

We Are Keepers of Tradition



For over 75 years, **Mother's Restaurant** has remained a popular destination with locals and visitors for po' boy sandwiches. The name po' boy refers to sandwiches served to "poor boys" during a four-month long streetcar strike in 1939. Across town, Benny and Clovis Martin—who were once streetcar conductors—offered sandwiches out of sympathy from the back door of their restaurant. Because the strikers were too poor to pay, it was made from scraps of roast beef in hot gravy ladled over fried potatoes and served on loaves of New Orleans French bread.

Today, the term po' boy loosely refers to any sandwich served on that bread. Our signature is the Famous Ferdi Special—ham and roast beef topped with debris. The ham itself, often called the "World's Best Baked Ham," is widely sought after. The time-honored secret recipe produces a ham that is tender and sweet. The glaze results in a caramelized black ham crust.



Simon Landry and his wife, "**Mother Mary**," founded the restaurant in 1938. Mother's operated cafeteria style and catered to employees of surrounding businesses during that era: warehouses, meat packing plants, and wharves. Five of the Landry children served their country as Marines. As a result, the restaurant became popular with members of the Corps and other military branches. Take a look around to see all of the photographs, isignia, and historical posters from those days.

After World War II, two of the Landry's sons—**Jacques** and **Edward**—joined the restaurant. During this period, Mother's was designated an official U.S.M.C. TUN Tavern—a gathering spot for Marines. When their father passed, they continued the family tradition.

After nearly a half-century, the Landry brothers sold the business in 1986 to another set of brothers, **Jerry** and **John Amato**. The Amatos maintained the heart of Mother's while adding their own touches to the menu, including Creole-Italian favorites such as Jerry's Jambalaya.



They also started serving fried seafood and chicken on a daily basis, and introduced a new recipe for bread pudding. Along with the menu, hours were extended and the number of dining rooms was expanded. **Chef Jerry** passed away in March 2016. Four months later, he was inducted posthumously into the Louisiana Restaurant Association Hall of Fame.

Today, the younger generation of the Amato family continues the tradition. Expect the same great hospitality and commitment to quality to continue.

Though it has become known around the world, Mother's remains faithful to its humble beginnings. We serve comfort food piled high in heaps. Everyone lines up cafeteria style. You still have to watch out for hot pots coming through from the kitchen to the serving line. There is no formal table service. If you're lucky, you might even get called "baby."

Hurricane Katrina

On a summer evening in 2005, Gulf Coast residents watched as Hurricane Katrina intensified into a Category 5 storm and suddenly changed direction. Our worst fear, a direct hit, seemed imminent. We secured the restaurant, locked the doors, and said our prayers.

Katrina's eye missed New Orleans. It tracked east and made landfall near the Louisiana-Mississippi border. Its 127 mph winds battered the coast for 12 hours and created a 22-28 foot tidal surge. Due to the enormous pressure from rising waters, levee walls built by the U.S. Corps of Engineers failed—flooding 80 percent of New Orleans and portions of Jefferson Parish. Heartbreakingly, over 1,500 of our citizens perished.

We returned to Mother's in the middle of September. Flood waters did not enter the restaurant. Wind damage tore off sections of the roof and allowed rainwater to get inside. Because electricity was cut off for weeks, Mother's did suffer extensive food spoilage. We hired a disaster relief company to clean the restaurant to hospital grade.

What did we want most? Normalcy. Longtime manager **Marvin** rushed home to help us reopen. We worked hard to locate our employees and managed to bring some back. Several had lost their homes; nine FEMA trailers were secured and set up in the parking lot. Our Mother's family—**Pat, Shirley, Lydia, Sandra, Roland, James, Betty, Duck and Phil**, along with their families—became the residents of a neighborhood next door to the restaurant.

On October 15, 2005, the restaurant finally re-opened. 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 shorter, locals who returned to the city returned to Mother's. Their comments lifted our spirits. "We're so glad you're open... it's great to have New Orleans cooking again... it tastes just like I remember... thank y'all for being here again," they said.

