

BREAKFAST MENU

Served Daily 7am - 2pm

Cajun Pain Perdu & Pancakes

Down in New Orleans you can get this wonderful French Toast called Pain Perdu (which means lost bread). Maple trees won't grow very well in the Delta, so we make our own syrup of honey rum and spices.

We finish our pain perdu with roasted pecans and whipped cream.

Pancakes are served with butter and your choice of maple or honey rum syrup (whipped cream by request).

Cajun Pain Perdu or Pancakes.....	\$8.25
with One Egg.....	\$8.95
with Two Eggs.....	\$9.25
with Bacon.....	\$10.50
with Canadian Bacon or Smoked Ham.....	\$10.50
with Andouille or Cajun Hot Links Sausage....	\$10.75
with Blackened Pork Sausage Patties.....	\$10.75
with Blackened Chicken Breast.....	\$10.95
with Top Sirloin.....	\$11.50
with Fried Green Tomatoes.....	\$10.50

Bon Temps Caters!

Bon Temps offers a wide range of catering services for Weddings, Anniversaries, Corporate Meetings, Festivals, Retirement Parties, Mardi Gras Parties, Crawfish Boils, Barbecues, and more.

We can accommodate parties up to 400 people and can provide non-Creole menu items as well. Please contact us to set up your perfect party!

Louisiana-Style Omelets

All of our omelets are made with 3 fresh eggs. They come with Creole-spiced hash browns or creamy grits, and buttered toast, English muffin or fresh baked buttermilk biscuits.

Creole Omelet..... \$10.50
Filled with melted cheese and our spicy Creole sauce. (Meatless)

Fat Tuesday Omelet..... \$11.95
Tender beef and smoky bacon simmered in our Marchand du Vin sauce, with melted cheese. Fat Tuesday is English for Mardi Gras.

Ash Wednesday Omelet..... \$11.25
Filled with melted cheese, artichoke hearts and Cajun creamed spinach. (Meatless)

French Quarter Omelet..... \$11.95
Spicy Cajun sausages and ham in our Creole sauce with melted cheddar cheese.

Traditional Creole Favorites

All of our Traditional Breakfasts feature Creole-spiced hash browns or creamy grits, and buttered toast, English muffin or fresh baked buttermilk biscuits.

Two Eggs, any style.....	\$8.75
with Bacon.....	\$10.95
with Blackened Pork Sausage Patties.....	\$10.95
with Cajun Andouille or Cajun Hot Link Sausage	\$10.95
with Blackened Chicken Breast.....	\$10.95
with Smoked Tavern Ham or Canadian Bacon ..	\$10.75
with 6 oz Top Sirloin Steak.....	\$11.50
with Fried Green Tomatoes.....	\$10.75
with Cajun Carnitas.....	\$10.95

Old New Orleans Specialties

- Bayou Breakfast** \$9.95
Fresh buttermilk biscuits with sausage smothered in cream gravy.
- Cajun Breakfast** \$9.25
Creole red beans topped with two poached eggs and Hollandaise sauce served with grits and buttermilk biscuits. (Meatless)
- Bon Temps Breakfast** \$11.50
Poached eggs and Hollandaise with fried green tomatoes and grits all in a skillet of Creole red beans and a biscuit. (Meatless)
- Faitdodo** (fay doe doe) \$11.95
Means "all night party," and this skillet dish is an all day party in your mouth. Creole red beans topped with poached eggs and Hollandaise sauce served with grits and grilled Andouille sausage and a biscuit.
- Eggs Sardou** \$11.95
Two artichoke bottoms filled with poached eggs and Hollandaise on a bed of Cajun creamed spinach with Cajun hash browns and toast or biscuit. (Meatless)
- Eggs Benedict** \$11.95
English muffin, Canadian bacon, poached eggs and Hollandaise sauce. Served with Cajun hash browns.
- Fried Green Tomato Benedict** \$11.95
English muffin halves with fried green tomatoes, poached eggs and Hollandaise sauce with hash browns or grits. (Meatless)
- Eggs Creole** \$11.95
English muffin halves with Creole sauce, Canadian bacon, poached eggs and Hollandaise.

