



601 Chartres Street  
New Orleans, LA  
(504) 586-8383

[www.chartreshousecafe.com](http://www.chartreshousecafe.com)

Few stop to look, or seem to know, that this great building, erected by Joseph Reynes around 1795, is one of the real landmarks of the Vieux Carfé. This building is not the first to be put on this property. There is a record of this plot of land belonging to Arnaud Roche in 1722. He lived here with his wife and three children. After the good Friday fire of 1788, Pedro Jourain rebuilt extensively in this area. He later sold his property to Joseph Reynes when the second great fire occurred. Reynes had to rebuild and erect this building in 1795. It was then known as the Reynes House.

Major changes have taken place through the years. In the 1880's, Victor Valentinien opened a grocery store and it remained a grocery store with a café until 1962. It is said that Tennessee Williams used to sit in the café to have cocktails. This property stood vacant until it was made into a popular bar called Stage Door.

In 2004, it has changed yet again. This time it has been renovated and called The Chartres House Café, named after the street it shares its corner with. The restaurant is small and quaint with an old New Orleans vibe. There is a courtyard with a fountain and a fireplace in the bar! Enough of the original elements remain. We are a favorite among locals and tourists! Martinis and New Orleans cuisine are a great combination with Blues music being played. It is the perfect spot to relax and people watch.

Thanks for coming in and enjoy a true New Orleans Experience!

## *Appetizers*

<b>Shrimp Cocktail</b>	Five chilled shrimp served with cocktail sauce and lemon wheels. Excellent!	\$ 8.50
<b>Duck Quesadillas</b>	Tortillas stuffed with roasted duck and mixed cheese, fried golden brown and served with sour cream & salsa	\$ 8.50
<b>Crawfish Cakes</b>	Love Crab cakes? You will love these more! Three cakes topped with crawfish sauce. One of our house specialties	\$ 8.95
<b>Spinach &amp; Artichoke Dip</b>	Creamy spinach and mozzarella cheese dip served hot with tortilla chips. Everyone's favorite!	\$ 8.95
<b>Eggplant Napoleon</b>	Sliced eggplant that is battered then fried and topped with Cajun crawfish sauce. Another one of our specialties!	\$ 8.50
<b>Cajun Chicken Tenders</b>	Crispy chicken served with our special dipping sauce. Don't worry, it's not that spicy!	\$ 8.50
<b>Tabasco Wings</b>	These are not from Buffalo! Six (6) pieces with a Louisiana twist on how wings should be done!	\$ 8.95

## *Soups*

<b>Chicken &amp; Andouille Gumbo</b>	Our award-winning version of New Orleans gumbo made with Chicken and Andouille Sausage.	Cup \$5.50      Bowl \$ 9.95
<b>Corn &amp; Crab Bisque</b>	Blue Louisiana crabmeat and corn in a cream based soup. You will love it!	Cup \$5.50      Bowl \$ 9.95

## *Salads*

All of our salads are large portions! Make'em better by adding your choice of crispy chicken, grilled chicken, fried shrimp or crawfish for \$4.95

<b>Greek Salad</b>	This is Impressive! Romaine lettuce, tomato wedges, bell peppers, red onions, cucumbers and kalamata olives, served with cucumber dressing and feta vinaigrette dressing.  It's incredible!	\$ 11.95 Add Gyro Meat \$ 3.95
<b>Caesar Salad</b>	Romaine lettuce tossed in a traditional Caesar dressing with croutons and parmesan cheese	\$ 10.95
<b>Chilled Shrimp Salad</b>	Mixed field greens, sliced cucumbers, bell peppers, tomato wedges and red onions. Served with six chilled shrimp and choice of dressing.	\$ 13.95
<b>Chicken Salad</b> <b>Your choice:</b> <b>Crispy or Grilled</b>	Chicken breast served atop a bed of mixed field greens, tomatoes, red onions, cucumbers and bell peppers. Served with your choice of Ranch, Bleu Cheese, Italian, Feta Vinaigrette, Honey Mustard, Caesar or Cucumber Dressing.	\$ 12.95

18% Gratuity for parties of six (6) or more, no separate checks. Private room available for parties.

