

Elsie's Plate & Pie

3145 Government Street · Baton Rouge, LA · (225) 636-5157

Main Menu

APPETIZERS

- Fried Okra** \$8
Served with choice of remoulade or blackened ranch
- Red Stick Hummus** \$8
Red bean hummus served with fried rice paper. Make it loaded with feta, cucumbers, and tomatoes
- Boudin Cakes** \$9
Pan-seared, served with Bedford sauce
- Smokey 3 Cheese Pimento** \$10
Smoked gouda, cheddar, and pepper jack on crostini, with choice of pepper jelly
- Cajun Crawfish Queso** \$14
An Elsie's fan favorite! Made with Louisiana crawfish and served with house fried pork skins
- Smoked Wings** \$12
Crispy smoked wings, finished with our dry rub and served with BBQ sauce

SWEET PIES

- Eye of the Tiger Pie** \$6
Lemon Icebox pie with blueberry whipped cream
- Lemon Icebox Pie** \$6
Old-fashioned Southern favorite made with fresh lemon juice, sweetened condensed milk, and a vanilla wafer crust. Topped with whipped cream.
- Pie Shop Apple Pie** \$7
Baked to order! Add vanilla ice
- Blueberry Hand Pie** \$6
With lemon glaze
- S'mores Pie** \$6
- Almond Joy Pie** \$6
- Turtle Pie** \$6
- Chocolate Cream Pie** \$6
- Coconut Cream Pie** \$6
- Triple Berry Pie Nachos** \$7
Our hand pie dough fried lightly and topped with vanilla ice cream and sauce made with strawberries, blueberries, and blackberries
- Pop Rouge Float** \$4
Ok, so not a pie...but just like Ma used to make: Barq's red cream soda & ice cream

SAVORY PIES

- Crawfish Hand Pies** \$18
Louisiana crawfish, corn and sausage from the boil, fried in a handmade crust, served with cajun cream.

Louisiana Poulet Pot Pie	\$16
House-smoked chicken and roasted peppers in a tasso cream sauce, baked with a flaky crust	
Carl's Tomato Pie	\$15
Roasted tomatoes and creamy mozzarella baked in a flaky crust, finished with fresh diced tomatoes & pesto	
Crustless Crab Pie	\$18
Blue Crab, cheese blend, finished with fresh diced tomatoes in a garlic vinaigrette	
Natchitoches Meat Pies	\$16
Beef and pork, Louisiana spices, fried in a handmade crust served with Bedford sauce	
Seafood Pot Pie	\$20
Louisiana Crawfish, shrimp and crab in a roasted red pepper cream, baked with a flaky crust	
SALADS	
Arlington House Salad	\$8
Fresh spinach, tomato, red onion, toasted pecans, blue cheese, croutons, pepper jelly vinaigrette	
Pimento Salad	\$8
Baby greens, 3 cheese pimento, toasted pecans, green onions, croutons, pepper jelly vinaigrette	
Ruby Greens	\$8
Baby Greens, smoked Gouda, bacon, avocado, fried onions, tomatoes, croutons, roasted garlic vinaigrette	
Big Better Blue	\$8
Crispy romaine and iceberg, green onion, boiled egg, avocado, tomatoes, cucumber, croutons, buttermilk blue cheese dressing and a balsamic drizzle	
Berry Feta Kick Salad	\$8
Spring Mix with pepper jelly vinaigrette, topped with fresh strawberries, feta, pecans, balsamic reduction and fried jalapenos	
Add-ons	-
Grilled/Fried Chicken (5) Grilled/Fried Shrimp (7) Pimento (4) Fried Crawfish (12)	
Dressings:	-
Strawberry Pepper Jelly Vinaigrette, Remoulade, Blackened Ranch, Buttermilk Blue Cheese, or Roasted Garlic Vinaigrette	
SOUPS	
Seafood Lafourche Bisque	\$9
Louisiana shrimp and crawfish, roasted red pepper, tomato and smoked gouda	
Roasted Tomato Soup	\$5
Partner with any of our grilled cheeses	
ENTREES	
Red Beans & Rice with Fried Chicken	\$15
A Southern classic	
Honey Chop	\$20
Honey-brined bone-in pork chop, grilled, finished with blueberry pepper jelly BBQ sauce, served with one side item	
Crawfish Bisque	\$19
Louisiana crawfish stewed in gravy, served on rice with crawfish fritters	
Fried Catfish Platter	\$17
Served with French Fries	