We hugged, we cried—we smiled the tears away. The power of food to comfort the soul and nourish the spirit is amazing. We witnessed that in the ensuing months as locals came back and disaster personnel flocked to the city. They frequented Mother's in droves. The sacrifices of the brave and generous folks who helped rebuild New Orleans will always be remembered.



Thank you. Welcome to the new New Orleans.

May 2017 E | Menu design by CP What Appetites

www.mothersrestaurant.net

Breakfast (served all day)



Early Bird Special ^P 6.50

Served Monday-Friday, 7-9 a.m. only
Scrambled eggs, smoked sausage, grits, biscuit, coffee or small orange juice
(No substitutions)

Breakfast Special 9.75

Two eggs any style, choice of **one** meat, grits, and biscuit or toast
Add cheese (Swiss or American) .50



Two Eggs, any style ^G (eggs only) 3.00

Two Eggs, any style with grits and biscuit 6.50

Ham & Cheese Omelet ^P^G choice of Swiss or American 11.00

Mae's Omelet ^P^G Black ham, green onions & mushrooms 11.00

Crawfish Étouffée Omelet 13.00

Shrimp Creole Omelet ^G 13.00

Red Bean Omelet ^P^G 11.00

Jerry's Omelet ^G 11.50

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

Build Your Own Omelet ^G 12.00

choice of **one** meat and **any** of the following:
red onion, green onion, bell pepper, tomato, mushroom, and/or spinach

Omelets can be made with whole eggs or egg whites. They are cooked in Canola oil and served with grits, choice of biscuit or toast, and Mother's raspberry preserves.

^G only if ordered without biscuit or toast.

Mother's Famous Buttermilk Biscuits ^V 1.50 each

Egg Biscuit ^V 3.75

Meat Biscuit (choose **one** meat) 6.00

Egg & Meat Biscuit (choose **one** meat) 7.50

Extra order of meat (choose **one**) ^G 6.50

Add cheese to any order (Swiss or American) ^G .50

Mother's Restaurant
LUNCH MENU STARTS AT 10:30

In a year, Mother's serves:

- 175,000+ pounds of ham
- 175,000+ pounds of roast beef
- 100,00 lbs. of original debris with au jus gravy
- 40,000+ pounds of turkey
- 30,000+ pounds of sausage
- a quarter million+ biscuits
- 1,200 gallons of raspberry preserves jelly
- a half million+ eggs
- Half a million cups of Mother's café au lait
- 50,000 gallons of seafood & Mae's gumbo
- over 150,000 pounds of shrimp & oysters
- over 100,000+ pieces of fried chicken
- 90,000+ pounds of Jerry's Jambalaya
- 200,000+ loaves of French Bread
- a quarter million+ pounds of cabbage
- 100,000+ portions of bread pudding
- 50,000 sweet potato pies
- and a ton or more of hot pepper sauce

M E A T S

Ham ^P
Baked (sliced)
Black (crust*)
Fried (thick)

Roast beef (sliced)

The original Debris
with au jus gravy

Roasted Turkey (sliced)

Sausage (link)
Smoked ^P, **Hot** ^P
or Turkey

Extra order of meat (choose **one**) 6.50

All meats are ^G

Debris \də-'brɛ\ n.
The roast beef that falls into the au jus gravy in the pan while roasting in the oven. A Mother's original.

Black Ham \'blak 'həm\ n.
The seasoned, caramelized crust sliced from the World's Best Baked Ham. *Available in limited quantity, usually at breakfast.*

Lunch Po' Boys at Breakfast

Select favorites available 7:00 a.m. | Please see other side for info
Famous Ferdi Special, Ralph, John G., Turkey Ferdi, Ham, Roast Beef, Debris, Turkey, and Sausage.

