

Gott Gourmet Cafe
3100 Magazine Street
(Corner of Magazine & 8th)
New Orleans, LA 70115



Chef David Gotter
P 504.373.6579
F 504.301.3456
www.gottgourmetcafe.com

SALADS

All Salads are tossed in dressing unless requested on the side. Dressings for To Go orders are on the side.

GOTT SALAD

Panko Fried Brie over Organic Baby Greens, House Candied Pecans, Seasonal Berries, Grape Tomatoes, with Raspberry Vinaigrette - \$9.95

CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Roasted Garlic Cloves, Home Made Croutons, Artichokes with Artichoke-Caesar Dressing - \$8.95
With Grilled Chicken Breast - \$11.95
With Sautéed Jumbo Shrimp - \$12.95
With Fried Oysters - \$12.95

BLUE CORN FRIED OYSTER BABY SPINACH SALAD

Organic Baby Spinach, Cambazola Cheese, Granny Smith Apple, Shaved Red Onion, and Cashews, tossed in a Honey-Sherry Vinaigrette - \$11.95

CURRY CHICKEN SALAD

Herb Roasted Chicken Breast, Grapes, Cashews, Sautéed Peppers, Carrot, Celery, Onion, Garlic, Tarragon, and Curry Mayonnaise, over a bed of Romaine tossed in Ranch, topped with Grapes and Tomatoes - \$9.95

GRILLED VEGETABLE SALAD

Organic Baby Greens, Marinated and Grilled Portobellos, Squash, Zucchini, Carrots, Roasted Peppers, Roasted Tomatoes, Cucumbers, Artichokes, Feta and Honey-Balsamic Dressing - \$9.95

HOUSEMADE DRESSINGS

Raspberry Vinaigrette, Honey Balsamic, Caesar, Honey Sherry, Ranch, 1000 Island and Honey Mustard

GROOVY GOURMET

ST. PATTY'S DAY MASSACRE

House Shaved Corned Beef, Swiss, Horseradish Cheddar, French Fries, Ancho-Honey Slaw, 1000 Island and Creole Mustard on Pumpernickel.
The Classic Reuben with a Twist! - \$10.95

MINI FRESH MOZZARELLA PANINI

Three Mini Sandwiches of Fresh Mozzarella, Oven Roasted Roma Tomatoes, Balsamic Reduction, Fresh Basil, and Pesto Aioli - \$8.50

SMOTHERED PEARL PO BOY PANINI

Blue Corn Flour Dusted and Flash Fried Oysters, Cheese and Chili Bacon Aioli, Sliced Pickle, finished with Ancho-Honey Slaw - \$12.95

COCHON DE LAIT CUBAN PANINI

Slow Braised Pulled Pork, Dr. Pepper-Honey Baked Ham, Sliced Pickle, Swiss, Ancho-Honey Slaw, Honey Mustard, and Chili Mayo - \$10.95

SIDES

SWEET AND SPICY CUCUMBER JICAMA SALAD - \$2.95

ANCHO-HONEY SLAW - \$2.50

HOUSE CUT FRENCH FRIES - \$3.75

POTATO SALAD - \$2.50

GRILLED VEGGIES - \$2.95

SIDE CAESAR - \$3.95

CHIPS - \$1.50

STANDARD FLAIR

LOADED GUMBO

Chicken, Andouille, Shrimp, Crab, Ham and Okra. Topped with a small scoop of Potato Salad. Served with Toasted Roma Bread.
Small - \$6.50 Large - \$8.50

ORIGINAL CHICAGO STYLE HOT DOG

All Beef Vienna Dog on a Steamed Poppyseed Bun, Yellow Mustard, "Chicago" Relish, Sport Peppers, Pickle Spear, Diced Onion, Red Tomato and Celery Salt.
Served with Chips - \$4.95 Double Dog - \$8.95

GRILLED HAND PATTIED BURGER

All-Beef 1/2 lb. Burger Seasoned with House Spice Mix. Dressed on the side with Lettuce, Roasted Tomato, Shaved Red Onion and Pickle - \$8.50

BIG EATS BURGER

House Recipe 1lb. Seasoned Beef Burger - \$12.95
(No Splits Please)

BUILD IT UP

Add Feta Cheese, American Cheese, Baby Spinach, Caramelized Red Onion, Roasted Peppers, Jalapenos, Sport Peppers or Chipotle Cream Cheese - 75¢ each

Add Avocado, Cheddar, Swiss, Horseradish Cheddar, Mozzarella, Cambazola Cheese, Apple Smoked Bacon, Grilled Portobello Mushroom or Fried Egg - \$1.00 each

SANDWICHES AND WRAPS

HOT PASTRAMI

House Sliced Chicago Vienna Beef Pastrami, Caramelized Red Onions, Creole Mustard, and Melted Swiss on Chicago Rye - \$10.95

CURRY CHICKEN SALAD CROISSANT

Our Signature Curry Chicken Salad, Roasted Tomatoes, Organic Greens, and Honey Mustard on a Jumbo Croissant - \$9.95

SLOW BRAISED PULLED PORK WRAP

Finished in a light BBQ Butter Jus, Ancho-Honey Slaw, Roasted Tomatoes, Avocado, Chili Sour Cream, and Organic Greens. Choice of Tortilla - \$9.95

SHRIMP BLT WRAP

Tabasco Butter Sautéed Jumbo Shrimp, Fresh Mozzarella, Apple Smoked Bacon, Roasted Peppers, Avocado, Roasted Tomatoes, Chili Aioli, Organic Greens and Chipotle Cream Cheese. Choice of Tortilla - \$11.95

