



Soup of the Day 4 cup / 6 bowl

Add a cup of soup to any salad, sandwich or entrée for \$2.

Appetizer of the Day 7

Salads

Add chicken for \$4; crab cake for \$5; blackened shrimp for \$6

Two Acre Farms Garden Salad 6
Seasonal lettuce, red onion, carrots, cucumbers, cherry tomatoes, croutons, house buttermilk dressing

Caesar Cardini 7
Crispy Romaine lettuce, house made croutons, fresh grated parmesan cheese, spicy Caesar dressing

Two Acre Autumn Salad 9
Roasted beets, parsnips, seasonal radish and winter greens, crumbled feta, Two Acre tarragon and bacon vinaigrette

Salad of Solomon 9
Macerated apples and pears, fresh baby spinach, sharp gorgonzola, candied pecans, Steen's vinaigrette.

Classic Chef Salad 9
Ham, Turkey, Swiss and American over our Garden Salad; served with buttermilk dressing

Sandwiches

Served with side salad or house cut fries. Add an egg for \$1

The Cuban Louie 12
Two Acre citrus marinated pork, Chisesi ham, Zatarain's Creole mustard, pickled merlito, white cheddar, French bread

Crab and Crawfish Sliders (2) 14
LA lump crab & LA crawfish tails, roasted tomato, lettuce, lemon caper aioli.

Café Hope Hamburger 12
Bourbon Barrel worcestershire; served on Kaiser with lettuce, tomato and pickle.
Add Swiss, cheddar, blue cheese or house-cured smoked bacon 1
"Ask about the Kitchen Sink Burger"

Meatloaf Po-Boy 11
House-made veal gravy, La Louisiane French bread, dressed with lettuce, tomato and pickle.
Add Swiss, American, Blue Cheese or cheddar 1

Hot Reuben 11
Hot corned beef, sauerkraut, swiss and Russian dressing on a rye caraway bun.

Classic Club 11
Ham, turkey, Swiss and American on La Louisiane sourdough with our house cured bacon.

BLT 11
Crisp lettuce, seasonal sliced tomatoes and house cured bacon on La Louisiane sourdough.

Nathan's All-Beef Hot Dog 8
Served with ketchup, mustard and Zapp's Voodoo chips. Always ready and can be packed to go. Perfect for the golf course!

Grilled Cheese 7
Melted American on Texas Toast

Express Specials \$10

Lunch in 20 minutes or less

Tuesday

Chef's Selection

Wednesday

White Beans and Pork Chops

(Grilled or Deep Fried)

Thursday

Italian

Friday

Fried Catfish

Entrees

Pecan Smoked Chicken Breast 11
Pecan smoked chicken, KC BBQ sauce, roasted Two Acre vegetables, garlic mashed potatoes

BBQ Shrimp & Grits 13
Gulf shrimp seared in meunière BBQ sauce, creamy cheese grits, La Louisiane French bread

Chicken Strips and Fries 8
Deep fried chicken breast served with house-cut fries and our house made KC BBQ sauce

Desserts

Ice Cream 2.5

Affogato 3