

# NOCHI CAFÉ

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by gracious

## BREAKFAST & BRUNCH

<b>Shrimp Creole Shakshuka</b>	<b>\$13</b>
Gulf shrimp, two eggs, slow-roasted tomatoes, feta, herbs, multigrain batard	
<b>Salmon Bagel</b>	<b>\$ 10</b>
House-cured salmon on bagel with arugula, lemon-caper cream cheese and shaved red onion served with fruit	
<b>Chai French Toast</b>	<b>\$ 9</b>
With Louisiana Meyer lemon cream, local citrus	
<b>Buckwheat &amp; Chia Seed Waffle</b> (Gluten Free)	<b>\$ 11</b>
With passion fruit curd & local citrus	
<b>Gracious Granola &amp; Yogurt Parfait</b>	<b>\$ 6.5</b>
House-made granola, yogurt, sliced fruit	
<b>Toasted Housemade Bagel</b>	<b>\$ 3</b>
Choice of salmon, lemon caper, roasted vegetable or plain cream cheese	
<b>Build-a-Souffle Egg Sandwich</b>	<b>\$ 6.25</b>

Starts with souffle egg then select from the following options:

- 1) Choose a bread: white cheddar biscuit, green onion bread or bagel
- 2) Choose a cheese: house-smoked cheddar, pepper jack or muenster
- 3) Choose a sauce: basil pesto or garlic aioli

*Add Bacon / Egg / Breakfast Sausage / Cured Ham for \$1.25*

### Allergen Note

Gracious products are made in a facility with a variety of nuts and flours present. Please notify staff members of specific allergy concerns so we may better assist you in your order selection.

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## LUNCH

Served 11 AM to 2 PM

### PLATES & SPECIALS

<b>South Coast Mezze</b>	<b>\$ 9</b>
Beet & tahini dip, Louisiana field pea salad, carrot hummus, chile oil, whipped feta, pickled okra and multigrain batard	
<b>Short Rib Debris Sandwich</b>	<b>\$ 15</b>
Braised short rib with apricot and raisin chutney and harissa slaw on challah bun with fries	
<b>Louisiana Crawfish Roll</b>	<b>\$ 13</b>
Local crawfish salad with crab boil slaw and shiitake cracklin on house-baked New England-style lobster roll	
<b>Seared Gulf Fish</b>	<b>\$ 17</b>
Seasoned with sumac and served with warm farro, preserved lemon and kale with creamy anchovy sauce	
<b>Lamb Sausage Sandwich</b>	<b>\$15</b>
Lamb & harissa sausage on ciabatta, with yogurt, zhoug, arugula and pickled onion, served with tahini potato salad	
<b>Seared Butternut Squash</b>	<b>\$ 13</b>
Over stewed lentils, with smoked paprika, labneh, za'atar, red onion and pecan & olive tapenade	
<b>Grilled Gulf Fish Salad</b>	<b>\$17</b>
baby greens, sherry vinaigrette, pistachios, crispy couscous, marinated olives, roasted carrot & buttermilk dressing	
<b>Grilled Cauliflower</b>	<b>\$ 12</b>
Quinoa, chermoula, apricot gastrique, kashkaval, dukkah crusted soft egg	

## GRACIOUS SIGNATURE SANDWICHES

<b>Smoked Turkey</b> bacon, pesto, aioli and arugula on focaccia	<b>\$ 9.5</b>
<b>Tarragon Chicken Salad Sandwich</b> chicken salad topped with pickled red onion and lettuce on green onion bread	<b>\$ 9.25</b>
<b>Smoked Ham</b> pecan cheddar spread, pepper jelly and apple slices on baguette	<b>\$ 9.5</b>
<b>Cuban</b> ham and pork with Swiss, Creole mustard and sweet pickles on pressed Cuban bread	<b>\$ 9.5</b>
<b>Meatloaf</b> Pasture-raised beef, tomato jam and cheddar on green onion bread, served warm	<b>\$ 9.5</b>
<b>Double Grilled Cheese</b> Havarti, yellow cheddar and garlic aioli between three slices of sourdough <i>*Note: 15 min prep time</i>	<b>\$ 9.5</b>

## GRAIN BOWLS, SALADS & SOUP

<b>Chicken Salad on Greens</b> tarragon chicken salad with golden raisins, almonds and sliced apple topped with pickled red onion	<b>\$ 9.25</b>
<b>Farro Grain Bowl</b> Farro, pickled beets, pine nuts, herbed goat cheese and turmeric-tahini dressing over spinach	<b>\$ 9.95</b>
<b>House Salad</b> ( <i>Gluten Free</i> ) mixed greens with toasted pecans, dried cranberries and choice of balsamic or creamy herb dressing	<b>\$ 7.5</b>
<b>Soup</b> Daily Soup	<b>\$ 6</b>
<b>Soup and Salad</b> Daily Soup plus a small house salad	<b>\$ 8.5</b>
<b>Soup and Half Sandwich</b> Daily soup plus choice of half a Smoked Ham, Single Grilled Cheese, or Tarragon Chicken Salad Sandwich on sourdough	<b>\$ 9.5</b>

~ Ask About our Kid-Friendly Options ~

# **NOCHI CAFÉ**

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by **gracious**

**Happy Hour**  
Monday - Saturday 3 PM to Close

## **Drinks**

\$5 Craft Beer / \$5 Wine / \$5 Cocktails

## **Plates**

### **Pickle Plate**

housemade pickles, olives, labneh, za'atar  
\$5

### **Bread & Butter**

gracious breads, cultured butter, sea salt  
\$4

### **South Coast Mezze**

beet & tahini dip, carrot hummus with chile oil, Louisiana field pea relish,  
pickled okra, whipped feta, multigrain bread  
\$7

### **Fries**

\$4

### **Feta Fries**

feta, preserved lemon & garlic yogurt, charred tomato & mint vinaigrette  
\$7

### **Cookies & Milk Punch**

Any 2 cookies, brandy or bourbon milk punch  
\$6

### **King Cake & Cava**

glass of cava, slice of king cake  
\$6