



A STEP INTO LOUISIANA HISTORY

Through the efforts, ideas, love, sweat and patience of friends and family, you are able to enjoy a small sampling of Southern Louisiana history.

The Cabin Restaurant is unique in all the world. It began as one of the ten original slave dwellings of the Monroe Plantation. It is approximately 180 years old.

As one looks around upon entering, the Cabin gives off an aura of authenticity and realism. The original cypress roof is still visible from inside, and even the spider webs of 100 years ago are still clinging to the ceiling. The walls are papered with ancient newspaper fixed to the walls with a mixture of flour and water. This was the way the slaves insulated the walls of the original slave dwelling. Hanging from practically every nook and cranny are antique farm implements and tools of years gone by. The original floor in the main cabin has been replaced with pine flooring from the commissary at the Welham Plantation in Convent.

Originally, there were two chimneys and four rooms in the main cabin. One of the chimneys has been rebuilt as it once stood.

The extension to the rear of the main cabin is a two room slave dwelling from the Welham Plantation with its original roof and walls. It is approximately 140 years old. To the rear of this cabin are the restrooms. They are unique in their own way. They were constructed from a cypress water cistern that was used to store fresh rain water. The partitions in the restrooms are from the Old Crow Distillery in New Orleans, which was demolished in 1970.

The main dining room built onto the back of the Cabin was designed to resemble a garconnier (the visiting bachelor's quarters on a River Road plantation) opens via French doors to a brick courtyard surrounded by two more slave cabins, both from the Helvetia Plantation, and dominated by the Schoolhouse, the restored first Black Catholic School in Louisiana, built in 1865 by the sisters of the Sacred Heart.

Back in the main dining room, the roof is supported by four massive beams that were manufacturer's rejects obtained for a bottle of Old Crow bourbon.

"Rock" the alligator was carved from a virgin cypress sinker log. This log was cut down approximately 100 to 120 years ago, on the banks of the Amite River. It had been laying on the river bed under mud since then. It was pulled up on April 20, 1988 and sculpted by James Schexnaydre into the "Largest Alligator in the World!"

Our goal is to preserve some of the local farming history, serve meals typical of the River Road tradition, and make your visit a relaxed and memorable one.

Al Robert

CAJUN-CREOLE COOKING PREPARED



Appetizers

- Onion Rings.....\$7.95
- Shrimp Cocktail.....\$10.95
- Fried Crawfish.....\$14.95
- Crab Fingers.....\$15.95
- Catfish Fingers.....\$11.95
- Crab Stuffed Mushrooms \$12.95
- Fried Alligator.....\$12.95
- Seafood Trinity Cake..\$12.95
- Crab Au Gratin..... \$13.95

Served with homemade garlic toast

- The Cabin Sampler.....\$21.95
- Fresh Louisiana catfish fingers,
crab fingers, fried crawfish tails,
fried alligator & onion rings



Salads

- Cabin Tossed Salad.....\$3.75
- Cabin Plate Salad.....\$1.95
- Grilled Chicken Salad..\$12.95
- Grilled Shrimp Salad....\$12.95
- Shrimp Remoulade.....\$10.95
- Large Tossed Salad.....\$7.25



You are invited to view the antiques on display here at the Cabin. All the antiques are on loan from friends are not for sale, but for your viewing pleasure.

HOURS

Sunday - Thursday : 11am - 3pm
Friday - Saturday: 11am - 9pm
225-473-3007

Seafood

- FRESH LOUISIANA CATFISH.....\$13.95
(fried, grilled or blackened) Add Crawfish Etouffee-\$6.50
- FRIED STUFFED CRAB.....\$13.95
Homemade from a family recipe
- TILAPIA.....\$11.95
(blackened, broiled or fried) Add Crawfish Etouffee-\$6.50
- MIKE'S SPECIAL.....\$25.95
Blackened tilapia topped with 6 grilled jumbo shrimp
- SHRIMP (fried, grilled, or blackened)
6-\$8.95 12-\$17.95
- THE PIROGUE\$15.95
Delicious fried shrimp, oysters, and fresh Louisiana catfish in a garlic buttered French bread boat
- OYSTER'S (fried).....\$12.95
- STUFFED SHRIMP (3)..... \$14.95
Stuffed with The Cabin's original homemade crabmeat dressing
- JUMBO SHRIMP (fried, grilled, or blackened)
6 count-\$15.95, 12 count-\$29.95
- THE CABIN SEAFOOD PLATTER.....\$28.95
Generous portions of fresh Louisiana catfish, shrimp, oysters, crab fingers, stuffed crab, crawfish tails, crawfish etouffee and a small cup of chicken & andouille gumbo
- BROILED TILAPIA..... \$12.95
A thick moist fillet of the finest fish, broiled in a buttery lemon sauce. Topped with green onions and mushrooms.

