



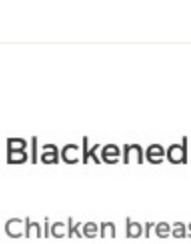







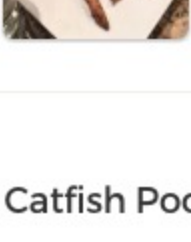




Acadiana Samplers	
<div><div>Sweet Potato Frites</div><div>Sweet potato fries; served with our house made remoulade sauce.</div></div>	<div><div></div><div>Okra Evangeline</div><div>Fresh, fried Louisiana okra bites with remoulade sauce.</div></div>
<div><div>Fried Oysters</div><div>Sweet, succulent Louisiana fried oysters served with our house made BBQ sauce.</div></div>	<div><div></div><div>Acadiana Sausage Sampler</div><div>3 of Louisiana finest: andouille, boudin and chef's selection, over a potato pancake with a Creole Mustard cream sauce and caramelized onions.</div></div>
<div><div></div><div>Crab Cakes</div><div>2 Louisiana Blue crab cakes, sautéed in butter.</div></div>	<div><div></div><div>Fried Green Tomatoes</div><div>Fried Green Tomatoes topped with Corn salsa with Jumbo Lump Crab meat.</div></div>
<div><div>Fried Alligator</div><div>The most tender cut tail meat, lightly coated in Cajun spices and flash fried. Served with remoulade sauce.</div></div>	




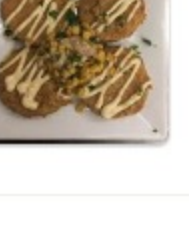




Red Beans, Soups, Salads	
<div><div></div><div>Red Beans and Rice</div><div>Camelia Beans and smoked sausage slow cooked with cajun spices, served with rice and cornbread.</div></div>	<div><div>Cumbo</div><div>Chicken and Andouille sausage.</div></div>
<div><div>Blackened Chicken Salad</div><div>Chicken breast coated in a Cajun spice blend and seared, topped with our honey jalapeno dressing over mixed greens.</div></div>	<div><div>NOLA House Salad</div><div>mixed greens, onions, carrots, grape tomatoes and pickled cucumber, with house made vinaigrette: add chicken, shrimp or fried oysters add chicken, shrimp or fried oysters \$4 extra</div></div>
<div><div>BLT Bayou Salad</div><div>Iceberg wedge, tomato and applewood smoked bacon bits with house made blue cheese dressing; add chicken, shrimp or fried oysters \$4 extra</div></div>	

Entrees	
<div><div></div><div>Louisiana Bacon Wrapped Shrimp</div><div>Gulf shrimp with our secret seasoning wrapped in applewood smoked bacon then grilled; served over Creole rice pilaf with our house made BBQ sauce.</div></div>	<div><div></div><div>Acadiana Seafood Platter</div><div>A trio of wild caught catfish, local Gulf shrimp, and succulent oysters flash fried in a light seasoned coating; served with coleslaw and French fries.</div></div>
<div><div></div><div>Cajun Etoufee</div><div>Crawfish sautéed in butter and the Cajun trinity of onion, celery, and green pepper, simmered with diced tomatoes, green chiles, served over rice.</div></div>	<div><div></div><div>Creole Jambalaya</div><div>A Louisiana tradition. Chicken and Louisiana sausage cooked in house made roux served over rice.</div></div>
<div><div></div><div>Pasta Evangeline</div><div>Fettuccini &amp; Gulf shrimp sautéed in white wine &amp; olive oil with fresh scallions, garlic, tomato and mushroom.</div></div>	<div><div></div><div>Acadia Crawfish &amp; Grits</div><div>An Evangeline original, peeled Louisiana crawfish tails sautéed in garlic with the Cajun trinity of onion, celery, and green pepper, served over a bowl of creamy Creole Grits.</div></div>
<div><div>Southern Country BBQ Spare Ribs</div><div>Par grilled spare rib, slow roasted in brown sugar, spices and Abita beer, topped with BBQ sauce, served with Brandy sweet potato mash.</div></div>	<div><div></div><div>8oz Filet Steak</div><div>8 oz. hand cut steak served over a bed of cajun corn Maque choux.</div></div>
<div><div>12oz Rib-Eye Steak</div><div>Rib-eye Steak, seasoned with Cajun spices, served over sautéed spinach and garlic mashed potatoes.</div></div>	<div><div>Catch of the Day</div><div>Ask about our Chef's selection.</div></div>