Fried Shrimp Platter	\$18
Served with French Fries	
The Big Plate	\$20
Fried Shrimp, fried catfish, and stuffed shrimp. Served with French Fries.	
Stuffed Shrimp	\$20
Gulf shrimp with crawfish stuffing, served with French fries.	
Steak Frites	\$24
12 oz flat iron, char-grilled and finished with diablo butter, served with hand cut fries	
STUFF ON BREAD	
The Classic Burger	\$10
"all the way", or choose your favorite toppings	
The Highway 1 Burger	\$12
Blackened burger, remoulade, fried onions, sautéed mushrooms and Smoked Gouda on French bread	
The Boudin Burger	\$14
Burger, boudin, Pepper Jack, Smoked Gouda, Arlington House peach pepper jelly	
Bayou BBQ Burger	\$12
Burger, 3 cheese Pimento, Bacon, Blueberry Pepper Jelly BBQ Sauce, fried onions	
Avocado Sandwich	\$11
Avocado, fried egg, mayo, lettuce, tomatoes, onions, and roasted garlic vinaigrette on whole wheat	
The LZ Smokey	\$11
Smoked chicken, cheddar cheese, fried jalapeños, blueberry pepper jelly BBQ sauce, green onion coleslaw	
Pimento BLT	\$11
Crispy Bacon and 3 cheese smokey pimento on sourdough with lettuce and tomato	
Elsie's Club	\$12
Compart Ham, Smoked Turkey, Bacon, Havarti and Avocado. Dressed with remoulade, lettuce and tomato	
Ogden Chicken	\$12
Grilled chicken, avocado, Havarti, Bedford sauce, lettuce and tomato on whole wheat	
Blackened Catfish Sandwich	\$12
Remoulade, lettuce, tomato and onion on sourdough	
The Arlington Special Poboy	\$12
Fried gulf shrimp in an Asian sweet & spicy sauce with lettuce and tomato on St. Bruno bread	
Shrimp Po' boy	\$11
Catfish Po' boy	\$12
MELTS	
3 Cheese Grilled Cheese	\$7
Cheddar, pepper jack and smoked Gouda, sourdough	
Pesto Melt	\$8
Mozzarella, fresh spinach, tomatoes and pesto on whole wheat. (Add Chicken or)	
Pimento Melt	\$8
3 cheese smoky pimento and strawberry pepper jelly on sourdough	
Shrimp Diablo Melt	\$13
Grilled Gulf shrimp, roasted red peppers and Havarti on sourdough	

Hot Crawfish Melt	\$16
Louisiana crawfish, roasted jalapeños, caramelized onions, smoked gouda and pepper jack on sourdough	
Veggie Melt	\$11
Havarti, sauteed mushrooms, caramelized onions, roasted red peppers and fresh spinach on wheatberry	
Boudin Melt	\$12
Pepper jack, house made boudin, caramelized onions, and roasted jalapenos on sourdough	
SIDES	
Home Cut Fries	\$4
Red Beans & Rice	\$4
Home Fried Pork Skins	\$3.50
Fried Onions	\$4
Broccoli	\$4
Bedford Coleslaw	\$3.50
Crispy Brussels Sprouts	\$4
Parmesan Whipped Potatoes	\$4
SPECIALTY TOPPINGS	
Caramelized Onions	\$1
Fried Onion Strings	\$1
Pepper Jelly	\$1
Roasted Jalapenos	\$1
Fried Egg	\$1.50
Roasted Red Peppers	\$1.50
Avocado	\$1.50
Sauteed Mushrooms	\$1
Bacon	\$2
SAUCES	
Sauces	-
Blueberry Pepper Jelly BBQ Remoulade Pesto Bedford Sauce	
CHEESES	
Cheeses	-
Cheddar Havarti Pepper Jack Smoked Gouda Mozzarella Buttermilk Blue 3 Cheese Pimento	
KIDS' MEALS	
Meat Pie & Fries	\$6
Burger	\$6
Grilled Cheese	\$6

