

ST. ROCH MARKET

EST. 1875

Sunday - Thursday: 7:00am - 10:00pm
Friday & Saturday: 11:00am - 11:00pm

2381 St Claude Ave, New Orleans, LA 70117

(504) 609-3813

BITTERSWEET CONFECTIONS

TARTS

Mississippi Mud Tart	\$6.75
Key Lime Tart	\$5.50
Fruit Tart	\$6.50

MOUSSE

Raspberry Mousse	\$6.00
S'mores Pyramid	\$6.50
Mousse Cup	\$3.00
Mousse Dome	\$7.50

TREATS

French Macaroons	\$2.00
Chocolate Strawberries	\$2.50
Brownie	\$2.50
Lemon Bar	\$3.50
Peanut Butter Bar	\$3.50
Chocolate Truffles	\$2.00

CAKES

Flourless Chocolate	\$4.25
Petit Fours	\$2.50
Chocolate Cheesecake	\$4.00
Red Velvet Cheesecake	\$4.00

CUPCAKES

Red Velvet	\$3.50
Wedding Cake	\$3.50
Cookies n' Cream	\$3.50
Birthday Cake	\$3.50

FILLED CUPCAKES

\$4.00

Salted Caramel - Strawberry Cream - Chocolate Overload - Lemon Drop - Elvis

BREAKFAST

Breakfast Sandwich	Breakfast Bowl	Bacon Bagel Bomb	Assorted Bagels
\$4.50 / \$5.25	\$7.50	\$4.50	\$2.25

COAST ROAST COFFEE

DRIP COFFEE	\$2.35
fresh roasted coffee from our own antique coffee roaster	
Espresso	\$2.95
Cappuccino	\$3.55
Iced Coffe	\$3.65
Macchiato	\$3.25
Latte	\$3.75
Frozen Coffee	\$4.95
CAFE AU LAIT	\$2.65
a New Orleans classic. Coast Roast Coffee and American grown chicory blended with hot milk	
ESPRESSO DRINKS	\$3.55
lattes and Cappuccinos made on our vintage red espresso machine	
PHAT AMERICANO	\$4.65
signature fun drink made with Espresso and Coca-Cola	
ROCH FIZZ	\$5.65
cold shaken espresso drink made with orange bitters and vanilla	
Coast Roast Coffee at Home	\$8.95
take a bag of our specialty roasted coffee to brew at home	

ELYSIAN OYSTER BAR

OYSTERS

Gulf Oysters	\$4.5 (trio)	\$8 (half-dozen) - \$16 (dozen)	
P&J Selects	\$6 (trio)	\$12 (half-dozen)	\$24 (dozen)
Premium Selects	\$9 (trio)	\$18 (half-dozen)	\$36 (dozen)
Gulf Coast Sampler	\$6.5 (trio)	\$13 (half-dozen)	\$26 (dozen)

LUNCH SPECIAL

Shrimp Remoulade Sandwich or Salad \$16
with a cup of gumbo

OTHER BITES

LA SHRIMP COCKTAIL	\$13	
CHAR-BROILED OYSTERS roasted garlic, herbs, Grana Padano, baguette	\$13 (half-dozen)	\$26 (dozen)
MARINATED CRAB CLAWS	\$15	
SEAFOOD GUMBO andouille, shrimp, oysters, jasmine rice	\$7 / \$10	
SHRIMP REMOULADE (SANDWICH OR SALAD) bacon, tomatoes, baby greens	\$11	
GULF SEAFOOD TOWERS raw oysters, shrimp cocktail, marinated crab claws, & ceviche	\$35 / \$55	
CHEESE BOARD three cheeses with toasted baguette, pecans, fruit jam, & pickled vegetables	\$14	
CHARCUTERIE BOARD selection of meat, seafood, or vegetable charcuterie with toasted baguette, seasonal fruit mustard, pickled vegetables	\$14	
COMBO BOARD charcuterie + cheese board	\$26	

ELYSIAN SEAFOOD

SANDWICHES

All sandwiches come with roasted Creole potato hash or a small market salad

BLACKENED CATFISH POBOY	\$12
oasted garlic mayo, pickled turnip, tomato, baby arugula	
ELYSIAN BBQ SHRIMP POBOY	\$12
Tabasco, Worcestershire, garlic & herb butter, toasted brioche roll	
LOX SANDWICH	\$11
house cured salmon, caper cream cheese, pickled shallot, tomato, arugula, toasted egg & onion roll	

ENTREES

SMOKED GULF SHRIMP SALAD	\$11
baby arugula, pickled watermelon, toasted pecans, ricotta salata, pepper jelly vinaigrette, crispy leeks	
LOUISIANA CRAB CAKE	\$10 (one) / \$17 (two)
creole potato hash, sweet corn-charred scallion cream (add egg +1)	
COCONUT CURRY GULF SHRIMP	\$10 (sm) / \$16 (lg)
served with jalapeño jasmine rice, roasted sweet potato, lime, cilantro	
MARKET CEVICHE	\$7 (sm) / \$11 (lg)
local seafood, citrus, tomato, jalapeño, cilantro, house made flatbread	
PAN ROASTED GULF FISH	\$15
tomato, white wine & chorizo, creole potatoes, roasted poblano aioli, garlic crostini	

SIDES

Roasted Creole Potato Hash	\$3
Small Market Salad	\$3
Jalapeño Jasmine Rice	\$3

BREAKFAST

LOUISIANA CRAB CAKE	\$11
soft cooked egg, creole potato hash, sweet corn, charred scallion cream	
LOX SANDWICH	\$11
house cured salmon, caper cream cheese, pickled shallot, tomato, arugula, toasted egg & onion roll with roasted potato hash	
SHRIMP, BACON & CHEDDAR FRITTATA	\$8
potatoes, small arugula salad	
ALLIGATOR SAUSAGE HASH	\$9
creole potato hash, 2 soft cooked eggs, roasted poblano aioli	

EMPANOLA

CHOOSE ONE

2 Empanadas + 1 Salad	\$11.75
3 Empanadas + 1 Sauce	\$13.50
4 Empanadas + 2 Sauces	\$28.50

EMPANDADAS

GUMBO	\$5.50
Chicken, Smoked Sausage	
CRAWFISH	\$5.50
Crawfish Etoufee	
SALMON	\$5.50
Salmon, Leeks, Lime	
SHRIMP & CHEESE	\$5.50
Salmon, Havarti, & Mozzarella	
HAM & CHEESE	\$5.50
Smoked Ham, Havarti, Mozzarella	
BEEF BOURGUIGNON	\$5.50
Beef, Bacon, Mushroom, Red Wine	
SPINACH & ARTICHOKE	\$5.50
Spinach, Heart Artichokes, Parmesan	
RATATOUILLE	\$5.50
Tomato, Eggplant, Zucchini	
MUSHROOM & CHEESE	\$5.50
Mushroom, Havarti, Mozzarella	
ONION, PECAN, & BLUE CHEESE	\$5.50
Caramelized Onion, Pecan, Blue Cheese	

FETE AU FETE

CLASSICS

CRAWFISH POUTINE	\$9.25
crawfish boiled new potatoes, fried then smothered with pepperjack cheese and buttery crawfish etouffee	
RED BEANS AND RICE	\$4 / \$8.25
served with cornbread	
SHRIMP & GRITS	\$9.25
shrimp and smoked sausage in a creamy tomato basil shrimp sauce over stone ground pepper jack grits	
GUMBO YA-YA	\$6 / \$8
smoked chicken and Andoullie sausage with okra, dark roux and rice	
NOLA TRIO	\$12
crawfish poutine, red beans & rice, shrimp & grits	

SANDWICHES

HOT MUFFULETTA	\$8 / \$20
ham, salami, mortadella, provolone, and olive salad on Italian bread	
CAJUN CUBANO	\$9.25
spiced roasted pork loin, tasso, smoked gouda with a jalapeño-garlic aioli pressed	

BREAKFAST

BISCUITS AND GRAVY	\$6
SOUTHERN CATHEAD DROP BISCUITS	\$3
HOUSEMADE SAUSAGE BISCUIT	\$5.50
SOUTHERN FRIED CHICKEN BISCUIT	\$6.50
SHRIMP AND GRITS	\$9
TRASH GRITS	\$9
creamy cheese grits with smoked pulled pork, grilled onions, smoked gouda, siracha sauce, and a poached egg	

ADD ONS

Side of cheese grits	\$3
Poached egg	\$2
Housemade Fresh Sausage	\$3
Add cheese	\$1
Pecan praline bacon	\$4.75

SIDES

Grits	\$3
Jalapeno Cornbread	\$1.50
Red Beans & Rice	\$3

FRITAI

PLATES

SEARED DAILY FISH	\$13
with mixed greens, plantain croutons, grapefruit and coconut lime dressing	
GRIOT (crispy pork)	\$10
with fried plantains, red rice, pickliz (spicy relish), and sauce creole	
HAITIAN SMOTHERED GREENS	\$9
with pork shoulder and red rice	
<i>(Sub) Mushroom Tofu Add +\$0.50</i>	
BAKED CRAB MAC & CHEESE	\$9.50
with lump crab, cheddar, and parmesan	
EVA'S SALAD BOWL	\$9
with mixed greens, avocado, plantains, choice of protein, and coco-lime dressing	

SANDWICHES

Fritai	\$9
between two fried plantains with pork shoulder, avocado, mango sauce, and pickliz. Served with plantain chips	
Mushroom Tofu Fritai	\$9
between two fried plantains with crispy tofu, avocado, mango sauce, and pickliz. Served with plantain chips	

WINGS

Spicy Mango	\$7.75
with avocado dip	
Creole Hot	\$7.75
with ranch	

SIDES

Fried Plantains	\$4
with creole sauce and spicy relish	
Sweet Plantains	\$4.50
with avocado dip	
Plantain Chips	\$6
with avocado dip	
Red Rice	\$3
Side Salad	\$4

GOOD BIRD

SANDWICHES

THE GOOD BIRD	\$11
rotisserie chicken, verde, aioli, romaine, Breads on Oak baguette	
THE BIRD MAN	\$11
pulled BBQ rotisserie chicken, purple slaw, white bun	
SLOANER'S WRAP	\$9.50
rotisserie chicken, cherry tomato vinaigrette, purple slaw, hummus	
LARRY BIRD	\$12
rotisserie chicken, bacon, lettuce, tomato, avocado, Breads on Oak ciabatta	
THE N.O. BIRD PANINI	\$10
mozzarella, tomato, basil, apples, herb pesto, balsamic glaze	
THE GREEN BIRD	\$9.50
avocado, mixed greens, verde, cucumber, hummus	

SALADS

THE EAGLE STREET	\$11
rotisserie chicken, arugula, pecans, parmesan, lemon vinaigrette	
THE SUE BIRD	\$11
rotisserie chicken, mixed greens, roasted butternut squash, dried cranberries, toasted almonds, goat cheese, balsamic vinaigrette	
THE HUMMINGBIRD	\$11
rotisserie chicken, hummus, cucumber, romesco, greens, rotisserie chicken	
THE CEASAR	\$10
rotisserie chicken, romaine, parmesan, croutons	
THE GREEK	\$10
rotisserie chicken, feta, olives, red onion, cucumber, tomato, red wine vinegar	

BREAKFAST

Bacon, Egg, & Cheese w/ Tomato Jam	\$6.50
Hummus Toast	\$5
mixed greens, cherry tomatoes, salsa verde add egg add egg: \$1 add avocado: \$0.50	
EGG BOWL	\$5.50
two eggs, arugula, avocado, salsa verde add bacon: \$0.50 add toast: \$1	
DOUBLE DOWN	\$9.17
two eggs, two bacon strips, two pancakes	

SIDES

Israeli Salad	\$4 (sm) / \$6 (lg)
Avocado Salad	\$4 (sm) / \$6 (lg)

Purple Slaw

\$4 (sm) / \$6 (lg)

BIRDS

1/4 Chicken Plates

\$12

served with cous cous and purple slaw

One 4lb Pre-Cooked Bird

\$12.50

Make sure to call an hour and a half before desired pick-up time

JUICE NOLA

PLATES

- AVOCADO TOAST** \$5
Leo's semolina bread, mashed avocado, lemon juice, sea salt, chili flakes, and cherry tomatoes
- BANANA AND ALMOND BUTTER TOAST** \$5
Leo's semolina bread, sliced banana, almond butter, cinnamon, honey
- FRESH SPRING ROLLS** \$7.50
rice noodles, mango, avocado, mint, carrots, and a spicy peanut dipping sauce

BREAKFAST

- BREAKFAST PLATE** \$9
local eggs, avocado, tomato, cheddar, arugula, Leo's semolina bread
- MORNING BOWL** \$9
quinoa, black beans, corn, tomatoes, avocado, pumpkin seeds, cotija cheese, sunny side up egg, creamy avocado dressing
- AVOCADO TOAST** \$5
Leo's semolina bread, mashed avocado, lemon juice, sea salt, chili flakes, and cherry tomatoes
- TOAST SUPREME** \$7.50
mashed avocado, cherry tomato, black beans, corn, cotija cheese, avocado chipotle dressing, fried egg, chimi cherry sauce

SALADS

- KALE SALAD** \$9
lacinato kale, pecorino romano, parmesan, currants, toasted sunflower seeds, and lemon vinaigrette
- THE CAPRESE** \$9
local heirloom tomatoes, arugula, burrata, pesto, balsamic glaze, semolina toast
- SOUTHWEST** \$9
spring mix, romaine, avocado, cherry tomatoes, black beans, corn, red onion, cotija cheese, tortilla chips, jalapeño lime dressing
- THAI CAULIFLOWER** \$9
cauliflower rice, mango, carrots, green pepper, scallions, parsley, toasted almonds, ginger peanut dressing