Egg & Meat Po' Boy (choose **one** meat) 10.75

Egg Po' Boy 6.00

Add cheese (Swiss or American) .50

Grits ^V 2.50

Grits with Meat 8.50 with debris | 7.50 other meats
The original debris with au jus gravy, or your choice of **one** meat
^G option: available with rice (instead of grits) at lunch and dinner

Pancakes ^V, stack of **three** (3) 8.00

One (1) pancake 4.00

Add topping of the day, homemade blueberry or peach 2.00

Add choice of **one** meat 4.00

Waffle ^V, plain 7.25

Add topping of the day, homemade blueberry or peach 2.00

Add choice of **one** meat 4.00

Oatmeal (morning only) ^V 3.00

Fresh Fruit ^V^G cup 5.00 | bowl 6.50

Muffins, blueberry pecan or bran pecan ^V 4.00 each

FOOD ALLERGY WARNING:

Deep-fried food is cooked in **peanut** oil. We grill with olive oil. Eggs are prepared using Canola oil. White and corn flour are used in some dishes (**gluten** cross contamination can occur in our small kitchen). Seasonings may include ham, sausage and/or shellfish. If you are uncertain about a specific dish, please ask. **Detailed gluten free and vegetarian menu available upon request.**

^P contains Pork

^G Gluten Free

^V Vegetarian



OPEN DAILY
7 A.M. - 10 P.M.

Breakfast
Lunch & Dinner

Private Parties

Catering To Go

Validated Parking

(504) 523-9656
FAX 596-2109

401 Poydras St
at Tchoupitoulas

New Orleans Home Cookin'!

All meats are roasted daily and carved in our butcher shop. Mother's Restaurant cooks the old-fashioned way using time-tested recipes and love—since 1938.

VISA

MasterCard

AMERICAN EXPRESS

DISCOVER



Lunch starts at 10:30 a.m.
Select po' boys available 7:00 a.m.

Home of the "Famous Ferdi Special" Po' Boy featuring the original Debris, made with the "World's Best Baked Ham"

Take Mother's gifts home with you



Po' Boys (Sandwich only; sides available separately)

Ham, Roast Beef and Turkey are roasted fresh in our ovens and carved in a butcher shop on the premises. Sausages are made using our recipes. Po' boy sandwiches are served on New Orleans French bread.

Famous Ferdi Special (The Original) 13.50 reg | 12.00 sm
Ham P, roast beef, the original debris with au jus gravy

Ralph P 14.00 reg | 12.50 small
Ferdie with Swiss or American cheese

John G 14.50 regular | 13.00 small
Ham P, turkey, roast beef, the original debris with au jus gravy

Turkey Ferdi 13.50 regular | 12.00 small
Turkey with ham P or roast beef, the original debris & au jus gravy

Ham P 12.00 regular | 11.00 small

Roast beef (sliced) 12.50 regular | 11.50 small
Topped with the original debris with au jus gravy

Debris (The Original) w/ au jus gravy 12.50 reg | 11.50 sm

Turkey 12.00 regular | 11.00 small

Sausage (smoked P, hot P, or turkey) 10.50 reg | 9.50 small

Sandwiches containing meat dressed with shredded cabbage, sliced pickles, mayonnaise, Creole and yellow mustards.

Chicken Breast (fried or grilled) 11.00 reg | 10.00 small

Gulf Shrimp (fried or grilled) 16.00 regular | 14.50 small

Oyster 18.00 regular | 17.00 small

Combo Shrimp & Oyster (fried) 18.00 reg | 17.00 small

Soft Shell Crab (fried) 20.00 regular | 16.50 small
Seasonal availability, with lemon butter sauce

Catfish (fried or grilled) 14.00 regular | 13.00 small

Calamari 14.00 regular | 13.00 small

Sandwiches containing chicken or seafood dressed with shredded cabbage, sliced pickles, and mayonnaise. Homemade cocktail or tartar sauce upon request.