Poor Boys & Sandwiches	
<div><div>Decatur Brunch Burger</div><div>Fresh ground beef pattie cooked your way on a Kaiser roll, topped with country fried bacon and a sunny side up egg.</div></div>	<div><div></div><div>Creole Pulled Pork</div><div>Shredded pork with BBQ sauce served on Texas toast, dressed with coleslaw and pickles.</div></div>
<div><div>Fried Alligator Poor Boy</div><div>Louisiana Alligator on a Leidenheimer poor boy loaf, dressed with remoulade, lettuce and tomato.</div></div>	<div><div>Catfish Poor Boy</div><div>Louisiana Catfish on a Leidenheimer poor boy loaf, dressed with remoulade, lettuce and tomato.</div></div>
<div><div>Shrimp Poor Boy</div><div>Fried Shrimp on a Leidenheimer poor boy loaf, dressed with remoulade, lettuce and tomato.</div></div>	<div><div>Oyster Poor Boy</div><div>Louisiana Oysters on a Leidenheimer poor boy loaf, dressed with remoulade, lettuce and tomato.</div></div>

Desserts	
<div><div></div><div>Chocolate Brownie Alamo</div><div>I personally do like these so much so you should atleast give it a try I bet these will fill your mouth with water and you can not avoid the temptation and ultimately you can come again to enjoy our brownies so what you are waiting for!</div></div>	<div><div></div><div>Bourbon Pecan Pie Alamo</div><div>These are just amazing, perfectly cooked with ingredients mixed in perfect quantities to provide our customers a unique taste.</div></div>
<div><div>House-Made Cheesecake</div><div>choice of chocolate or strawberry sauce</div></div>	<div><div>Decatur Street Sundae</div><div>vanilla ice cream, stout beer, maple bourbon, bacon topping</div></div>
<div><div>Bread Pudding Beignets</div><div>An Evangeline original.</div></div>	

Brunch Menu	
<div><div>Cajun Breakfast</div><div>2 Eggs, Bacon or Andouille, grits and a house made biscuit</div></div>	<div><div>Crab Cake Benedict</div><div>Our famous Crab Cake topped with a Poached Egg and drizzled with Hollandaise sauce served with potato pots</div></div>
<div><div>Country Chicken and Biscuits</div><div>Crispy fried Chicken served on our house made biscuit smothered with Alligator sausage gravy with potato pots.</div></div>	<div><div>Biscuit and Alligator Gravy</div><div>House made biscuit smothered in Alligator sausage gravy.</div></div>
<div><div>Acadia Crawfish and Grits</div><div>An Evangeline original: Peeled Louisiana crawfish tails sautéed in a trinity of onion, celery, green pepper plus garlic, tomatoes, and wild mushrooms; served over a bowl of creamy Creole grits.</div></div>	<div><div>Biscuit and Alligator Gravy</div><div>House made biscuit smothered in Alligator sausage gravy.</div></div>
<div><div>Hangover Poor Boy</div><div>Scrambled eggs, bacon, alligator sausage, green peppers, and onions, dressed served on Leidenheimer poor boy roll, with potato pots.</div></div>	<div><div>Evangeline French Toast</div><div>French bread battered and baked, served with Bourbon Maple Syrup, choice of Bacon or Andouille Sausage.</div></div>
<div><div>Evangeline Omelette</div><div>Spinach, Tomato, Green Onion, Mushroom, Cheddar Cheese with potato pots.</div></div>	<div><div>Gabriel Omelette</div><div>Bacon, Andouille, Alligator Sausage, Cheddar Cheese with potato pots.</div></div>
Brunch is served until 3PM Friday, Saturday, and Sunday	

Lunch Menu	
Starters	
<div><div>Sweet Potato Frites</div><div>Hand cut local sweet potatoes; served with our house made remoulade sauce.</div></div>	<div><div></div><div>Okra Evangeline</div><div>Fresh, fried Louisiana okra bites with remoulade sauce.</div></div>
<div><div>Fried Oysters</div><div>Sweet, succulent Louisiana fried oysters served with our house made BBQ sauce.</div></div>	<div><div></div><div>Acadiana Sausage Sampler</div><div>3 of Louisiana finest: andouille, boudin and chef's selection, over a potato pancake with a Creole Mustard cream sauce and caramelized onions.</div></div>
<div><div></div><div>Crab Cakes</div><div>2 Louisiana Blue crab cakes, sautéed in butter.</div></div>	<div><div></div><div>Fried Green Tomatoes</div><div>Fried Green Tomatoes topped with Corn salsa with Jumbo Lump Crab meat.</div></div>
Salads	
<div><div>Blackened Chicken Salad</div><div>Chicken breast coated in a Cajun spice blend and seared, topped with our honey jalapeno dressing over mixed greens.</div></div>	<div><div>Nola House Salad</div><div>A bed of mixed greens, onions, carrots, grape tomatoes and pickled cucumber; accompanied with a house made vinaigrette; add chicken, shrimp or fried oysters \$4 extra</div></div>
<div><div>BLT Bayou Salad</div><div>Iceberg wedge, tomato and applewood smoked bacon bits with housemade blue cheese dressing; add chicken, shrimp or fried oysters \$4 extra.</div></div>	<div><div>Acadiana Sausage Sampler</div><div>3 of Louisiana's finest: Andouille, Boudin and chef's selection, over a Potato pancake with a Creole mustard cream sauce and caramelized onions.</div></div>
<div><div>Cumbo</div><div>Chicken and Andouille sausage.</div></div>	<div><div></div><div>Red Beans and Rice</div><div>Camelia Beans and smoked sausage slow cooked with cajun spices, served with rice and cornbread.</div></div>
Entrees	
<div><div></div><div>Creole Jambalaya</div><div>A Louisiana tradition. Chicken and Louisiana sausage cooked in house made roux served over rice.</div></div>	<div><div></div><div>Pasta Evangeline</div><div>Fettuccini &amp; Gulf shrimp sautéed in white wine &amp; olive oil with fresh scallions, garlic, tomato and mushroom.</div></div>
<div><div></div><div>Cajun Etoufee</div><div>Crawfish sautéed in butter and the Cajun trinity of onion, celery, and green pepper, simmered with diced tomatoes, green chiles, served over rice.</div></div>	
Poor Boys and Sandwiches	
All poor boys and sandwiches come with French fries	
<div><div>Adult Grilled Cheese</div><div>A blend of Cheddar and American cheeses on Texas toast with tomato and applewood smoked bacon.</div></div>	<div><div>Blackened Bologna</div><div>A thick slice of bologna blackened, plus American cheese on a Kaiser roll, dressed with Crystal-mayo, Creole mustard, jalapeños, lettuce, pickle, tomato, and red onion.</div></div>
<div><div>Creole Pulled Pork</div><div>Shredded with our house made BBQ sauce on a Texas toast; dressed with coleslaw and pickles.</div></div>	<div><div>Decatur Brunch Burger</div><div>Fresh ground beef pattie cooked your way on a Kaiser roll, topped with country fried bacon and a sunny side up egg.</div></div>
<div><div>Poor Boys</div><div>Leidenheimer poor boy loaf; dressed with remoulade, lettuce, tomato, and pickles. Choice between Shrimp or Catfish.</div></div>	