

APPETIZERS

Biscuit Beignets	5
Deep Fried Turkey Necks	5
Boudin Egg Roll	5
Crawfish Sauce Fries	6
Spinach Dip	7

SOUPS & SALADS

Chicken & Sausage Gumbo	4/6
Soup De Jour	4/6
Garden Salad 	6
Spinach & Bacon Salad	8
Spinach Salad 	11
<i>With Candied Pecans, Goat Cheese & Strawberries</i>	
Chef Salad	11
<i>With Ham, Turkey & Shredded Cheese</i>	
Caesar Salad	7

Add Chicken (Fried Or Grilled) - 3
Add Shrimp (Fried Or Grilled) - 4
Add Portobello (Fried Or Grilled) - 3

ENTRÉES


Served With Two Sides

Catfish	10
<i>Grilled Lemon Pepper, Blackened, Or Fried</i>	
<i>Add Reconcile Crawfish Sauce - 2</i>	
Jerk or BBQ Quarter Chicken	8
Deep Fried Turkey Necks	9

Served With Side Salad

Pastalaya	8
Eggplant Reconcile	13
<i>Fried Eggplant Cutlets And Sautéed Shrimp Served With A Tomato Cream Sauce Over Rotini Pasta</i>	
White Beans & Shrimp 	8
Smothered Okra With Shrimp 	6

Vegetarian Options

Portobello (Fried Or Grilled) 	9
<i>With Green Beans & Grilled Veggies</i>	
Veggie Pasta	8






SANDWICHES

Served With French Fries, Sweet Potato Fries, Gumbo Or Soup

Chicken Salad On Croissant	8
Chicken On Bun	7
<i>Fried, Grilled, Or Panéed</i>	
Club Sandwich	10
Reconcile Cheeseburger On Bun	9
<i>With Swiss or American Cheese</i>	
<i>Add Reconcile Crawfish Sauce - 2.00</i>	
Catfish Po-Boy	10
<i>Fried or Grilled</i>	
Shrimp Po-Boy	11
<i>Fried or Grilled</i>	
<i>Add Florentine Sauce - 2.00</i>	
Chicken Po-Boy	9
<i>Fried, Grilled, Or Panéed</i>	
Portobello Po-Boy	8
<i>Fried or Grilled</i>	

SIDES

All Sides - 3

Side Salad 
Jalapeno Cornbread Muffins
Collard Greens
Sautéed Green Beans 
Sautéed Vegetables 
Macaroni & Cheese
Potato Salad
French Fries 
Sweet Potato Fries 
Mashed Sweet Potatoes

DESSERT

Add a Scoop of Vanilla Creole Creamery Ice Cream to Any Dessert - \$1

Banana Foster Bread Pudding	4
Peach Cobbler	5
Strawberry Shortcake	5

DRINKS

Iced Tea & Coca-Cola Products	2
Regular & Decaf Coffee	2

 = Vegetarian or Vegan Option Available

DAILY SPECIALS

MONDAY

Red Beans & Sausage 	7
Meatloaf <i>With Mashed Potatoes & Green Beans</i>	6

TUESDAY

Seafood Stuffed Bell Peppers <i>Served with Two Sides</i> <i>Add a Pepper - 5</i>	12
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WEDNESDAY

Smothered Pork <i>With Rice & Gravy, & One Side</i>	9
Meatballs and Spaghetti	6

THURSDAY

Fried Chicken Platter <i>Served with French Fries</i> <i>Note: Allow 20 minutes to cook</i>	12
Chicken & Sausage Jambalaya	6

FRIDAY

Eggplant Jennifer <i>With One Side & Side Salad</i>	11
Thin Fried Catfish Platter <i>With Fries</i>	12

DID YOU KNOW...

6 number of classes per year, with 20 students each, in Cafe Reconcile's signature workforce training program.

8 weeks of programming per class: 2 weeks of lifeskills training and 6 weeks of cafe training.

365 days of follow-up services provided to alumni once they have graduated from Reconcile.

550 alumni case management drop-ins in 2018 alone.

82% of students are immediately connected to employment or education by week 8.

3420 hot meals provided to students in 2018.

MERCHANDISE

Reconcile T-Shirts	20
Reconcile Hats	12

GET INVOLVED!

Check-In on Social Media

Share the love by tagging @cafereconcile on Twitter, Facebook and Instagram! Make sure to follow us while you're there.

Sign Up for Our Newsletter

Stay in touch! Our bi-monthly newsletter keeps you **updated** on what's happening at Cafe Reconcile. To sign up, visit www.cafereconcile.org.

Host Your Next Event Here

We can **cater** your next family or corporate gathering and dish up authentic New Orleans cuisine for your next event! Email catering@cafereconcile.org or call **934-1634** today!

Check the Box on Your Receipt!

With a small donation of \$13.25, a student at Cafe Reconcile will receive 6 hot meals during the 8 week program.

Ask your server for more information.



SUPPORT GENEROUSLY PROVIDED BY:



SUPPORTERS
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YOU!**