Side Dishes

Red Beans & Rice P@ 4.75 cup | 6.50 regular

Cabbage P@ 3.50 cup | 4.50 regular

Turnip Greens P@ 3.50 cup | 4.50 regular

Jake's Green Beans w/ tomatoes V@ 3.50 cup | 4.50 reg

French Fries V@ 3.50 regular

Potato Salad V@ 3.50 regular

Grits V 2.50 regular



Private parties at Mother's Next Door Call (504) 523-2917

Salads

Garden Salad V@ 6.00

Chef Salad P@ 12.50

Ham, Turkey, Roast Beef, American & Swiss Cheese, Boiled Egg

Chicken Salad (Fried or Grilled @) 16.00

Gulf Shrimp Salad (Fried or Grilled @) 16.50

Catfish Salad (Fried or Grilled @) 16.00

Fried Oyster Salad 18.00

Salads are prepared with tomatoes, iceberg and field mix lettuce, fresh spinach, bell pepper, red onion and cucumber. Choice of homemade dressings: house vinaigrette, blue cheese, thousand island or ranch

M E A T S

Ham P
Baked (sliced)
Black (crust*)
Fried (thick)

Roast beef (sliced)

The original Debris with au jus gravy

Roasted Turkey (sliced)

Sausage (link)
Smoked P, Hot P
or Turkey

Extra order of meat (choose one) 6.50

All meats are @

Debris \da-'bre\ n.
The roast beef that falls into the au jus gravy in the pan while roasting in the oven. A Mother's original.

Black Ham \blak 'ham\ n.
The seasoned, caramelized crust sliced from the World's Best Baked Ham. *Available in limited quantity, usually only at breakfast.*

Gumbo \gam-(.)ba\ n.
African word; a savory broth simmered for a long time. Mae's gumbo (chicken & sausage) is thickened with filé only; seafood gumbo has a roux and okra.

Filé \fe-'la\ n.
From Louisiana French, powdered young leaves of sassafras used to thicken soups or stews, such as gumbo. Slightly spicy.

Seafood Choose 2 sides

Seafood is fried in peanut oil. Grilled food is cooked with olive oil. Homemade cocktail or tartar sauce available upon request.

Seafood Platter (shrimp, oysters, and catfish) 23.50

Seafood Platter Extra Extra 29.50
Crawfish Étouffée, Jerry's Jambalaya, shrimp, oysters, and catfish

Seafood Platter with Soft Shell Crab 29.50
Seasonal availability, with shrimp, oysters, and catfish

Soft Shell Crab Platter 25.50
Seasonal availability, two crabs with lemon butter sauce

Seafood Half & Half 23.50
Choose two half (1/2) portions: shrimp, oysters, catfish or calamari

Fried Oyster Plate 21.00

Gulf Shrimp Plate (fried or grilled @) 18.50

Catfish Plate (fried or grilled @) 17.00

Calamari Plate (fried or grilled @) 16.00



Child's Plates Ages 12 & under

Chicken Bites (white meat), **Gulf shrimp or catfish** 6.50
Choose one (fried or grilled @), served with small French fries

Debris biscuit chipped roast beef in au jus gravy (no fries) 6.00

Grilled cheese sandwich (American) & small French fries V 5.50

S I D E S

Cabbage P@

Turnip Greens P@

Red Beans & Rice P@

Jake's Green Beans with Tomatoes V@

French Fries V@

Potato Salad V@

Grits V

Famous Ferdi Special \fer-de\ n.
a po' boy packed with baked ham, roast beef, the original debris with au jus gravy, and served dressed. Named for Ferdinand Stern, a regular.

Dressed \dressed\ adj.
With toppings. At Mother's, this means fresh shredded cabbage, pickles, and mayo; on meat sandwiches, we add Creole & yellow mustards.

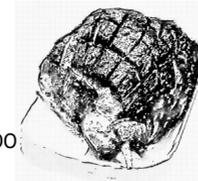
Jambalaya \jam-ba-'li-a\ n.
Rice cooked with chicken, smoked sausage, vegetables, herbs and seasonings. Jerry's version is Creole-Italian because it contains tomatoes.

