

CAFÉ
NORMANDIE



FRESH
MADE



FRENCH
INSPIRED

DINNER

– STARTERS AND SHAREABLES –

MUSSELS 15

Bacon, Apple Cider, Calvados, Leeks,
Espelette Pepper, Butter, Crème Fraiche,
Grilled Country Bread

CRAB BEIGNETS 14

Herb Aioli

GULF FISH CEVICHE 14

Gulf Fish, Aji Amarillo, Cancha, Shaved Red
Onions, Sweet Potato, Cilantro,
Plantain Chips

OYSTERS ON THE HALF SHELL

Half or Dozen 12/20

Selection of Local Oysters, Mignonette,
Cocktail Sauce, Hot Sauce, Lemon,
Salted Soda Crackers

CHARD GRILLED OYSTER 18

Shallot Garlic Cider reduction, Crème
Fraiche, Bacon, Spinach

BARBECUE SHRIMP 16

Jumbo Gulf shrimp, Stoned Ground Grit
Cake, Barbecue Sauce

– MEATS AND CHEESES –

CHARCUTERIE

Rosette de Lyon, Capiciolla,
Green Peppercorn Pate,
Duck Rilette, Rabbit Rilette,
Cornichon, Assorted Olives,
House Pickled Seasonal Vegetables,
Red Pepper Jelly, French Baguette

FARM CHEESE BOARD GF

Ponte Levenque, Sweet Gorgonzola,
Cabot Clothbound, Honeycomb,
Candied Nuts, Crackers,
French Baguette

Ask to Substitute with Gluten Free Bread

Your choice of 3 items for \$15 or 5 items for \$25

SOUPS & SALADS

SWEET ONION CIDER SOUP 8

Toasted Brioche, Gruyère Cheese

DUCK GUMBO 12

Green Onions, "Trinity" Popcorn Rice

FRIED HEIRLOOM GREEN TOMATO 14

Burrata Cheese, Grilled Radicchio, Field
Green, Cured Ham Chips, Aged Balsamic
Vinegar, Smoked Sea Salt

BABY ICEBERG WEDGE 16

Soft Boiled Egg, Sun Dried Heirloom
Tomatoes, Candied Bacon, Crumbled Blue
Cheese, Croutons, Ranch Dressing

SENSATION SALAD 6

Iceberg Lettuce, Romano Cheese, Crushed
Garlic, Vegetable Oil, Italian Parsley

SPINACH SALAD 14

Warm Pork Belly, Roasted Shiitake, Soft
Boiled Egg, White Beans, Olives, Pumpkin
Seeds, Sherry Vinaigrette

Add Fried Oysters, Blackened Shrimp, Chicken, Steak +\$7



– MAINS –



FRICASSEE 33

Drum Scallop, Gulf Shrimp, Mussels, Royal Trumpet Mushroom, Leeks, Crème Fraiche, Green Apple, Cider Cream Sauce

SNAPPER ALMONDINE 32

Battered and Almond Crusted, Haricourt, Meniere Sauce

BREADED KUROBUTA PORK CHOP 26

Mirliton Dressing, Creole Mustard Pork Jus

CRISPY DUCK 26

Half a Duck, Duck Fat Crispy Fingerling, Frisee Citrus Salad, Green Peppercorn Sauce

GRASS-FED PASTURED NY STRIP 55

Charbroiled 14oz Ribeye, Bearnaise, Compound Butter

ROASTED POULET 34

Free Range Chicken, Morel Mushrooms, Root Vegetables, Brussels, Chicken a Jus

NORMANDIE HAMBURGER 19

8 oz special meat blend patty, Smoked Bacon, Cheese, Comeback Sauce, Pickles, Brioche Bun

STUFFED PORTOBELLO

MUSHROOM 18

Asiago Cheese, Aged Balsamic Vinegar, Spiced Kale Chips, Truffle Oil, Garlic Confit, Red Pepper

WHOLE GULF FISH

Roasted Fish, Thyme, Garlic, Pesto, and Lemon



FLATBREADS

BAYOU 13

Andouille, Crawfish, Mozzarella Cheese, "Trinity" Creole Tomato, Sweet Onion Jam

CAJUN 13

Blackened Spiced Grilled Shrimp, Roasted Red Peppers, Roasted Corn, Pepper Jack Cheese

ITALIAN 14

Heirloom Cherry Tomato, Tomato Sauce, Burratta Cheese, Micro Basil, Baby Arugula, Shaved Pecorino Cheese, Extra Virgin Olive Oil



– SIDES –

"PORT SALUT CHEESE" & POTATO GRATIN 8

CRISPY BRUSSELS SPROUTS 6

HARICOT VERT ALMONDINE 7

Marcona Almonds

FRENCH FRIES 6

FRISSE SALAD 8

SPINACH GRATINE 7

CRISPY GARLIC DUCK FAT FINGERLING POTATOES 12

MIRLITON DRESSING 7