Lil' Poboy (shrimp or catfish)	\$6
Catfish Strips	\$6
Popcorn Shrimp	\$6
Chicken Strips (grilled or fried)	\$6

Brunch

BRUNCH MENU

Biscuits & Pepper Jelly Homemade buttermilk biscuits served with an assortment of our house-made pepper jellies	\$10
Bayou Fry Bread Pillowy fried bread served with peach maple butter	\$6
Chicken & Biscuits Homemade buttermilk biscuits topped with our fried chicken, poached eggs and Bayou Satsuma hollandaise. Served with a side of grits	\$15
Boudin Breakfast Plate Boudin and Pepper Jack hand pie, served with 2 eggs, grits and a biscuit	\$14
Elsie's Pan Perdu Sourdough soaked in vanilla custard, pan-seared and topped with triple berry sauce. Served with a side of grits.	\$13
Atchafalaya Morning Crawfish Cakes topped with poached eggs and satsuma hollandaise. Served with a side of grits	\$16
Crawfish Queso Omelet Louisiana crawfish, roasted jalapenos and pepper jack cheese, topped with our crawfish queso	\$17
Shrimp Diablo Omelet Louisiana Shrimp sautéed in diablo butter with roasted red peppers and havarti	\$16
Breakfast Burger Our burger blended with breakfast sausage, glazed with Steen's cane syrup and topped with bacon, avocado, fried egg and cheddar on sourdough	\$10
Mid City Morning 3 eggs, sourdough toast, grits, choice of bacon or blueberry maple sausage links	\$14
Cutie Pie Breakfast for 12y.o. & under 2 eggs, buttermilk biscuit, and bacon	\$7
Add-Ons Pimento Cheese to Grits (2) Side of Pepper Jelly (1)	-

Catering

SMALL BITES

Smokey 3 Cheese Pimento Platter Smoked gouda, cheddar, and pepper jack on crostini with our Arlington House Pineapple pepper jelly (feeds 15-20)	\$60
Cajun Crawfish Queso Louisiana crawfish in a cheese and red peppers queso, served with pork skins (feeds 12-14)	\$60