Étouffée \ā-tū-'fa\ n.
Louisiana French, from French à l'étouffée braised or smothered. Vegetables and spices cooked down slowly to bring out natural flavors.

Daily Specials (Check descriptions for meats & sides)

Monday

Red Beans & Rice P@ 13.00
with choice of one meat and two side dishes



Tuesday

Corned Beef & Cabbage Special @ 14.00
with choice of one side dish

Corned Beef po' boy with shredded fresh cabbage 12.75

Wednesday

Split Pea Soup P@ 4.75 cup | 6.50 reg | 8.25 large

Baked Spaghetti Pie Special 4.75 cup | 6.50 regular
Large plate plus choose two side dishes 12.50

Thursday

White Bean Soup P@ 4.75 cup | 6.50 reg | 8.25 large

Saturday

Turtle Soup @ 8.50 cup | 11.00 regular | 13.00 large

Fried Chicken with Dirty Rice P Special 14.00

Half (4 pieces) with a choice of one side dish (frying time 30 minutes)
Includes one each: breast, thigh, leg, and wing (no substitutions)

Dirty Rice (Saturday only) P@ 4.75 cup | 6.50 regular



Plates Choose 2 sides (except as indicated)

World's Best Baked Ham Dinner P@ 14.50
(Fried, baked, or black*) includes choice of three side dishes

Quarter Fried Chicken 2 pcs. dark or white (30 minutes) 11.00
Choose [leg & thigh] or [breast & wing] (no substitutions)

Half Fried Chicken 4 pcs. (frying time 30 minutes) 13.50
Includes one each: breast, thigh, leg, and wing (no substitutions)

Red Beans & Rice P@ with choice of one meat 13.00

Jerry's Jambalaya P@ (medium spicy) 15.00

Crawfish Étouffée (mild) 16.00

Shrimp Creole @ (mild) 15.00

Combination Platter 20.00

Jerry's Jambalaya P@, Red beans & rice P@, Potato salad V@, and your choice of one seafood: [Shrimp Creole @ or Crawfish Étouffée], and one side: [turnip greens P@, cabbage P@, Jake's green beans with tomatoes V@, or grits V]

Mother's Favorites (single servings)

Seafood Gumbo 7.00 cup | 8.50 regular | 13.00 large
Shrimp, crab & oysters in delicate crab stock w/ roux & pinch okra; mild

Mae's Filé Gumbo 6.00 cup | 7.25 reg | 10.00 large
Chicken & smoked sausage P thickened w/ filé powder; medium spicy

Shrimp Creole (mild) @ 7.00 cup | 8.50 reg | 13.00 lg

Red Beans & Rice P@ 4.75 cup | 6.50 reg | 10.00 lg

Jerry's Jambalaya (med.) P@ 6.75 cup | 8.50 reg | 13.00 lg

Crawfish Étouffée (mild) 8.50 cup | 10.75 reg | 13.50 lg

Miscellaneous

Extra order of meat (choose one) @ 6.50

Add cheese (Swiss or American) @ .50

Zapp's™ Potato Chips (assorted) 1.25

Desserts V

Bread pudding with Brandy Sauce 6.25

Assorted Cookies 2.00 each

Brownies 5.25

Pie (pecan or sweet potato) 5.25 slice

Beverages

Mother's **Coffee & Chicory**, café au lait 2.75 | 3.00 large

Orange Juice 2.75 small | 3.75 large

Juice 2.75

apple, cranberry, pineapple, grape, grapefruit, or V-8

Milk 1.50 small | 2.50 large

Soft Drink 2.50

Lemonade 2.50

Iced Tea (unsweetened) 2.50

Bottled Water 2.00



Spirits

Mother's Spicy Bloody Mary 7.50

Mimosa 6.50

Beer, domestic & draft 3.25 Dixie, Bud, Miller Light, Coors Light Premium & imported 4.75 Abita, Heineken, Corona

Wine 6.50 glass | 25.00 bottle
Chardonnay, Merlot, Cabernet, or White Zinfandel