

APPETIZERS

Deep Fried Turkey Necks	6
Eggplant Fries with Marinara Sauce	5
Spinach Dip with Tortilla Chips	7
Crab Cakes with Remoulade	9

SOUPS & SALADS

Chicken & Sausage Gumbo	4/6
Soup du Jour	4/6

Garden Salad 	6
Spinach & Bacon Salad 	8
Cesar Salad	7

Salad Dressings:

*Ranch, Bleu Cheese, Honey Mustard,
Balsamic Vinagrette, Remoulade or Caesar*

Fr. Harry Shrimp Salad	14
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served with a balsamic sweet glaze dressing

*Add Chicken (Fried or Grilled) - 4
Add Shrimp (Fried or Grilled) - 5
Add Portobello (Fried or Grilled) - 4
Add Catfish (Fried or Grilled) - 5*

ENTRÉES

Served With Two Sides

Catfish	11
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*Grilled Lemon Pepper, Blackened, or Fried
Add Reconcile Crawfish Sauce - 3*

Baked Chicken (dark or white quarter)	9
Sesame Glazed Salmon	15


Chicken Parmesan	12
Eggplant Reconcile 	10

*Fried eggplant cutlets served with a
tomato cream sauce*


Central City Crab Cake Pesto Pasta	14
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*All pasta entrees are served over rotini
with a side salad*

Vegetarian Options

Portobello (Fried Or Grilled) 	9
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With Green Beans & Sauteed Veggies

Quinoa Stuffed Bell Pepper 	10
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With Green Beans & Sauteed Veggies

SANDWICHES

*Served With French Fries, Sweet Potato Fries,
Gumbo or Soup du Jour*

BLFGT Sandwich	12
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*Bacon, lettuce, fried green tomato served on
jalapeno cornbread toast*

Reconcile Cheeseburger On Bun	10
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*With Swiss or American Cheese
Add Reconcile Crawfish Sauce - 3.00*

Avocado Turkey Burger On Bun	10
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-Poboy's served on Leidenheimer Bread or Bun-

Catfish Po-Boy	11
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*Fried or Grilled
Add Florentine Sauce - 2.00*

Shrimp Po-Boy	12
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*Fried or Grilled
Add Florentine Sauce - 2.00*

Chicken Po-Boy	9
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*Fried, Grilled, Or Panéed
Add Florentine Sauce - 2.00*

Portobello Po-Boy	9
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Fried or Grilled

SIDES

Side Salad - 3 	
Jalapeno Cornbread Muffins - 3	
Collard Greens - 4 	
Sautéed Green Beans - 4 	
Macaroni & Cheese - 4	
Potato Salad - 4	
French Fries - 4 	
Sweet Potato Fries - 4 	
Smothered Okra with Shrimp - 4	
Sweet Potato Crumble - 4	
Sautéed Veggies - 4 	

DESSERT

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

Banana Foster Bread Pudding	5
Peach Cobbler	5
Chocolate Dessert of the Day	6

DRINKS

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

 = Vegetarian or Vegan Option Available

DAILY SPECIALS

MONDAY

- Smoked Sausage Red Beans & Rice **7**
Option of Grilled Sausage (+\$1), Chicken (+\$4) or Meatloaf (+\$4) served with side salad
- Meatloaf & Gravy **9**
Served with rice and choice of one side

TUESDAY

- Seafood Stuffed Bell Pepper **12**
Served with choice of two sides
- Smothered Chicken & Rice **9**
Served with gravy and a choice of one side

WEDNESDAY

- Pot Roast & Gravy **9**
Served with rice and a choice of one side
- Roast Beef Debris Poboy **10**
Dressed served with a choice of French Fries, Sweet Potato Fries, Soup du Jour or Gumbo

THURSDAY

- Fried Chicken Platter **13**
Served with French Fries or Sweet Potato Fries
***Allow 20 mins for preparation*
- White Beans & Shrimp **9**
Served with a side salad

FRIDAY

- Seafood Platter
Comes with Fried Catfish, Shrimp and a Crab Cake
Served over Jalapeno Cornbread Toast and French Fries or Sweet Potato Fries
- Platter for 1 - \$14 Platter for 2 - \$24**

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.

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!

You can make a difference!

Show how much you enjoyed your dining experience by making a donation when you pay your bill. Donations instead of tips go directly to supporting our young people, equipping them with the tools they need to reach their potential!

Ask your server for more information.

SUPPORT GENEROUSLY PROVIDED BY:

