

COMMUNITY MATTERS CAFE

Coffee. Food. Restored Hope.

SMALL PLATE

NATCHITOCHE'S HAND PIE 12
Pork & Beef | Pepper Jelly | Creole Cream Cheese

PEAS & CARROTS V GF 12
Confit Carrots | Green Pea Tahini | Toux | Urfa Pickled Peas | Candied Pine Nuts

CRISPY BRUSSEL SPROUTS V GF 8
Roasted Peach Tahini

BREAKFAST

PULLED PORK JOHNNY CAKE* 18
Cornmeal Pancake with Jalapeños, Bell Peppers, and Corn | Sweet Braised Pulled Pork | Sunny Egg | Green Onion | Honey Ginger Glaze

BREAKFAST BOWL GF 15
Stone-ground Grits | Succotash | Pork Belly | Sunny Egg | Caramelized Onion Crema

SUMMER S'MORE OATS 13
Steel Cut Oats | Toasted Marshmallow Labneh | Graham Cracker Cocoa Nib 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

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) | Roasted Peach Tahini Brussel Sprouts (+\$1, Large +\$5) | Peas & Carrots (+\$9)

LUNCH

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

BLPeach & SIDE 15
Aleppo Bacon | Marinated Peaches | Bibb Lettuce | Green Peach Mayo | Focaccia
Add Egg \$2

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

SUMMER CORN SALAD GF 15
Roasted Corn | Queso Fresco | Red Onion and Pepper | Cherry Tomato | Radish | Red Leaf Lettuce | Jalapeno Lime 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 GF 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, Jalapeno Lime 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