

## GOOD MORNING (SERVED ALL DAY)

### YARD EGG PLATE \$10

Two eggs any style with Nueske's bacon or house-made breakfast sausage, grits or breakfast potatoes, sourdough toast or biscuit

### GARDEN OMELET \$10

Three-egg omelet with summer squash from Press Street Gardens, tomatoes, and goat cheese. Served with breakfast potatoes and field greens

### HAM AND GRUYERE OMELET \$10

Three-egg omelet, Chisesi's ham, gruyere cheese and caramelized onions. Served with breakfast potatoes and field greens

### SWEET POTATO BRIOCHE PAIN PERDU \$11

With a seasonal fruit compote and sweet and spicy pecans

### BYWATER BENEDICT \$12

Fried Poche's boudin patty over grilled summer squash, topped with poached eggs and a sauce hollandaise with tomatoes

### PRESS STREET BREAKFAST BISCUIT \$9

Nueske's bacon or house-made sausage topped with a fried egg and farmhouse cheddar on a house-made biscuit

## AFTERNOON DELIGHTS (SERVED FROM 11AM)

### GRILLED PEACH SALAD \$10

Grilled summer peach, arugula, pickled red onions, sweet and spicy pecans, and goat cheese. Dressed with a Steen's Cane Syrup vinaigrette

### MEDITERRANEAN SALAD \$12

Grilled shawarma marinated chicken breast, romaine lettuce, sliced cucumbers, tomatoes, feta cheese and capers. Served with a garlic lemon vinaigrette

### HOUSE BURGER \$11

Six ounces of house-ground chuck, dressed on a sweet potato brioche bun with hand-cut fries (add cheese \$1/add bacon \$1)

### FRIED GREEN TOMATO BLT \$10

Toasted house-made sourdough bread, Nueske's bacon, cornflour-crusting fried green tomatoes, arugula, and a lemon garlic aioli

### SLOW-COOKED PULLED PORK SANDWICH \$12

Mojo-braised pork butt, cole slaw, house-made sweet potato brioche bun, served with baked macaroni au gratin

### GRILLED SUMMER SQUASH PANINI \$11

Grilled Press Street Gardens summer squash, roasted red peppers, fresh mozzarella, arugula, on house-made foccacia

### BBQ MOULES FRITES \$15

Mussels steamed in garlic, butter, shallot, thyme, and white wine, served with a pan-made New Orleans-style BBQ sauce and hand cut fries

### PAN-ROASTED GULF FISH \$17

Bronzed drum in a caper beurre blanc, Press Street Garden grilled vegetables

### PRESS STREET STEAK \$18

Grilled hanger steak over fire roasted Creole tomatoes, sautéed Press Street Gardens long beans, and topped with salsa verde

## SIDES

NUESKE'S BACON \$4

HOUSE-CUT FRIES \$4

BREAKFAST POTATOES \$3

GRITS \$3

BOUDIN BALLS WITH REMOULADE \$6

BAKED MACARONI AU GRATIN \$6

SEASONAL VEGETABLE \$5

COLE SLAW \$4

## SWEETS

DAILY SELECTION: ASK YOUR SERVER ABOUT TODAY'S SPECIALS.

## BEVERAGES

HOT COFFEE \$2

ICED COFFEE \$4

PRESS STREET FRENCH PRESS \$5/\$7

ICED TEA, SOFT DRINKS \$2

Press Street Station is a project of The NOCCA Institute, a nonprofit that provides support and advocacy for the New Orleans Center for Creative Arts, Louisiana's tuition-free arts conservatory for high school students. Proceeds benefit programs for NOCCA students, faculty, and the community.

