

Breakfast

Egg Sandwiches	
Cheddar only	3.5
Olive salad with provolone	4.5
Mushrooms and tomato with Swiss	4.5
Ham, Bacon, or Sausage with cheese	5.5
Andouille with pepperjack	5.5
Greek Yogurt - Served with granola, berries or both	2.5
Fresh Fruit	3
Quiche	6.5
Bagel	2.5
Muffin	2.5
Scone	3.5
Biscotti	1.5
Vegan Coffee Cake	2.5
Umpqua Oats All Natural Oatmeal - Individual serving	3.5
Morning Continental	48

An assortment of bagels and pastries. Served with cream cheese and butter plus coffee and orange juice. (must call ahead) Serves 10 people

Biscuit and Gravy	
Half order	4
Full Order	6



Kraft Macaroni and Cheese	2
Chicken Nuggets and Apple Sauce	2
Mini Grilled Cheese	2

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Beverages

Full Coffee and Espresso Bar available

Fountain Coke Products - 20 oz.

Orange Juice	
Individual Serving	2
Smart Water	2.60
Ice Tea	1.75
Bottled Dasani Water - 20 oz.	2

Full Selection of Naked Juice and Izzy drinks

Desserts

Gelato Cup - assorted flavors	3.25
Cookies and Brownies - Assorted flavors	1.25

Gluten-free? Vegan? We can do that!
Ask our staff about how we can meet
special dietary requirements.

 **Full Catering Menu available.** 
Free delivery in downtown South Bend (minimum \$100 orders).



Cash and credit cards
(Visa/MC/Discover/AMEX) accepted.

Prices and availability are subject to change
without notice.



CHICORY CAFE

COFFEE  CAJUN  COCKTAILS  CATERING
SOUTH BEND, INDIANA

Menu

Experience the taste of New Orleans

New Location

114 West 1st Street
Mishawaka, IN 46544

574-204-2025



105 East Jefferson Blvd.
Suite 103
South Bend, IN 46601
corner of Michigan and Jefferson

574-234-1141

chicorycafe@comcast.net
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Sandwiches

Mediterranean Veggie	6.75
Cajun hummus, cucumber, tomato, spring mix, red onion, and mozzarella with balsamic vinaigrette on a wheat roll	
Turkey Supreme	6.75
Turkey, cheddar, spring mix, tomato, shaved red onion, cucumber, and honey mustard on a wheat roll	
Double Ham and Swiss	6.75
Honey glazed ham, spicy capocollo, Swiss, lettuce, tomato, and mayo on French. Served warm.	
Italiano	6.75
Ham, salami, spicy capocollo, mozzarella, lettuce, tomato, and balsamic vinaigrette on French. Served warm.	
Caprese	6
Tomato, fresh basil, fresh mozzarella, and balsamic vinaigrette on French	
Creole Club	6.75
Turkey, cheddar, bacon, lettuce, tomato, and creole mustard on French	
Classic Veggie	5.50
Spring mix, sliced tomato, and olive salad or Cajun hummus (or both) on toasted French bread.	
Grilled Caprese	6.75
Mozzarella, muenster, tomato, basil, and honey grilled on sliced whole grain bread	
Triple Grilled Cheese	6.75
Muenster, gouda, pepper jack and dill pickles grilled on sliced whole grain bread	
Cubano	7.75
Marinated pulled pork, ham, Swiss, yellow mustard, and dill pickles grilled on French. Served warm.	

Salads

Café Salad	Small 3.5	Large 6
Spring mix, cucumber, chick peas, tomato, cheese		
Sicilian Salad	Large 7	
Romaine, salami, mozzarella, provolone, parmesan, black olives, tomato, and pepperoncini tossed in a parmesan garlic Italian dressing		

Soup

	add Cornbread +1	
Soup of the Day	Cup 3.5	Bowl 5.5
1/2 gallon (6 servings)		18
Full gallon (12 servings)		35
Soup Flight		6
4-oz portions of our three soups of the day. Served with french bread.		

Specialties

Beignets (ben-yay)	2.75
French donuts made hot to order and covered in powdered sugar. Three pieces per order.	
Jambalaya	
Popular Louisiana Creole dish with chicken, ham, andouille sausage, and rice, served with cornbread	
Cup	7
Bowl	9
1/2 gallon (6-8 servings)	39
Full gallon (12-14 servings)	75
Seafood Gumbo	
Famous Louisiana Creole dish with shrimp, crawfish, andouille sausage, chicken, okra, and rice, served with cornbread	
Cup	7
Bowl	9
1/2 gallon (6-8 servings)	39
Full gallon (12-14 servings)	75
Muffuletta	
Popular New Orleans sandwich with ham, salami, spicy coppocollo, mozzarella, provolone, and olive salad on a round Italian loaf	
Half	7.5
Full	12
Cajun Fish Po'Boy	7.5
Cajun battered and fried, dressed with lettuce, tomato, red onion, and remoulade sauce on French bread	
Cajun Shrimp Po'Boy	7.75
Cajun battered and fried, dressed with lettuce, tomato, red onion, and remoulade sauce on French bread	

Flatbread

Margherita	\$10
red sauce, fresh roma, fresh mozzarella, fresh basil, balsamic	
Meat	\$11
andouille, capocollo, virginia ham, mozzarella, provolone	
Wild Mushroom	\$12
cremini, shitake, adn oyster mushrooms, alfredo, mozzarella, provolone, truffle oil	
Featured Flat Bread - chefs choice	

Baked Mac & Cheese

Traditional	10
With white cheddar and parmesan	
Cajun Crawfish	13
With Cajun marinated crawfish tails	
Cajun Sausage	13
With spicy andouille sausage	
Roasted Vegetable	12
with spinach, artichoke, roasted red peppers	
Bacon Bacon	13
with bacon inside and out	
Hemp Pesto Pasta	11
with vegan hemp seed pesto, baby bellas, capers, and roasted red peppers	

Appetizers/Sides

Hot Bacon and Blue Dip	6
Served with sweet Maui onion chips	
Cajun Shrimp	10
12 fried shrimp served with remoulade	
Meat & Cheese Tray	9
Served with Cajun hummus and French bread	
Jalapeno Cheese Pretzel	5
Served with creole mustard	
Spinach Artichoke Dip	5
Served with French bread	
Angry Eggs	5
Sriracha-infused deviled eggs with jalapeno	
Zapp's Kettle Chips	1.5
Regular, Cajun, BBQ, or Voo Doo	
Fresh Fruit Cup	3
Greek Yogurt	2.5
Served with granola or blueberries	
Cajun Hummus	3
Served with bread, crackers, or veggies	
Olive Salad	3
Served with bread, crackers, or veggies	