

COMMUNITY MATTERS CAFE

Coffee. Food. Restored Hope.

SMALL PLATE

CRAWFISH & CORNBREAD* 14

Crawfish Etouffee | Cornbread |
Andouille Butter | Pickled Trinity

Add Egg \$2

CRISPY MOROCCAN POTATO SALAD 13

Fried Fingerling Potatoes | Matbucha
Dressing | Fried Raisins | Green
Onions

CRISPY BRUSSEL SPROUTS ^V 8

Cane Syrup Whipped Tahini

BREAKFAST

FALAFEL BREAKFAST SANDWICH & SIDE* 14
Falafel | Arugula | Sumac Onion | Egg | Harissa Mayo

SPRING OATS 13
Steel Cut Oats | Seasonal Berries | Whipped Labneh |
Thyme Streusel

CLASSIC CAFE BREAKFAST* 13
Two Eggs | Two Sides | Whole Wheat Toast

EGG SANDWICH & SIDE* 12
Brioche | Sharp Cheddar | Choice of Applewood Smoked
Bacon, Turkey Sausage, or Falafel
Substitute Fried Chicken \$3 | English Muffin \$1

BERRY SHORTCAKE FLAPJACKS 15
Coriander Pancakes | Macerated Berries | Thyme Streusel |
Diplomat Cream | Maple Syrup

FLAPJACKS 13
Buttermilk Pancakes | Whipped Ricotta | Seasonal Fruit |
Maple Syrup

SUGAR CRUSTED FRENCH TOAST 15
Whipped Ricotta | Seasonal Garnish | Brioche | Maple Syrup

CAJUN SAUSAGE SKILLET* 14
Andouille Sausage | Blackened Onion, Pepper, & Celery |
Home Fries | Remoulade | Scrambled Eggs | Wheat Toast

SIDES \$3

Home Fries | Fresh Fruit | Yogurt Parfait | Bacon | Turkey Sausage | Falafel | Garden Salad | Toast | English Muffin | Grits (add cheddar +\$1) | Oats (+\$1) | Soup (+\$1 cup, +\$4 bowl) | Flapjack (+\$3) | Cane Syrup Whipped Tahini Brussel Sprouts (+\$1, Large +\$5) | Crispy Moroccan Potato Salad (+\$10)

LUNCH

STEAK & FRITES 26
8oz. Long Island Strip | Za'atar Curly Fries | Harissa Au
Poivre Sauce

MUFFALETTA & SIDE 16
Sicilian Sesame Bread | Sliced Ham | Country Ham |
Ndjua Cream Cheese | Olive Salad | Provolone | Lusty
Monk Mustard

NEW ORLEANS CHICKEN SANDWICH & SIDE 16
Buttermilk Fried Chicken | Cajun Hot Sauce | Slaw
| Pickles | Brioche
Substitute Grilled Chicken

DELI ON RYE & SIDE 15
Turkey & Ham | Smoked Provolone | Lettuce | Tomato |
Black Garlic Mayo | Lusty Monk Mustard

BLT & SIDE* 14
Applewood Smoked Bacon | Little Gem Lettuce | Local
Tomato | Black Garlic Mayo | Tomato Jam | Brioche
Add Egg \$2

SPRING SALAD 15
Spring Greens | Strawberries | Farmstead Cheese | Green Beans |
Cornbread Croutons | Sumac-Lemon Vinaigrette
Add Grilled Chicken, Fried Chicken, or Falafel \$4

KALE CAESAR SALAD 14
Kale | Fresh Grated Parmesan | Za'atar Pine Nut
Crouton Crunch | Vegan Cashew Caesar Vinaigrette
Add Grilled Chicken, Fried Chicken, or Falafel \$4

GRILLED CHICKEN GARDEN SALAD 13
Local Tomatoes | Carrots | Cucumber | Red Leaf Lettuce |
Choice of Dressing
Substitute Fried Chicken or Falafel

Dressings:
Ranch, Balsamic Vinaigrette, Vegan Cashew Caesar Vinaigrette, Lusty Monk
Vinaigrette, Sumac-Lemon Vinaigrette

Add a cup or bowl of
SOUP DU JOUR! \$4 / \$7

CHAYIL JOHNSON | EXECUTIVE CHEF + TCHE CARTER | SOUS CHEF + SHIKIRA GRIMES | PASTRY CHEF

*Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness