

3100 Magazine St. @ 8th St.
New Orleans, LA 70115
P 504-373-6579 • F 504-301-3456



Open Tuesday- Sunday
Closed Monday
Call us for your Catering Needs!

~ Gotts Tots for Sharing \$6 ~
(with 7 Cheese Sauce, Bacon, Jalapenos, Scallions)

~ Biscuits & Gravy for the Table \$8 ~
(with our Signature Maple Sage Sausage, Caramelized Onions & Cremini Mushroom Gravy)

Awaken Your Taste Buds

Jumbo Shrimp & Smoked Gouda Organic Yellow Grits: with Sautéed Andouille, Garlic, Peppers and Onions, and finished with our House Made Lobster –Cognac Butter Sauce. With Toasted Roma Bread upon Request \$17

St. Patty's Day Breakfast: Corned Beef Potato Hash, with House Made Chorizo Sausage, Cheddar Cheese, Jalapenos, Bell Peppers, Onions and Garlic. Served with Toasted Roma Bread & topped with Two Eggs any Style \$15

Biscuits & Signature Gravy: Buttermilk Biscuits with our House Made Maple Sage Sausage, Caramelized Onions, and Cremini Mushroom Gravy \$8 Topped with Two Eggs Any Style \$11

Ham & Brie Eggs Benedict: Two English Muffin Halves topped with our-Dr. Pepper Baked Ham, Melted Brie, Poached Eggs and Green Onion Hollandaise. Served with Grilled Asparagus & Roasted Tomatoes \$15

Fresh Crab & Brie Omelet: A Fluffy Three-Egg Omelet folded over Lump Crabmeat, Brie Cheese & Fresh Asparagus. Topped with our House Made Velvety Lobster-Cognac Butter Sauce and Grilled Asparagus Spears \$15

Broken Yolk Sandwich: Two Fried Eggs, American Cheese, Arugula, Chipotle Cream Cheese & Roasted Tomatoes. Choice of Dr. Pepper Baked Ham, Apple Smoked Bacon, or House Made Maple Sage Sausage, and Tots or Gouda Grits \$12

Big Dave's Breakfast: 2 Eggs Any Style served with a Biscuit, Choice of Dr. Pepper Baked Ham, Apple Smoked Bacon, or House Made Maple Sage Sausage and Choice of Tots or Gouda Grits \$13

Fresh Berry Buttermilk Pancakes: Two Large Pancakes with Blueberries, Strawberries, Whipped Cream and House Candied Pecans \$8.5 Plain Ole' Cakes with Butter and Syrup \$6

Jumbo Breakfast Burritos

Choice of Wheat, Tomato or Cheddar-Jalapeno Tortilla (Only Egg Whites + 1.5)

The Cheesy Chaurice: Chorizo Sausage, Jalapenos, Tots, Chipotle Cream Cheese, Cheddar & Scrambled Eggs \$9.5

The Veggie: Mushrooms, Spinach, Caramelized Onion, Roasted Tomatoes, Tots, Chipotle Cream Cheese, Cheddar & Eggs \$9.5

Dr. Pepper Baked Ham & Swiss: Ham & Swiss, Tots, Chipotle Cream Cheese, Cheddar & Scrambled Eggs \$9.5

Orchestrate An Omelet

Start with a Fluffy Three Egg Omelet \$6 (Only Egg Whites + \$1.5) Served with Toasted Roma Bread

Build it up + \$1 each:

Veggies: Grape Tomatoes, Diced Peppers, Caramelized Onion, Diced Red Onion, Jalapenos, Sport Peppers, Spinach, Avocado, Mushrooms

Meats: House Made Chorizo Sausage, House Made Maple Sage Sausage, Apple Smoked Bacon, Ham, Andouille

Cheeses: Feta, American, Cheddar, Swiss, Fresh Mozzarella, Brie

Do it right!: Add Shrimp or Crab + \$3 Add Lobster Sauce + \$2.5 Add Truffle Oil + \$1.5

Entrée Add-Ons:

SEASONAL FRESH FRUIT...\$4 SMOKED GOUDA ORGANIC YELLOW GRITS...\$3.5
PLAIN OLE' TOTS... \$3 ADD CHEESE SAUCE OR GRAVY... \$2
HOUSE MADE MAPLE SAGE SAUSAGE...\$3.5 APPLE SMOKED BACON...\$3
BUTTERMILK BISCUIT...\$1.5 HALF BUTTERMILK BISCUIT and GRAVY...\$3

Café staff reserves the right to add 18% Gratuity on Parties of 5 or more
Please notify your allergies that we use Peanut Oil for our fried items
Please note that our recipes may be altered occasionally based on the freshest ingredients available

3100 Magazine St. @ 8th St.
New Orleans, LA 70115
P 504-373-6579 • F 504-301-3456



Open Tuesday- Sunday
Closed Monday
Call us for your Catering Needs!

