

Black Ham: the crisp, caramelized crust from the world's best baked ham.

Debris: the roast beef that falls into the gravy while baking in the oven.

Dressed: a po' boy with added toppings. At Mother's this means fresh shredded cabbage, pickles, mayo, Creole and yellow mustard.

Etouffée: (et-too-fay) literally means "smothered," in French. Vegetables and spices are cooked down in rich seafood stock, providing the softest of beds for tender shrimp or crawfish to drown in.

Ferdí Special: a po' boy packed with baked ham, roast beef, debris and gravy, served dressed.

Gumbo: a dark, savory broth of tomatoes and roux simmered for a long time and containing either seafood or meat and thickened with either filé or okra. This is a typical Cajun dish creolized at Mother's.

Jambalaya: rice cooked with chicken, homemade andouille (an-doo-wee) sausage, vegetables, herbs and seasonings.

Panfeed: (pah-nay) Meat or chicken that has been lightly breaded and pan-fried.

A FEW FACTS

Mother's Restaurant specializes in authentic New Orleans home cooking. For almost 70 years, Mother's has maintained its position as serving the most highly rated po'boy sandwich in the Crescent City. Historically, the name po'boy refers to the sandwiches made from hot gravy and scraps of roast beef laddled onto French bread and sold to "poor boys" from the back doors of restaurants. Local lore holds that the po'boy was coined in a New Orleans restaurant owned by Benny and Clovis Martin, a former streetcar conductor in 1929, during a four-month strike against the streetcar company when Martin served his former colleagues free sandwiches. Our signature po'boy is the Ferdí Special. Mother's is well known for producing "the world's best baked ham." The time honored family recipe produces a ham which is tender and sweet; the glaze results in crispy, caramelized black ham - the most sought after item on the menu. Today, Mother's reputation for value continues- good food served in quantity at reasonable prices.

Established in 1938, Mother's originally catered to the employees of surrounding businesses which included coffee warehouses, meat packing plants and wharfs. As the neighborhood changed, so did Mother's clientele. It was founded by Simon A. Landry, who passed the restaurant on to his two sons, Jacques and Edward. Five members of the Landry family were Marines and so the restaurant became popular with Marines as well as other military branches. In later years, Mother's was designated a TUN Tavern, a special meeting place for Marines. In its 49th year (1986), the Landry brothers sold the business to the Amato brothers, Jerry and John. They maintained the heart of Mother's while adding their own touch to the menu, a New Orleans Creole-Italian signature.

OUR KATRINA STORY

Hurricane Katrina entered the Gulf of Mexico August 24, 2005. Gulf Coast residents watched as Katrina tracked towards New Orleans, intensifying into a Category 5 hurricane. On August 28, Katrina sat off the mouth of the Mississippi River with 902 millibars of barometric pressure and 150 mile-per-hour winds. It was the storm we all feared.

The morning of August 28, a mandatory evacuation of the city was ordered. We secured the restaurant, inside and out, to the best of our ability. Katrina actually missed New Orleans, turning and crossing the Mississippi River at Buras, Louisiana in the early hours of August 29. It cut a devastating path through lower Plaquemines and St. Bernard Parishes. Its second landfall was near the mouth of the Pearl River, at the Louisiana-Mississippi border. Katrina battered the Mississippi Gulf Coast with winds well over 100 miles-per-hour for up to 12 hours and created a tidal surge that ranged from 22 - 28 feet. Large portions of the Coast were destroyed and extensive damage was suffered as far north as Hattiesburg.

While Katrina spared New Orleans a direct hit, the damage from its enormous tidal surge was tremendous. Levees along the Mississippi River Gulf Outlet (the infamous Mr. GO), the Industrial Canal and the Intracoastal Waterway were overtopped and/or breached, causing widespread flooding in New Orleans East, St. Bernard, Plaquemines and St. Tammany Parishes as well as the Lower Ninth Ward in New Orleans. The storm surge entered Lake Pontchartrain causing significant damage to Slidell and other areas of St. Tammany Parish located north of the lake. In addition, canals scattered throughout the city which drain the city's rainwater into Lake Pontchartrain were filled by the storm surge; levee walls build by the Corps of Engineers failed, flooding 80 percent of the city and portions of Jefferson Parish.

We returned to Mother's in the middle of September. Damages were not so bad, primarily roof damage caused by the wind and the resultant rain damage inside. Of course we also suffered the inevitable spoiled food due to the lack of electricity. The roof and equipment were easy to repair and replace, but the general cleanup was a more difficult undertaking. We hired a disaster relief company to clean the restaurant to hospital grade. At the same time, we worked to locate our employees, bringing back the people who had been with us from the very early days of our ownership. Many of them had lost their homes to the flooding so nine FEMA trailers were secured and set up in our parking lot. Our Mother's family, Pat, Shirley, Lydia, Sandra, Roland, James, Betty, Duck and Philip, along with their families, constituted a new little neighborhood next door to the restaurant for the next nine months.

