JAZZ FESTIVAL

BRUNCH AT CAFÉ NOLA

Please enjoy our buffet of fresh salads, pastries and hot sides while your gourmet entrée is prepared.



Presenting a very special prix fixe menu in the heart of downtown's Jacksonville Jazz Festival.

> \$25 per person \$8 children under 10

Does not include tax, gratuity, or beverages.

Cheese & Fresh Herb Omelet

Choice of mozzarella, goat, swiss, smoked cheddar

Steak & Eggs

Grass fed White Oak Pastures filet medallions, buttered ciabatta toast, smoked tomato-bacon relish, over easy local egg

Roasted Salmon

Over easy local eggs, chipotle & cilantro hollandaise

Tempeh Bacon BLT

House smoked tempeh bacon, heirloom tomatoes, butter lettuce, avocado-basil spread, toasted ciabatta

Plant City Strawberry French Toast

House made strawberry jam & cream cheese french toast dipped in yogurt-egg batter, topped with fresh strawberries, toasted almonds, strawberry butter

Shrimp & Grits

Wild Georgia shrimp, applewood bacon, mushroom & white wine sauce over smoked cheddar grit cake

Fried Green Tomato Hot Brown

Herb roasted turkey breast, fried green tomatoes, sauce mornay, over easy local egg, applewood smoked bacon

Black Truffle & Wild Mushroom Quiche

Roasted wild mushrooms, black truffle shavings, fontina cheese, micro-arugula

FOR THE LITTLE ONES

PB & J

A classic with creamy peanut butter & housemade strawberry jam

French Toast

Served with applewood bacon & maple syrup

Scrambled Eggs

Served with applewood bacon

BEVERAGES

Bloody Mary's - \$6 / Mimosa's - \$5

Cappuccino - \$5 / Espresso - \$4

Juice - \$3 / Coffee - \$3

