



2012 MENU

Brocato's Eat Dat

Despite the name, these folks aren't part of the same group that owns the famous Mid-City ice cream parlor. Instead, they have an out-of-the-way restaurant in New Orleans East that serves some of the most authentic and tasty Cajun food to be found this side of the Atchafalaya. A staple of the Treme Creole Gumbo Festival since its inception, they've become a favorite for their garlicky shrimp served over roasted corn cheese grits, and of course their dark and thick gumbo.

Dark Roux Gumbo (Chicken & Sausage), \$6

Shrimp with Roasted Corn and Cheddar Cheese Grits, \$7

Chicken, Sausage & Pork Jambalaya, \$6

<http://www.bestofneworleans.com/gambit/tony-brocato-serves-cajun-favorites-at-brocatos-eat-dat/Content?oid=1342243>

Dunbar's Creole Cooking

The restaurant on Freret Street didn't survive Katrina – which is a shame, since it was one of the must-do soul food joints in the city. The good news is that Ms. Dunbar is getting ready to open a new restaurant in the Gentilly neighborhood. Meanwhile, we should take advantage of this chance to experience her hefty slabs of crisply fried catfish filets and creamy potato salad, as well as her classic andouille and sausage gumbo.

Andouille & Sausage Gumbo, \$6

Fried Catfish with Potato Salad, \$7

Vegetarian Red Beans & Rice, \$5

Vegetarian Mustard Greens, \$5

Sweet Potato Pie, \$3

<http://www.wwoz.org/programs/street-talk/2007/12/dunbars-creole-cooking>

Li'l Dizzy's Café

The popular breakfast and lunch spot in the Treme neighborhood is where the socialites go for soul food – and it figures prominently, and appropriately, in the HBO series “Treme.” When we hosted a contest for best gumbo in 2010, Li'l Dizzy's took top honors. Their Creole Filé gumbo is the real deal – dark, spicy, and loaded with goodies.

Creole Filé Gumbo, \$6

White Beans & Shrimp, \$6

<http://www.bestofneworleans.com/gambit/lil-dizzys-cafe/Location?oid=1274419>

Miss Linda's Creole Catering

Famous locally for the best ya-ka-mein (a beef noodle soup) in town, Miss Linda is now famous around the world for her appearances on the Food Network's "No Reservations" with Anthony Bourdain and as the winner of the network's "Chopped: Price of New Orleans" contest. Those who know Miss Linda also know to ask for her rich, creamy macaroni and cheese, enlivened with roasted tomato and lots of pepper.

Seafood Gumbo, \$7

Mac & Cheese, \$4

Ya-Ka-Mein, \$6

Banana Bread Pudding with Rum Sauce, \$4

<http://neworleanssoulfood.com/>

NOLA Foods

A veteran of the kitchens at Commander's Palace, the Palace Café and the Hotel Monteleone, Demietriek Scott opened NOLA Foods as a restaurant and catering business in 2011 in the historic Treme neighborhood. He's a life-long New Orleanian, but he brings a taste of the world to his locally-inspired recipes.

NOLA Gumbo (chicken, sausage, blue crab, shrimp), \$7

Fish Taco, \$7

Jerk Chicken Taco, \$7

Ooey Gooey Cake, \$5

Old New Orleans Rum Pralines, \$3

<http://nolafoods.com/>

Olivier's Creole Restaurant

The Olivier family prides itself on two things: 1) authentic Creole recipes handed down through the generations they trace back in New Orleans: and 2) innovative recipes and ideas in the tradition of Creole culture. Owner Armand Olivier, Jr., opened his first restaurant in New Orleans in 1979. Ever since, he has been maintaining the traditions begun by his great great grandmother, Jeanne Gaudet Doublet.

Okra Gumbo (shrimp & sausage), \$6

Eggplant Olivier (andouille, shrimp, crawfish and pasta in brandy and garlic sauce), \$7

Peach Cobbler, \$4

www.olivierscreole.com