On October 15, 2005, Mother's reopened. Vice Admiral Thad Allen, the head of the disaster relief effort in New Orleans, was our first customer. Although our menu was limited and our hours were shortened, as locals returned to the city they returned to Mother's as well. Their comments lifted our spirits: "We're so glad you're open" ... "It's great to have New Orleans cooking again" ... "It tastes so good, so familiar" ... "Thank you for being here." The power of food, especially New Orleans cuisine, to comfort the soul and nourish the spirit as well as the body, is amazing but a fact witnessed here in the ensuing months as returning locals and the wonderful disaster personnel who flocked to our city frequented Mother's in droves. The sacrifices of these brave and generous men and women in helping restore New Orleans will never be forgotten.

Rebuilding New Orleans is proceeding but because of the magnitude of the destruction it is a slow and difficult process. The Central Business District, where Mother's is located, the Warehouse District, French Quarter and Uptown areas were largely spared severe damage; they seem as they did before the storm. Businesses are once again operating, and the Superdome, the New Orleans Arena and the Convention Center have reopened. The Saints, Hornets and Zephyrs are back. In spite of Katrina, the New Orleans spirit continues with an uninterrupted celebration of Mardi Gras, Jazz Festival and Voodoo Fest, while the Essence Festival returned home after only one year away. We are looking forward to future Sugar Bowls and B.C.S. championship games. We are thankful that we have survived and anticipate that Mother's will be serving for at least the next 70 years.

MOTHER'S
WORLD'S BEST BAKED HAM
Restaurant
EST. 1938

New Orleans Po-Boys

www.mothersrestaurant.net

New Orleans Home Cooking

All meats are baked daily and our recipes are prepared from scratch in Mother's Kitchen

7 A.M. - 10 P.M.
Validated Parking
523-9656 • FAX 525-7671
401 Poydras at Tchoupitoulas

A Whole Lotta Food!

In a year, MOTHER'S cooks:
No less than 175,000 pounds of ham and roast beef
More than 40,000 pounds of turkey
A staggering 30,000 pounds of homemade sausage
Quarter of a million biscuits (and even more eggs!)
A whopping 90,000 pounds of jambalaya
Some 25,000 soft-shell crabs and even more shrimp
Nearly 250,000 pounds of cabbage
An incredible 150,000 loaves of French bread
As many pies as there are ships passing through the port of New Orleans (3,500)
A spicy 1,500 gallons of Creole mustard
And an honest ton of hot pepper sauce

Mother's Restaurant

Home of the "Original" "Famous Ferdi Special & Debris Poboy"

Breakfast

(Served all day)

Breakfast Special

2 eggs any style, choice of meat, ham, (black, fried or baked), roast beef, turkey, debris & gravy or sausage (smoked or hot), grits, biscuit or toast 9.25
1 egg, any style 2.25
2 eggs, any style 3.00

Omelets are served w/ grits, choice of biscuit or toast, with Mother's Homemade raspberry preserves

Ham & Cheese Omelet

(choice of Swiss or American) 11.00

Mae's Omelet 11.00

black ham, green onions, mushrooms

Crawfish Etouffée Omelet 12.50

Shrimp Creole Omelet 12.50

Red Bean Omelet 11.00

Jerry's Omelet 11.00

(egg whites, bell pepper, red onion, mushrooms and turkey)

Build Your Own Omelet 11.00

(choice of **one** meat and any of the following veg.'s; red onion, green onion, bell pepper, tomato, mushroom, spinach)

Homemade Buttermilk Biscuits, each 1.50

Meat Biscuit

choice of **one**: ham (black, fried or baked), roast beef, turkey, debris and gravy or sausage (smoked or hot) 5.25

Egg biscuit 3.75

Egg & Meat biscuit 6.50

Grits w/ butter 2.50

Grits w/ debris and gravy or choice of meat 5.50

Add cheese to any order

(Swiss or American) .50

Pancakes - stack of 3 7.25

1 pancake 4.00

Waffle- plain 7.25

Topping of the day 2.00

(homemade blueberry or peach)

add to any item

Add meat to waffle or pancake 2.50

Oatmeal 3.00

Cold Cereal 3.00

Fresh Fruit

Cup 5.00

Bowl 6.00

Muffins - blueberry pecan or bran pecan,

each 4.00

Meat - side order 6.00

Early Bird Special

(Served Monday-Friday 7a.m. - 9a.m.) 5.25

Scrambled eggs, sausage, grits, biscuit, coffee or orange juice (No substitutions)

Mother's Meats

Ham • Turkey • Roast Beef • Debris and Gravy
 Mother's Homemade Smoke & Hot Sausage

Meat Side Order 6.00

Salads

Garden Salad 6.00

Chef Salad 12.00

Chicken Salad (Fried or Grilled) 16.00

Shrimp Salad (Fried or Grilled) 16.00

Fish Salad (Fried or Grilled) 16.00

Fried Oyster Salad 17.50

All salads are prepared with vine ripened tomatoes, iceberg and romaine lettuce, fresh spinach, bell pepper, red onion and cucumber. Served with choice of homemade house, blue cheese, thousand island or ranch dressing.