Boudin & Pepper Jack Balls	\$60
House-made boudin, mixed with pepper jack cheese and fried. Served with remoulade	
Boudin & Pepper Jack Egg Rolls	\$60
House-made boudin mixed with pepper jack cheese and fried in a crispy egg roll. Served with homemade thai chili sauce.	
Fried Okra	\$40
Hand-battered and fried, served with remoulade	
Smoked Wings	\$45
Slow-smoked, baked, then flash fried. Tossed in our signature dry rub and served with blueberry pepper jelly BBQ sauce and blacked ranch	
Fruit Platter	\$60
An assortment of pineapple, strawberries, grapes and blueberries.	
Veggie Platter	\$50
An assortment of broccolli, cauliflower, carrots, zucchini, and cherry tomatoes. Served with blackened ranch.	
SALADS	
Arlington House Salad	\$50
A bed of fresh spinach with tomato, red onion, toasted pecans, bleu cheese crumbles, croutons and strawberry pepper jelly vinaigrette (half pan feeds 8-12) (full pan feeds 18-22)	
Big Better Blue Salad	\$50
Crispy romaine lettuce topped with tomato and cucumber, served with a side of avocado, boiled eggs, croutons, balsamic reduction, and our bleu cheese dressing (half pan feeds 8-12) (full pan feeds 18-22)	
Ruby Greens Salad	\$50
Baby greens topped with smoked gouda, tomato, bacon, and fried onions. Served with a side of avocado, croutons and roasted garlic vinaigrette (half pan feeds 8-12) (full pan feeds 18-22)	
Pimento Salad	\$50
Baby greens with a hearty serving of our 3 cheese pimento, toasted pecans, green onions, and our strawberry pepper jelly vinaigrette (half pan feeds 8-12) (full pan feeds 18-22)	
Berry Feta Kick Salad	\$50
Spring mix with pepper jelly vinaigrette, topped with fresh strawberries, feta, pecans, balsamic reduction and fried jalapenos	
STUFF ON BREAD	
Fried Chicken Sliders	\$75
Crispy fried chicken on slider buns topped with pepper jack cheese and strawberry pepper jelly.	
Mini Shrimp Poboy	\$50
Fried shrimp on poboy bread. Served with Arlington sauce, mayo, lettuce, tomato, and pickles on the side	
Elsie's Club Sandwich Tray	\$65
The Elsie's Club Sandwich - only smaller! Compart Ham, smoked turkey, bacon, havarti and avocado. Dressed with remoulade, lettuce and tomato.	
Pimento BLT Tray	\$65
Crispy bacon and our house-made 3-cheese smokey pimento on sourdough with lettuce and tomato.	
Boudin Slider Platter	\$75
Boudin patty deep fried, dressed with pepper jack cheese and Arlington House peach pepper jelly on a slider bun.	

SAVORY PIES

Louisiana Poulet Pot Pie	\$50
Smoked chicken and roasted peppers in a tasso cream sauce baked in a flaky crust.	
Seafood Pot Pie	\$90
Crawfish, shrimp & crab in a roasted red pepper cream baked in a flaky crust	
Carl's Tomato Pie	\$40
Roasted tomatoes and creamy mozzarella baked in flaky crust, finished with fresh tomato and pesto (9" pie / Feeds 4-6)	
Natchitoches Meat Pies	\$50
Beef and pork, Louisiana spices, fried in a handmade crust, served with Bedford sauce.	
Crawfish Hand Pies	\$70
Louisiana crawfish, corn and sausage from the boil, fried in a handmade crust, served with Cajun Cream.	
Crustless Crab Pie	\$100
Louisiana Blue Crab, a cheese blend, finished with fresh diced tomatoes in a garlic vinaigrette (feeds 8-10)	
ENTREES	
Louisiana Poulet Pot Pie Mac	\$50
Smoked chicken and roasted peppers in a tasso cream sauce with gemelli pasta (half pan feeds 8-10) (full pan feeds 16-20)	
Seafood Pot Pie Mac	\$75
Crawfish, shrimp & crab in a roasted red pepper cream with gemelli pasta (half pan feeds 8-10) (full pan feeds 16-20)	
Crawfish Queso Mac & Cheese	\$65
Gemelli pasta tossed with our crawfish queso and baked with pepper jack	
Shrimp Platter	\$75
Jumbo shrimp either buttermilk battered and fried, or grilled. Served with remoulade sauce.	
Fried Chicken Fingers	\$45
Buttermilk fried chicken fingers, fried golden brown. Served with your choice of house-made honey mustard, blackened ranch, or blueberry BBQ sauce.	
Red Beans & Rice with Fried Chicken	\$80
Our Louisiana style red beans and sausage served with rice and fried chicken bites	
Crawfish Étouffée	\$75
A Louisiana staple - crawfish in a rich, buttery gravy with Cajun spices, served with rice	
SOUPS	
Seafood Lafourche Bisque	\$30
Louisiana shrimp and crawfish, roasted red pepper, tomato and smoked gouda	
Roasted Tomato Soup	\$20
Classic creamy tomato basil soup made with house-roasted tomatoes	
Crawfish Bisque with Fried Crawfish Fritters	\$80
Louisiana crawfish stewed in a dark roux gravy, served with rice and 25 fried crawfish fritters (feeds 8-12)	
SIDES	
Grant's Grits	\$35
Bedford Coleslaw	\$35
Parmesan Whipped Potatoes	\$45

