

Moreno Cottage Café

221 Zarragossa St.

Starters

Stuffed Mushrooms: Button mushrooms stuffed with mozzarella and parmesan cheeses. 6.99

Baked Brie: Brie cheese stuffed with orange marmalade and blue cheese, wrapped in puff pastry, and baked until it is just right. This takes 20 minutes to bake. 6.99

Baked Feta: Feta cheese baked in marinara sauce, served with French bread. 6.99

Cajun Angels: Jumbo shrimp, peeled, deveined and wrapped in bacon, then blackened, served with rumelaude dipping sauce. 11.99

New Orleans style BBQ Shrimp:
Jumbo shrimp (head on is an option if you want them) cooked in a spicy Creole dipping sauce. Served with French bread for sopping up the sauce. 12.99

Smoked Tuna dip: Tuna in a smoky creamy dip, served with captains wafers 3.50

Hummus with pita chips. 3.50

Salads

House Salad: Tossed greens covered with carrots, cucumbers, tomatoes, onions, and croutons with your choice of homemade dressings. 3.99

Caesar Salad: Romaine lettuce with creamy Caesar dressing, parmesan cheese and croutons. 4.99

*With blackened fish.....*7.99

*With Crabcake.....*7.99

Chef Salad: Our house salad topped with ham, turkey, roast beef, Swiss and cheddar cheeses and your choice of homemade dressings. 6.99

Sandwiches

All sandwiches are 6.99 and come with the choice of one side.

Chicken Salad: All white meat chicken breast mixed with celery, onion and spices served on sourdough.

Crab Cake: More meat than filler, we think you'll like this one. Blackened or Sautéed, notice there is no "K" in the title. (Cooked to order)

Cuban: Roasted pork, ham, Swiss cheese, pickle and mustard served hot off the press.

Sandwiches (cont.)

Ferdie: Black forest ham and cheddar served on a hoagie topped with roast beef and gravy (this one is a little messy).

Fish Po-Boy: Fresh fish filet, blackened or sautéed served New Orleans style with everything!

Italian: Black forest ham topped with salami, pepperoni, lettuce, tomatoes, onions and Zesty Homemade Italian Dressing.

Muffuletta: Mortadella, black forest ham, salami, mozzarella and provolone topped with olive salad served on muffuletta bread.

Philly: Thinly sliced roast beef, sautéed peppers and onions topped with provolone cheese.

Pulled Pork: Slow smoked Boston butt served on a hoagie bun with BBQ sauce on the side (we don't think you'll need it).

Reuben: Tender thinly sliced Corned beef topped with Swiss cheese and sauerkraut with Thousand Island dressing served hot off the press on rye bread.

Turkey: Tender oven roasted turkey breast piled high with your choice of cheese and fixins.

Sides

Cole Slaw: Thinly sliced cabbage, tomatoes and lemon pepper in a light lemon flavored dressing. Not your normal sweet slaw, we think you'll like it! 1.25/cup

Mediterranean pasta salad: Orzo pasta, shrimp, olives, artichoke hearts in olive oil, lemon juice and oregano. 2.99/cup

Jambalaya: Chicken, sausage, vegetables and rice with spicy Creole seasonings. 2.50/cup

Broccoli Slaw: Shredded broccoli with toasted almonds, sunflower seeds and ramen noodles. 2.50/cup

Soups

Cup: 2.99 Bowl: 4.99

Black Bean: Black beans slow cooked Cuban style served over rice and topped with green onions.

Seafood Gumbo: Shrimp and fish in tomatoes and okra served with rice.

Soup of the Day: Varies daily.

Combos

Half a Sandwich and a salad or cup of soup. 6.99

Desserts

Lemon slices or Brownies 1 1.00

Kids Menu:

Grilled Cheese 2.99

Chicken Fingers 3.99

PBJ 1.99

Kids meal: Served with Mac-N-Cheese or one of our regular sides, drink and a brownie. 4.99

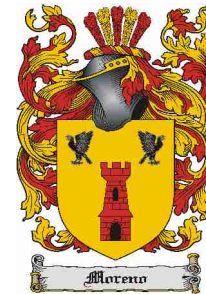
Beverages

Coke, Diet Coke, Sprite, Hi-C, Tea (hot or cold) and coffee

(free refills for dine-in)

French Pressed coffee is available upon request. Please be patient as this takes a little time.

Moreno Cottage Café



221 E. Zarragossa St.

(850) 434-2999

(850) 434-2998 (fax)

Specializing in down home southern cooking with a little bit of pizzazz!

Hours 11:00-3:00

Tuesday -Saturday

Daily special soups

Daily special entrees

Fax or call in for take-outs