i>Alois Lagedar Pinot Grigio, Veneto, Italy</i>	\$9	\$32
<i>Sokol Pinot Grigio, Willamette Valley, OR</i>	\$11	\$40
<i>Indomita Chardonnay, Casablanca, Chile</i>	\$8	\$30
<i>Decoy Chardonnay, Sonoma County, CA</i>	\$10	\$38
<i>Mouha Sauvignon Blanc, Marlborough, New Zealand</i>	\$9	\$32
<i>Emmolo Sauvignon Blanc, Napa Valley, CA</i>	\$10	\$38
<i>Marques de Caceres "Rose" Rioja, Spain</i>	\$8	\$30

### Reds

<i>Revelry Vintners Merlot, Columbia Valley, WA</i>	\$9	\$32
<i>Ramsay Cabernet, Napa Valley, CA</i>	\$9	\$33
<i>Fitch Mountain Cellars Cabernet, Sonoma, CA</i>	\$12	\$50
<i>Cru Pinot Noir, Santa Lucia Highlands, CA</i>	\$9	\$34
<i>Walnut City Pinot Noir, Willamette Valley, OR</i>	\$12	\$48
<i>Marietta Red Blend, Sonoma County, CA</i>	\$9	\$32

### Beer available by the bottle

<i>Abita Amber</i>	\$4.50
<i>Abita Andygator</i>	\$4.50
<i>Abita Purple Haze</i>	\$4.50
<i>Abita Turbo Dog</i>	\$4.50
<i>Abita Seasonal</i>	\$4.50
<i>Budweiser</i>	\$3.75
<i>Bud Light</i>	\$3.75
<i>Canebrake</i>	\$3.75
<i>Coors Light</i>	\$3.75
<i>Corona</i>	\$4.50
<i>Heineken</i>	\$4.50
<i>Lagunitas IPA</i>	\$4.50
<i>Michelob Ultra</i>	\$3.75
<i>Miller Lite</i>	\$3.75



*Inquire about our Grand Wine List for a complete selection of wines available by the bottle*