GRILLED VEGETABLE WRAP

Marinated and Grilled Portobellos, Carrots, Squash, Zucchini, Roasted Peppers, with Avocado, Artichokes, Cucumbers, Baby Spinach, Roasted Tomatoes, Fresh Mozzarella, Pesto Aioli and Chipotle Cream Cheese. Choice of Tortilla - \$9.95

GOTT'S CLUBHOUSE

HONEY SMOKED TURKEY BREAST BLT

All-Natural Turkey, Apple Smoked Bacon, Chipotle Cream Cheese, Avocado, Cucumbers, Roasted Tomatoes, Organic Greens, Pesto Mayo on a Jumbo Croissant - \$10.95

FRIED CHICKEN CLUB

Panko Breaded & Fried Chicken Breast topped with Apple Smoked Bacon and Melted Cheddar, with Honey Mustard, Avocado, Roasted Tomatoes, Sliced Pickle, Pesto Mayo, and Organic Greens - \$10.95

FRIED CATFISH CLUB

Jumbo Panko Breaded & Fried Catfish Filet with Housemade Remoulade, Apple Smoked Bacon, Avocado, Roasted Tomatoes, Sliced Pickle, Ancho-Honey Slaw, and Organic Greens - \$10.95

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WEEKEND BREAKFAST MENU

Saturday and Sunday 8am - 12 Noon

JUMBO SHRIMP AND SMOKED GOUDA ORGANIC YELLOW GRITS

With Sautéed Andouille, Garlic, Peppers and Onions, finished with a Lobster-Tomato Butter Sauce.
Served with Toasted Roma Bread - \$14.95

ST. PATTY'S DAY BREAKFAST

House Corned Beef Potato Hash, seasoned with Chaurice Sausage, Jalapeno and Bell Peppers, Garlic and Herbs. Served with Toasted Pumpernickel Rye. Topped with Two Eggs - \$12.95

BISCUITS AND GRAVY

Buttermilk Biscuits with Local Creole Country Brand Sausage, Caramelized Onion and Portobello Mushroom Gravy - \$7.50
Topped with Two Eggs - \$9.45

BUTTERMILK PANCAKES

Stack of three with Butter and Syrup - \$5.95

FRESH BERRY BUTTERMILK PANCAKES

Stack of three with Blueberries, Strawberries, Whipped Cream and Candied Pecans - \$8.50

BROKEN YOLK SANDWICH

Two Fried Eggs, American Cheese, Chipotle Cream Cheese and Roasted Tomatoes. Choice of Bacon, Ham, or Sausage on Panini Cuban Bread - \$7.95

BUILD AN OMELET

Start with a three Egg Omelet and choose your favorite ingredients - \$4.95 Egg Whites Only - add \$1.00

ADD FOR .75¢ EACH:

Feta, American Cheese, Roasted Peppers, Tomatoes, Bell Peppers, Caramelized Red Onion, Diced Red Onion, Jalapenos and Sport Peppers or Baby Spinach.

ADD FOR \$1.00 EACH:

Avocado, Cambazola Cheese, Cheddar, Swiss, Mozzarella, Horseradish Cheddar, Breakfast Sausage, Apple Smoked Bacon, Ham, Andouille, Grilled Portobello Mushroom or Chaurice Sausage.

ADD SHRIMP FOR \$2.50

BEVERAGES

Sodas, Lemonade, Root beer, Coffee, Decaf Coffee, Unsweetened Iced Tea, Sweetened Flavored Ice Tea, Bottle H2O, Minute Maid Apple Juice, Minute Maid Orange Juice, Milk, Vitamin Water, Hot Tea, Hot Chocolate and Fresh Squeezed Orange Juice (weekends only).

GOTT GOURMET CAFE IS PROUD TO USE CREOLE COUNTRY BRAND SAUSAGE, a second generation family business here in New Orleans. Creole Country Sausage is hand-made fresh from high quality, all-natural ingredients and contains no preservatives.

GOTT GOURMET IS GREEN CONSCIOUS! We are proud to offer disposable products that will keep our earth smiling. Our compostable cups, lids and straws are made from a renewable source: US grown Corn! Want some soup to go? We send you home with it in a container made of both corn and paper. And best of all: our biodegradable food containers, derived from sugarcane fibers, are stronger than Styrofoam and are better for the environment.

JUMBO BREAKFAST BURRITOS

Choice of White, Wheat, Tomato or Cheddar-Jalapeno Tortilla. Egg Whites Only - add \$1.00

THE CHEESY CHAURICE

Stuffed with Chaurice Sausage, Jalapenos, Cheesy Hash Brown Bake, Chipotle Cream Cheese, Cheddar and Scrambled Eggs - \$7.95

DR. PEPPER-HONEY HAM AND SWISS

Stuffed with Cheesy Hash Brown Bake, Chipotle Cream Cheese, Cheddar and Scrambled Eggs - \$7.95

VEGGIE

Stuffed with Portobellos, Baby Spinach, Caramelized Onion, Roasted Tomatoes, Cheesy Hash Brown Bake, Chipotle Cream Cheese, Cheddar and Scrambled Eggs - \$7.95

A LA CARTE

LOCAL CREOLE COUNTRY BRAND BREAKFAST SAUSAGE - \$3.25

SMOKED GOUDA ORGANIC YELLOW GRITS - \$3.50

HALF BUTTERMILK BISCUIT AND GRAVY SIDE - \$2.95

CHEESY HASH BROWN BAKE - \$2.95

APPLE SMOKED BACON - \$2.50

2 EGGS ANY STYLE - \$1.95

BUTTERMILK BISCUIT - \$1.25

TOASTED ROMA BREAD - \$1.25

TOASTED PUMPERNICKEL - \$1.95

TOASTED RYE - \$1.95

