



Condoinvestment.com

BREAKFAST



LUNCH



BRUNCH

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rubyslippercafe

Signature Benedicts

They're eggcellent...

SHRIMP BOOGALOO BENEDICT

Gulf shrimp sautéed with pork tasso, served over fried green tomatoes & a buttermilk biscuit, topped with poached eggs, finished with Coublion sauce

EGGS COCHON

Slow-cooked, apple-braised pork debris served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

EGGS BLACKSTONE

Applewood-smoked bacon, grilled tomato served over a buttermilk biscuit, topped with two poached eggs, finished with hollandaise

CHICKEN ST. CHARLES

Fried chicken breast served over a buttermilk biscuit, topped with two poached eggs, finished with a pork tasso cream sauce

CORNED BEEF BENNIE

Housemade corned beef hash served over a buttermilk biscuit, topped with two poached eggs, horseradish cream, finished with hollandaise

HOT-SMOKED SALMON BENNIE

Salmon hot-smoked in-house served over a buttermilk biscuit, topped with two poached eggs, finished with red onion, flash-fried capers & dill hollandaise

THE PEACEMAKER

Can't Decide? Mix & Match any two of our Signature Benedicts

Eggs-traordinary Omelets

You'll flip for these

LOUISIANAN

Gulf shrimp with cheddar cheese, accented with fresh thyme

3 LITTLE PIGS

Applewood-smoked bacon, ham & sausage with swiss cheese

SPANISH

Spicy chorizo sausage, red onions, tomato, pepperjack cheese, chopped cilantro & a roasted red pepper coulis

FLORENTINE

Portobello mushroom, spinach & goat cheese accented with fresh thyme

B.Y.O. OMELET

Build your own (3) egg omelet

includes cheddar, swiss, pepperjack or goat cheese

mushroom / onion / avocado / tomato / spinach / bell pepper / roasted red pepper

bacon / ham / pork sausage / chicken sausage / chorizo / pork tasso

shrimp / corned beef hash / smoked salmon

Omelets are served with grits, potatoes or fresh fruit and multi-grain, sourdough, marble rye toast or buttermilk biscuit

Substitute a pancake for toast

Specialties *Mama can't make this...*

BBQ SHRIMP & GRITS

Sautéed Gulf shrimp with an amber beer & rosemary reduction, creamy stone-ground grits served with a buttermilk biscuit

CATFISH COUBION

Thin-fried, farm-raised catfish over a french bread crostini, sautéed spinach, tomatoes, artichoke hearts and pork tasso, finished with a creole tomato courtbouillon

GULF FISH 'ST. PETER'

Pan-seared Gulf fish of the day over a cheesy grit cake, topped with sautéed spinach & tomatoes, a skewer of grilled shrimp, finished with creole mustard hollandaise

THE COSTA RICAN

Gallo pinto (slow-cooked black beans & rice) over a warm tomato salsa, two eggs any style, spicy chorizo sausage, crispy plantains & avocado

MIGAS

A Tex-Mex egg scramble featuring onion, tomato, cilantro, pepperjack cheese and spicy chorizo, served with avocado, chipotle sour cream & crispy tortilla chips

CROQUE MADAME

A grilled ham & swiss sandwich on brioche bread, topped with a fried egg, finished with Mornay sauce, served with french fries

BANANAS FOSTER PAIN PERDU

French bread-based french toast with rum-flambéed bananas & raisins, served with applewood-smoked bacon

STUFFED FRENCH TOAST

Brioche-based French toast stuffed with today's featured filling, served with applewood-smoked bacon



Signature Item

Sides & à la Carte

PORK SAUSAGE LINKS / CHICKEN SAUSAGE PATTIES / HAM
APPLEWOOD-SMOKED BACON / CORNED BEEF HASH
PIG-CANDIED BACON

STONE-GROUND GRITS / BREAKFAST POTATOES
SHOESTRING FRIES / CREOLE SLAW / FRESH FRUIT

SOURDOUGH, MULTI-GRAIN OR MARBLE RYE TOAST
BUTTERMILK BISCUIT

PANCAKE / MAPLE SYRUP

ONE EGG ANY STYLE

Between the Bread

Available all day!

THE BIG BACON

A classic burger topped with our pig-candy bacon, cheddar cheese, red onions, lettuce, tomato & mayonnaise on a cornmeal-dusted Kaiser roll

FIRE-BRAISED TURKEY & BACON SANDWICH

Fire-braised turkey breast, bacon, goat cheese, spinach & a cranberry-apple-poblano chutney served on a flaky croissant

COCHON PO-BOY

Slow-cooked apple-braised pulled pork dressed with creole slaw & creole mustard, served on french bread

SOUTHERN BLT

Fried green & fresh red tomato, applewood-smoked bacon, lettuce & mayo served on brioche toast

CHICKEN SALAD SANDWICH

Housemade chicken salad with toasted pecans, diced green apples, red grapes, topped with baby spinach, served on a flaky croissant

CREOLE REUBEN

Choice of corned beef or turkey, dressed with swiss cheese & creole slaw, served on marble rye

All Sandwiches are served with your choice of creole slaw, shoestring fries or fresh fruit

Beverages



FRENCH TRUCK FAIR TRADE ORGANIC COFFEE

A bottomless cup (while you dine)

ESPRESSO
LATTE
CAPPUCCINO
ICED COFFEE

HOT TEA
MILK
CHOCOLATE MILK
HOT CHOCOLATE

APPLE, TOMATO, CRANBERRY JUICE
NATALIE'S PREMIUM ORANGE OR GRAPEFRUIT JUICE

Free refills

ICED TEA / COKE / SPRITE / DIET COKE / LEMONADE
GINGER ALE / BARQ'S ROOT BEER

(not so) Standard Fare

Just like momma makes ('cept better)

THE SOUTHERN BREAKFAST

Two eggs any style, stone-ground grits, applewood-smoked bacon, buttermilk biscuit & a fried green tomato

BAM BAM BISCUIT

Two eggs any style with pepperjack cheese, pig-candy bacon, and a fried green tomato on a buttermilk biscuit

BRIOCHE FRENCH TOAST

Served with applewood-smoked bacon

FRENCH TOAST BATONS

Brioche French Toast sticks tossed in cinnamon sugar, served with applewood-smoked bacon

CLASSIC BUTTERMILK PANCAKES

BANANA PECAN PANCAKES

SEASONAL FRUIT COBBLER PANCAKES

CINNAMON SWIRL PANCAKES

with cream cheese icing

Pancakes and french toast served with applewood-smoked bacon
Maple syrup available

Kids Meals 10 and under ONLY please

LIL' CHAMPION PLATTER

1 egg, 1 slice of bacon and multi-grain toast

CINNAMON SUGAR FRENCH TOAST BATONS

with a slice of bacon

CLASSIC BUTTERMILK OR CINNAMON SWIRL PANCAKE

with a slice of bacon

Lighter Fare *Just how momma wanted you to eat*

SKINNY MIGAS

A Tex-Mex egg white scramble featuring onion, tomato, cilantro, pepperjack cheese & spinach, served with avocado, chipotle sour cream & crispy tortilla chips

SKINNY FLORENTINE

Egg whites, portobello mushroom, spinach & goat cheese accented with fresh thyme

STEEL CUT OATMEAL

Oatmeal topped with seasonal fruit compote & cobbler crumble

THE SLIPPER SALAD

Craisins, pig candy bacon-crusting pecans, shaved red onion, cherry tomatoes, fried goat cheese medallions on a bed of mixed greens, tossed with a champagne vinaigrette

Add grilled shrimp or chicken

What's In A Name?

The Ruby Slipper Café was inspired by a powerful sense of homecoming when we

returned to New Orleans after Katrina.

To be back with family and friends in the city we love, well

Dorothy said it best...

† ————— †
There's no place like home!

WE HAVE FOUR LOCATIONS TO SERVE YOU IN
NEW ORLEANS / 504.525.9355

MID CITY / 139 S. CORTEZ STREET / EXT. 3

MARIGNY / 2001 BURGUNDY STREET / EXT. 2

CBD / 200 MAGAZINE STREET / EXT. 1

FRENCH QUARTER / 1005 CANAL STREET / EXT. 4

FLORIDA / 850.792.4834

DOWNTOWN PENSACOLA / 509 S. PALAFOX STREET

ALABAMA / 251.800.7470

ORANGE BEACH / 24151 PERDIDO BEACH BLVD