

# SLO Restaurant Month

## BON TEMPS CREOLE CAFE

Daily: 8:00 a.m.-2:00 p.m.

### \$25 PER PERSON

#### BEVERAGE

Mimosa, orange juice, or soda

#### FIRST COURSE

Fried green tomatoes

#### SECOND COURSE

Any menu entrée

#### ENTREES TO CHOOSE FROM

##### CREOLE OMLET

Filled with melted cheese and our spicy Creole Sauce. (Meatless)

##### ASH WEDNESDAY OMLET

Filled with melted cheese, artichoke hearts and Cajun creamed Spinach. (Meatless)

##### EGGS SARDOU

Two artichoke bottoms filled with poached eggs and Hollandaise on a bed of Cajun creamed spinach with Cajun Hash browns or grits and toast or biscuit (Meatless).

##### EGGS BENEDICT

English muffin, Canadian bacon, poached eggs and Hollandaise sauce. Served with Cajun hash browns.

##### FRIED GREEN TOMATOES BENEDICT

English muffin halves with fried green tomatoes, poached eggs and hollandaise sauce with hash browns or grits (Meatless).

##### EGGS CREOLE

English muffin halves with Creole sauce, Canadian bacon, poached eggs and Hollandaise.

##### FAT TUESDAY OMLET

Tender beef and smokey bacon simmered in our Marchand du Vin sauce, with melted cheese. Fat Tuesday is English for Mardi Gras.

##### FRENCH QUARTER OMLET

Spicy Cajun sausages and ham in our Creole Sauce with melted cheddar cheese.

##### BAYOU BREAKFAST

Fresh buttermilk biscuits topped with sausage smothered in cream gravy.

##### CAJUN BREAKFAST

Creole red beans topped with two poached eggs and Hollandaise sauce, served with grits and buttermilk biscuits (Meatless).

##### BON TEMPS BREAKFAST

Poached eggs and hollandaise with Fried Green Tomatoes and grits all in a skillet of Creole red beans and a biscuit (Meatless).

##### FAIDODO (fay doe doe)

This skillet dish is an all day party in your mouth. Creole red beans topped with poached eggs and Hollandaise sauce served with grits and grilled Andouille sausage and a biscuit.

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