LUNCH MENU

Weekdays 11am - 2pm • Weekends Noon - 2pm

Louisiana Kitchen Specialties

Served with warm cornbread with honey and butter.

- Red Beans and Rice** (Vegan) \$9.75
with Fried Green Tomatoes and Collard Greens (Meatless) \$13.50
with Blackened Chicken Breast \$13.50
with Cajun Andouille Sausage \$13.50
with Cajun Carnitas \$13.50
with Blackened Salmon \$15.95
- Creole Jambalaya** \$13.50
This dish gets its name from the French word for ham (jambon) and the African word for rice (ya). Jambon a la Ya or... Jambalayal
- Shrimp & Andouille Jambalaya** \$14.50
- Vegan Jambalaya** \$12.25
Featuring mushrooms, rice, tomatoes and other veggies.
- Crawfish Etouffee** \$15.50
Literally means smothered. These little fresh water lobster tails are sweet, tender and delicious. Served with rice.
- Cajun Barbeque Shrimp** \$15.95
With artichokes and mushrooms, meunière sauce and herb butter. Served with rice.
- Shrimp Creole** \$14.95
Probably the most famous shrimp dish of them all. Plump shrimp in spicy Creole tomato sauce with white rice.

Blackened Trout..... \$16.95

Served with fried green tomatoes and collard greens.

Blackened Boneless Salmon \$15.95

Served with fried green tomatoes and collard greens.

Pasta Jambalaya..... \$14.50

With shrimp, Andouille sausage, Creole sauce and cream. Tossed with penne pasta instead of the rice.

Genuine Cajun Seafood Gumbo \$14.95

A large spicy bowl of gumbo with plenty of shrimp, crab, fresh fish, okra, tomatoes, peppers and file with white rice.

Fried Catfish..... \$14.95

Served with hush puppies and French fries.

Blackened Chicken Breast..... \$14.50

With Creole mustard sauce. Served with fried green tomatoes and collard greens.

Southern Salads

Our fresh, crisp salads are served tossed with special homemade Cajun dressing and include plenty of warm cornbread with honey and butter.

Fried Chicken Salad \$13.50

Blackened Chicken Salad..... \$13.50

Blackened Trout Salad \$15.95

Blackened Salmon Salad..... \$15.95

Cajun Fried Shrimp Salad \$15.95

Cup of Gumbo Ya-Ya & Salad..... \$12.50

Side Order Salad..... \$5.95

Items and prices subject to change without notice.

Po-Boys

A Po-Boy (or poor boy) is a sandwich on a French bread loaf dressed with lettuce, tomatoes and pickles. We add homemade Creole mayonnaise and each Po-Boy is served with your choice of our sweet potato chips, fries or salad.

Fried Catfish or Shrimp..... \$11.95

Blackened Trout or Salmon \$13.95

Blackened Chicken \$10.75

CBFGT \$10.75

Canadian bacon and fried green tomatoes

Cajun Andouille Sausage or Louisiana Hot Link Sausage \$10.75

Hamburger..... \$8.50

Fresh ground chuck.

Cheeseburger \$8.95

Fried Green Tomato (Meatless)..... \$9.75

Grilled Cheese..... \$9.95

with ham \$8.95

Muffalettas

A muffaletta is a very large sandwich on a distinct round sesame loaf, with Bon Temps' unique Cajun olive salad. Our Muffaletta features ham, bacon, salami, capicola and melted provolone with lettuce, tomatoes, pickles and our Creole aioli. Served with your choice of our sweet potato chips, fries or salad.

Muffaletta Whole \$19.50, Half \$11.50

Meatless Muffaletta ... Whole \$16.50, Half \$9.50