All dinners served with coleslaw or salad and a choice of red beans & rice, french fries, dirty rice, or steamed veggies. Substitute baked potato for \$.95

Po-Boys

- HAM.....\$9.95
- BAR-B-QUE BEEF.....\$10.25
- SAUSAGE (HOT OR MILD).....\$9.95
- FRIED LOUISIANA CATFISH..\$10.95
- ROAST BEEF.....\$9.95
- FRIED SHRIMP.....\$10.95
- ROAST BEEF & HAM.\$9.95
- FRIED OYSTER.....\$11.95
- THE CABIN BURGER.....\$9.95
1/2 LB homemade burger cooked and dressed to your liking
- GRILLED CHICKEN SANDWICH..... \$10.95
8oz grilled chicken breast dressed to your liking

Add cheese to any Po-Boy or Burger (American or Swiss) \$.35
All Po-Boys and Burgers dressed with lettuce, tomatoes, and mayo
and served with french fries

IN THE RIVER ROAD TRADITION

Specialties of the Cabin

RED BEANS & RICE..... \$10.95

A recipe straight from the plantation made fresh from scratch with the finest ingredients including ham hocks and your choice of French Settlement's hot or mild pork sausage

THE CABIN SPECIAL..... \$10.95

A cup of chicken & andouille gumbo, jambalaya, and black-eyed peas

HAMBURGER STEAK..... \$11.50

Specially seasoned fresh ground chuck smothered in onions

Something Cajun/Creole

CREOLE OMELET..... \$10.95

with ham, green peppers, mushrooms, tomatoes, and onion

CAJUN OMELET.....\$10.95

with crawfish etouffee

PAN FRIED CHICKEN BREAST.....\$12.95

Topped with sautéed mushrooms and green onions

CRAWFISH ETOUFFEE.....\$14.95

Served over rice

COUNTRY FRIED STEAK.....\$11.95

Served with white gravy

GRILLED PORK CHOP.....\$14.95

Stuffed with The Cabin's original homemade crabmeat dressing

SHRIMP SCAMPI.....\$17.95

A fine Italian dish of peeled shrimp in a butter flavored sauce with artichoke hearts and mushrooms served in its own iron skillet with French bread

RIBEYE STEAK.....\$25.95

14oz USDA Premium Choice Cut; #1 Choice of Steak Lovers!

CRABMEAT AU GRATIN.....\$15.95

Served with homemade garlic toast

ENCRUSTED CHICKEN.....\$15.95

8oz boneless breast of chicken fried in a croquette batter

All dinners served with coleslaw or salad and a choice of red beans & rice, French fries, dirty rice, or steamed veggies. Substitute baked potato for \$9.95

Children's Menu

FRIED LOUISIANA CATFISH.....\$4.99

FRIED SHRIMP (3).....\$4.99

FRIED CHICKEN TENDERS.....\$4.99

GRILLED CHEESE.....\$4.99

FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE. NO SPLIT CHECKS FOR PARTIES OF 6 OR MORE.



Side Orders

French Fries.....\$3.50

Dirty Rice.....\$3.75

(made with, pork, beef, and giblets)

Red Beans & Rice.....\$3.50

(We cook from dry beans.)

Baked Potato.....\$3.50

Add cheese-\$0.35

Steamed Vegetables..\$3.50



World Famous Chicken & Andouille Gumbo

small-\$4.95 large-\$7.95

(served with small
portion of potato salad)



In an atmosphere so true to yesterday, we invite you to enjoy the warm, friendly service, the very best food and the most carefully prepared cocktail specialties. The music is that of yesterday and today for your listening enjoyment. Sit down, relax and enjoy your home away from home.

Desserts



**BEEB'S HOMEMADE
BREAD PUDDING**
with rum sauce
\$3.50

PECAN PIE
\$3.50



BUTTERMILK PIE
"A Legend at The Cabin"
\$3.50

THE RECIPE?
It's for sale at the register
when you check out.
\$1.00



CHEESECAKE
(plain or with cherry topping)
\$3.75

LEMON ICE BOX PIE
\$3.95



Fountain Drinks

Coke.....\$1.95
Dr. Pepper.....\$1.95
Diet Coke.....\$1.95
Sprite.....\$1.95

Iced Tea (sweet or unsweet).....\$1.95
Coffee (regular or decaf).....\$1.95
Bottled Water.....\$1.95
Pink Lemonade.....\$1.95

Barq's Rootbeer (longneck bottle)..\$1.95

Beverages From the Bar

Bottled Beers

Abita Amber – Abita Purple Haze – Michelob Ultra – New Castle – Corona –
Heineken – Red Stripe– O'Doul's...\$3.50

Miller Lite– Coors Light– Bud Light– Budweiser...\$2.75

Draught Beer

Ask your server for our current draught selections.

Specialty Cocktails



Margarita.....\$6
Bloody Mary.....\$6
Mint Julip.....\$8
Cajun Ice Tea.....\$8
Banana Banshee..\$8



2016