~ Cheesy Crawfish Bread for the Table \$7 ~

Gott's Greens

All Salads are tossed in dressing unless requested on the side. Dressings for To Go orders are served on the side.
House Made Dressings include: Raspberry Vinaigrette, Honey Balsamic, Ranch, Honey Mustard, 1000 Island & Mustard-Tarragon Vinaigrette

Gott Salad

Panko Fried Brie over Organic Greens, with Grape Tomatoes, House Candied Pecans, and Seasonal Berries, with Raspberry Vinaigrette \$12 Add Herb Grilled Chicken Breast or Grilled Shrimp + \$4

Prosciutto & Grilled Asparagus Salad

Over Organic Arugula and Greens, with Caramelized Pears, Candied Pecans, Goats' Milk Cheese, Mustard-Tarragon Vinaigrette and White Truffle Oil Drizzle \$12 Add Herb Grilled Chicken Breast or Grilled Jumbo Shrimp + \$4

Chicken Club Chopped Salad

Panko Fried or Herb Grilled Chicken Breast, Apple Smoked Bacon, Hard Boiled Eggs, Cucumber, Celery, Avocado, Cheddar Cheese, and Grape Tomatoes over Romaine. Choice of Ranch or Honey Mustard \$13

Mac'N on Magazine

7 Cheese Mac'N on Magazine

Elbow Macaroni tossed in a Rich & Creamy 7 Cheese Sauce topped with Toasted Truffle-Buttered Bread Crumbs & Shaved Parmesan \$9

Mac'N It Southern Style

Topped with Panko Fried Chicken, Bacon & Jalapenos \$14

Sandwiches

All Sandwiches Served With Choice of Chips, Fries, Tots, or Side Salad

Meltdown On Magazine

Chefs' Version of a Fancy Pants Grilled Cheese!
Toasted Thick Cut Sourdough with Fresh Mozzarella, Pesto Mayo, Fried Roma Tomato, Apple Smoked Bacon, Arugula & Avocado \$12

Cochon Cubano

Slow Braised Pulled Pork, Dr. Pepper Baked Ham, Swiss, House Made Pickles, House Slaw, Honey Mustard & Chili Mayo on Roma Bread \$13

May's Poultry House Fried Chicken Club

Panko Breaded & Fried Chicken Breast topped with Apple Smoked Bacon, Melted Cheddar, Honey Mustard, Avocado, Roasted Tomatoes, House Made Pickles, Pesto Mayo & Organic Greens \$14

Turkey BLT

All Natural Turkey Breast, Avocado, Pesto Mayo, Apple Bacon, Roasted Tomato, Chipotle Cream Cheese, Organic Greens. Choice of Toasted Sourdough or Marble Rye \$13

Shrimp BLT Wrap

(choice of Wheat, Tomato, or Jalapeno-Cheddar Tortilla)
Tabasco Butter- Sauteed Shrimp, Avocado, Roasted Tomatoes, Fresh Mozzarella, Apple Smoked Bacon, Chili Mayo, Organic Greens and Chipotle Cream Cheese \$14

St. Patty's Day Massacre

Corned Beef, Swiss, Sriracha Mustard, House Slaw, French Fries, and 1000 Island on Marble Rye. The Classic Reuben with a Twist! \$13.5

Fried Shrimp Poboy

8 inch Poboy Dressed with Romaine, House Made Pickles, Sriracha Mayo, and Roma Tomatoes on Local Baked French Bread \$13

Grilled Chicago Style Hot Dog

All Beef Vienna Dog on a Poppy Seed Bun, Yellow Mustard, "Chicago" Relish, Sport Peppers, Pickle Spear, Diced Onion, Tomato and Celery Salt \$7 Double Dog (No Splits Please) \$10

Sides & Table Snacks

Gotts' Tots (with 7 Cheese Sauce, Bacon, Jalapenos, Scallions) \$6
House Salad \$4 Side Mac 'n' Cheese \$6 GG's Signature Slaw \$2.5
Grilled Asparagus with Sriracha-Mustard Sauce \$5
House-Cut French Fries \$3 Tater Tots \$3

Beverages for all Ages

Coke, Diet Coke, Dr. Pepper, Sprite, Barq's, Lemonade, Ginger Ale, Milk, Chocolate Milk, Hot Chocolate, Hot Tea, Coffee, Iced Coffee, Fresh Brewed Iced Tea, OJ, Cranberry Juice, Bottled Apple Juice, Bottled Water, Flavored San Pellegrino

Café staff reserves the right to add 18% Gratuity on Parties of 5 or more
Please notify your allergies that we use Peanut Oil for our fried items
Please note that our recipes may be altered occasionally based on the freshest ingredients available