Mac & Cheese	\$45
Brussels Sprouts	\$45
Sauteed Green Beans	\$35
Red Beans & Rice	\$50
Our Louisiana style red beans and sausage served with rice	
SWEET PIES	
Single Serving Mini Pies	\$60
We offer a smaller four inch version of our pies for more variety - or if you don't like to share! Options include Chocolate Cream, S'Mores, Coconut Cream, Apple, Peanut Butter Cup, Lemon Ice Box, Eye of the Tiger, Key Lime, Red Velvet, Cosmic Brownie, pecan, and many more. Minimum 10 per flavor.	
Apple Hand Pies	\$50
Our apple pie filling in a hand pie form and deep fried. Served with spice glaze.	
Cherry Hand Pies	\$50
Our cherry pie filling in a hand pie form and deep fried. Served with cherry glaze.	
CLASSIC PIES	
Chocolate Cream	\$28
Graham cracker crust with chocolate filling and topped with whipped cream.	
Turtle Pie	\$28
Graham cracker crust with chocolate filling and topped with roasted pecans, caramel, and whipped cream	
Coconut Cream	\$28
Rich and creamy coconut custard in a pastry crust topped with whipped cream and toasted coconut shavings	
Lemon Ice Box	\$28
Sweet lemon custard baked in a vanilla wafer crust and topped with whipped cream	
Key Lime	\$30
Classic Key Lime Pie with our graham cracker crust and a meringue	
Pecan Pie	\$30
A southern staple. We also offer variations of Chocolate Pecan and Bourbon Pecan	
Apple Pie	\$28
Apple slices and spices baked in a flaky pastry crust	
Cherry Pie	\$30
Real cherries baked in a flaky pastry crust	
SIGNATURE PIES	
Eye of the Tiger	\$28
An Elsie's classic, lemon ice box pie, topped with blueberry whipped cream.	
Chocolate, Chocolate, Chocolate	\$30
Chocolate crust, chocolate filling, chocolate whip cream	
Tarte à la Bouille	\$30
A traditional Cajun custard pie - like a sugar cookie crust filled with rich vanilla pudding.	
S'mores	\$28
Graham cracker crust, chocolate filling, toasted marshmallow fluff.	
Chocolate Peanut Butter Cup	\$30
Chocolate crust, whipped peanut butter filling, topped with a chocolate ganache	

Almond Joy	\$28
Our coconut cream pie with a chocolate drizzle and sliced almonds	
Cosmic Brownie	\$30
Rich fudge brown topped with chocolate genache and rainbow sprinkles.	
Red Velvet	\$30
Red velvet cookie crust with a vanilla custard filling, topped with whipped cream	
Blackberry Margarita	\$30
Key lime pie with a blackberry-infused whipped cream.	
Cookies & Cream	\$30
Chocolate crust, cookies and cream custard filling, topped with Oreo-infused whipped cream and crumbled Oreo cookies.	
King Cake Pie	\$30
Cinnamon toast crunch & marshmallow crust, sweet cream cheese filling, cinnamon sugar glaze, Mardi Gras sprinkles. ** King Cake Season ONLY! **	
THE MINI-MINI PIE TRAY	
The Mini-Mini Pie Tray	\$50
A tray of our pies, only bite sized! Available flavors: Chocolate Cream, Turtle, S'mores, Coconut Cream, Almond Joy, Peanut Butter Cup, Eye of the Tiger, Key Lime, Triple Chocolate. One flavor per tray	