Sides/Vegetables

Cabbage Sm 3.25 Reg 4.25

Turnip Greens 3.25 4.25

Potato Salad 3.50

French Fries 3.50

Grits with butter 2.50

Red Beans & Rice 4.25 5.75

Do'Boys

All meat poboyos dressed with shredded cabbage, sliced pickle, mayo, Creole and yellow mustards.

Famous Ferdi Special (The Original) Reg 2/3
 11.75 10.75

Mother's Best Baked Ham, roast beef, debris and gravy

Turkey Ferdi 11.75 10.75

Turkey with ham or roast

beef and debris and gravy

Ralph (Ferdie w / cheese) 12.25 11.25

Baked Ham 11.00 10.00

Roast Beef 11.00 10.00

(topped with debris and gravy)

Debris 11.00 10.00

Turkey 11.00 10.00

John G. (ham, turkey,

roast beef, debris and gravy) 12.75 11.75

Chicken (fried or grilled) 11.00 10.00

Sausage (smoked or hot) 10.50 9.50

Seafood poboyos dressed with mayo, shredded cabbage and sliced pickles. Homemade cocktail or tartar sauce available upon request.

Shrimp (fried or grilled) 14.00 13.00

Oyster 17.50 16.50

Soft Shell Crab

with lemon butter sauce 17.50 16.50

Catfish (fried or grilled) 14.00 13.00

Mother's Regulars

Seafood Gumbo Cup 6.25 Reg 8.25 Large 12.00

Mae's Filé Gumbo 6.00 7.25 10.00

(chicken & sausage)

Red Beans & Rice 4.50 6.00 9.00

Jerry's Jambalaya 6.50 8.75 12.00

Crawfish Etouffée 8.50 10.75 12.75

Shrimp Creole 8.00 9.00 12.25

Plates

Plates and Platters come with a choice of **two** sides:

(cabbage, turnip greens, potato salad, French fries, grits with butter or red beans & rice)

Jerry's Jambalaya 14.00

Crawfish Etouffée 15.00

Shrimp Creole 14.00

Red Beans & Rice

w/ choice of **one** meat & **two** vegetable 12.00

½ Fried Chicken

(Frying time 25-30 min) 13.25

¼ Fried Chicken - dark or white meat

(Frying time 25-30 min) 11.00

Combination Platter -

Jerry's Jambalaya, etouffée,

red beans, potato salad and choice of

one vegetable 19.00

Meat - side order 6.00

Daily Specials

Cup Reg Large

MONDAY

Red Beans & Rice Special 12.00

w/ choice of **one** meat and **two** side

TUESDAY

Corned Beef & Cabbage Special 13.50

w/ choice of vegetable or

potato salad

Corned Beef PoBoy 11.75

WEDNESDAY

Split Pea Soup 4.00 5.75 7.75

Baked Spaghetti Pie Special 4.50 6.50 10.50

w/ choice of vegetable or

potato salad

THURSDAY

White Bean Soup 4.00 5.75 7.75

SATURDAY

Turtle Soup 8.25 10.75 12.75

Fried Chicken Special 13.25

w / dirty rice & vegetable or potato

salad (frying time 25-30 minutes)

Dirty Rice (Sat. only) 4.50

Seafood

Seafood plates and platters come with a choice of **two** sides. (Cabbage, turnip greens, potato salad, french fries, grits with butter or red beans & rice). Homemade cocktail or tartar sauce available on request.

Seafood Platter 22.50

shrimp, oysters and catfish

Seafood Platter w /

Crawfish etouffée & jambalaya 25.50

Seafood Platter w/ Soft Shell Crab 25.50

shrimp, oysters and catfish

Soft Shell Crab Platter (2 crabs) 25.50

w / lemon butter sauce

Calamari Plate (fried or grilled) 16.00

Fried Oyster Plate 19.50

Shrimp Plate (fried or grilled) 16.50

Fish Plate (fried or grilled) 16.50

Beverages

Coffee & Chicory 2.25

Black or cafe au lait

Orange Juice sm. 2.75 lg. 3.75

Juice: apple, cranberry, pineapple,

grapefruit, V-8 or Grape 2.75

Soft Drink 2.25

Lemonade 2.25

Ice Tea 2.25

Milk sm. 1.50 lg. 2.00

Spirits

Mother's "World Famous" 7.00

Bloody Mary

Mimosa 6.50

Beer

Domestic 3.25

Imported 4.75

Wine (Main Street) 6.50

By the glass

Chardonnay, Merlot, Cabernet,

-White Zinfandel

Deserts

Bread Pudding 5.25

Assorted Cookies, each 1.75

Brownies, each 5.25

Pie 5.25

daily - pecan and sweet potato

Don't forget to ask us about our...

- Mother's Next Door Private Party Room
- Mother's Offsite Catering Parties up to 1000
- To Go Catering Menu
- Mother's Gift Shop

*** Food Allergy Warning: We use peanut oil to deep fry our foods. White flour and corn flour are ingredients in some dishes. We also season some menu items with ham and shellfish products.***