## *Entrees*

All of these are New Orleans's Favorites

<b>A Taste of New Orleans</b>	Sample three of New Orleans's favorite dishes: Red Beans & Rice, Jambalaya and Chicken Andouille Sausage Gumbo	\$ 15.95
<b>Crawfish Etouffee</b>	Never had this? It's a crawfish stew with crawfish tails, celery, onions and spices. Served with rice. Absolutely delicious!	\$ 13.95
	Add Fried Crawfish	\$ 4.95
<b>Fried Shrimp Platter</b>	Battered shrimp served with French fries and hush puppies. Served with cocktail and tartar sauce.	\$ 14.95
<b>Red Beans &amp; Rice</b>	Traditional slow cooked red beans served with white rice and smoked sausage. Try it with chicken tenders.	\$ 10.95
	Add Chicken	\$ 2.50
<b>Jambalaya</b>	We serve it Creole style! Jambalaya is a rice dish with Andouille sausage, chicken, celery, onions and a tomato sauce all mixed together. Good-n-spicy! You should try it with chicken tenders.	\$ 12.95
	Add Chicken	\$ 2.50
<b>Creole Crawfish Platter</b>	A crawfish lover's dream! Fried crawfish tails, crawfish etouffée and crawfish cakes. Served with French fries and hush puppies. Ooooooh wheeee that's good!	\$ 22.95
<b>Fried Catfish Platter</b>	A Southern favorite! Battered catfish filets served with French fries and hush puppies. Served with cocktail and tartar sauce.	\$14.95
<b>Crawfish Pasta</b>	Sautéed crawfish tails in a creamy crawfish sauce tossed with pasta. Topped with fried crawfish tails and parmesan cheese.	\$ 16.95
<b>The Ultimate Seafood Platter</b>	A combination of fried shrimp, catfish, oysters and crawfish. Served with a French fries and hush puppies.	\$ 24.95
<b>Chicken Parmesan</b>	Traditional! Battered chicken breast topped with zesty marinara sauce and provolone cheese.	\$ 15.95
<b>Gyro Platter</b>	Seasoned lamb and beef served with pita bread and French fries.	\$ 14.95

## *Desserts*

Enjoy these great desserts with fresh brewed coffee, espresso or a cappuccino

<b>Southern Pecan Pie with Ice Cream</b>	Southern pecan pie served with vanilla bean ice cream. The best pecan pie you have ever had!	\$ 7.95
<b>New York Style Cheesecake</b>	Everyone loves cheesecake! Topped with raspberry sauce	\$ 6.95
<b>Triple Layer Chocolate Cake</b>	Chocolate cake with chocolate mousse, brownie crust & frosting. What more can a chocolate lover want?	\$ 6.50

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## ***Po-Boys***

A New Orleans style sandwich made with French bread & served with French fries.  
Dressed with lettuce, tomatoes and pickles on the side.

<b>Hot Sausage Po-Boy</b>	½ pound of Patton's Louisiana style beef served on French bread. Try it with cheese.	\$ 9.50
		Add Cheese \$ 1.00
		Add Bacon \$ 1.50
<b>Roast Beef Po-Boy</b>	Hot roast beef and brown gravy served on French bread. Warning! It's a mess, but it's also the best! Awesome with cheese!	\$ 10.95
		Add Cheese \$ 1.00
<b>Shrimp Po-Boy</b>	You can't be in New Orleans and not have this! Golden fried shrimp on French bread.	\$ 10.95
<b>Crawfish Po-Boy</b>	Battered crawfish tails served on French bread.	\$ 11.95
<b>Catfish Po-Boy</b>	Tender southern catfish filets on French bread.	\$ 9.95
<b>Oyster Po-Boy</b>	Fried gulf oysters served on French bread.	\$ 13.95
<b>Eggplant Parmesan Po-Boy</b>	Battered eggplant slices served on French bread topped with zesty marinara and provolone cheese. Great Vegetarian choice!	\$ 10.95

## ***Sandwiches***

All sandwiches are served on our house specialty bun with French fries and everything else on the side!

<b>Muffaletta</b>	A New Orleans Original. Salami and ham topped with melted provolone cheese and our own unique olive salad. You gotta try it!	\$ 12.95
<b>Bleu Cheese Burger</b>	A burger for the cheese lover in you! Our ½ pound black angus chuck patty cooked to perfection with bleu cheese crumbles. Try it with bacon.	\$ 9.95
		Add Bacon \$ 1.50
<b>½ lb. Black Angus Chuck Burger</b>	One ½ pound of Black Angus chuck patty grilled the way you like it. Want cheese? Your choice of American, Swiss, Cheddar or Provolone	\$ 8.95
		Add Cheese \$ 1.00
		Add Bacon \$ 1.50
<b>Grilled Chicken Sandwich</b>	8 oz. marinated chicken breast served on our special bun.	\$ 8.95
		Add Cheese \$ 1.00
<b>Crispy Chicken Sandwich</b>	Crispy chicken tenders served on our special bun.	\$ 8.95
		Add Cheese \$ 1.00

## ***Vegetarian Selection***

<b>Eggplant Parmesan</b>	Fried eggplant wheels topped with marinara and provolone cheese, tossed with pasta	\$13.95
<b>Eggplant Muffaletta</b>	Fried eggplant wheels topped with Provolone cheese and olive salad mix. A New Orleans Tradition!	\$ 11.95
<b>Eggplant Parmesan Po-Boy</b>	Battered eggplant slices served on French bread topped with zesty marinara and provolone cheese.	\$ 10.95

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