QUINOA BOWLS

- RAINBOW BOWL** \$9.50
quinoa, beets, carrots, avocado, toasted almonds, scallions, spring mix, chickpeas, currants, red pepper, zesty garlic ginger sauce
- CHIMI CHIMI BANG BANG** \$9.50
quinoa, corn, black beans, avocado, St. Claude Saucery chimichurri, feta, spring mix, pumpkin seeds, cherry tomatoes
- THE ORBIT** \$9.50
kimchi, edamame, avocado, carrots, fried shallots, nori, soft boiled egg, miso ginger dressing

SMOOTHIES

SKINNY GREEN	\$7.25
pineapple, mango, banana, kale spinach, almond milk, and raw agave	
BLUE DREAM	\$7.25
blueberries, pineapple, mango, banana, almond milk	
CHOCO HEAVEN	\$7.25
banana, cocoa, vanilla, sea salt, almond milk	
SWEET MINT	\$7.25
pineapple, mint, coconut, vanilla, almond milk	
THE CLASSIC	\$7
strawberries, banana, almond milk	
PEACHES N CREAM	\$7.25
peaches, coconut cream, vanilla, raw agave, almond milk	
BERRY BUCHA	\$7.25
blueberry, mango, goji berry Bi Easy kombucha, lemon	
PB & J	\$7.25
blueberry, strawberry, banana, peanut butter, raw agave, almond milk	

JUICES

Daily Assortment of fresh, cold-pressed juices	\$7.25
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LA MEZCLA

BREAKFAST

SERVED ALL DAY

EGG BURRITO	\$9.50
chorizo hash, refried beans, cheese	
CARNITAS QUESADILLA	\$10
crispy carnitas, eggs, cheese, pico and salsa	
FRESH BERRIES & YOGURT	\$7
seasonal strawberries, banana, yogurt, almonds, honey	
CHORIZO HASH	\$8.50
ARROZ CON LECHE	\$5

LUNCH / DINNER

TACO SALAD	\$9.75
chicken, beef or pork on baked shell with beans, cheese, lettuce, and pico de gallo	
QUESADILLA	\$9.75
chicken, beef, pork, or sautéed mushrooms on tortilla with cheese and choice of salsa and crema	
TACOS	\$12 / \$10 / \$12
<i>smoked brisket - pork carnitas - fresh gulf shrimp</i>	
served with onions, cilantro, tomato, cotija cheese, and serano peppers	
BURRITO 12"	\$10
rice, refried beans, meat, cheese, cream, and chips and salsa	
BURRITO BOWL	\$12
Mexican rice, meat, refried beans, cheese, lettuce, pico de gallo, cream drizzle, dressing, cilantro, chips	
NACHOS	\$11
hips, cheese, meat, pico de Gallo, lettuce, crema	

SIDES

Tostada	\$3.50
Pintos & Cheese	\$5.50
Mexican Rice & Beans	\$4.50
Chips & Salsa	\$5.50
Chips & Guacamole	\$7.50
Elote	\$4

T2 STREET FOOD

PHO

\$11

All pho served with rice noodles, cilantro, green onion, red onion, and fried shallots.

Choice of beef or vegan broth

All pho served with (1) protein. Any additional protein added will be charged per protein.

Choice of:

Beef - Brisket - Tendon - Meatball - Shrimp - Tofu - Mushrooms - Vegetables - Chicken

BAO

\$12 (3 bao)

All Bao dressed with pickled roots and fresh cucumbers and house sauces.

Choice of:

Pork Belly (Spicy Ponzu) - Pulled Pork (Creole Mustard Aioli and Spicy Ponzu) - Chicken (Sriracha Aioli)

Hot Sausage (Creole Mustard Aioli) - Shrimp (Peanut Sauce) - Tofu (Sweet Chili) - Mushrooms (Peanut Sauce)

BANH MI

\$11

Vietnamese inspired sandwiches dressed with garlic aioli, fresh cucumbers, pickled roots, and cilantro.

Choice of:

Pork Belly - Pulled Pork - Chicken - Pastrami - Hot Sausage - Mushrooms - Tofu

SPRING ROLLS

\$7.50

Vermicelli noodles, fresh mixed greens, pickled roots, and fresh cucumbers, wrapped with rice paper and served with peanut sauce.

Choice of:

Shrimp - Grilled Pork - Seasonal Veggie

SALADS

\$10

VERMICELLI BOWLS

Vermicelli noodles, fresh mixed greens, fresh cucumbers, pickled roots, and cilantro. Served with fish sauce.

Choice Of: *tofu - mushrooms - chicken - shrimp - grilled pork.*

HOUSE SALAD

Fresh mixed greens, sprouts, pickled roots, fresh cucumbers, fried shallots, and cilantro.

Served with peanut sauce and choice of: *tofu - mushrooms - chicken - shrimp - grilled pork*