

## 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 1929. 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's 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 28-28 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 1,600 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, Duok and Phill**, along with their families—became the residents of a neighborhood next door to the restaurant.

On October 16, 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.



## Breakfast (served all day)



**Early Bird Special** (P) 7.50

**Served Monday-Friday, 7-9 a.m. only**  
Scrambled eggs, smoked sausage, regular 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  
**With cheese grits** + .50



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

**Two Eggs**, any style with grits and biscuit 7.00

### Omelets

**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

**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 cheese or regular grits, choice of biscuit or toast, and Mother's raspberry preserves. | (G) only if ordered without biscuit or toast.

**Grits** (Cheese or regular) (V)

**Grits** regular (V) 3.00 | **Cheese Grits** 3.50

**Grits with Crawfish Étouffée** 14.00

**Grits with Shrimp Creole** 14.00

**Grits with Debris** The original debris with au jus gravy 10.00

**Grits with any other Meat** (choose one) 8.00

-above items served with cheese grits; regular grits available by request

### Breakfast Favorites

**Mother's Famous Buttermilk Biscuits** (V) 2.00 each

**Egg Biscuit** (V) 3.75

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

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

**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) 3.25 each

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

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

Private parties available at Mother's Next Door. Exclusive menu, full bar, professional service, tablecloths, and much more. Fifty (50) person minimum. Please call (504) 523-2917.



## 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** \ 'dā-'brə \ 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 at breakfast.\*

**Po' Boys** (Sandwich only)

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

**Famous Ferdi Special** (The Original) 14.00 reg | 12.50 sm  
Ham (P), roast beef, the original debris with au jus gravy

**Ralph** (P) 14.50 reg | 13.00 small  
Ferdie with Swiss or American cheese

**John G** 15.00 regular | 14.00 small  
Ham (P), turkey, roast beef, the original debris with au jus gravy

**Turkey Ferdi** 14.00 regular | 12.50 small  
Turkey with ham (P) or roast beef, the original debris & au jus gravy

**Ham** (P) 13.00 regular | 12.00 small

**Roast beef** (sliced) 13.50 regular | 12.50 small  
Topped with the original debris with au jus gravy

**Debris** (The Original) w/ au jus gravy 13.00 reg | 12.00 sm

**Turkey** 13.00 regular | 12.00 small

**Sausage** (smoked (P), hot (P), or turkey) 11.00 reg | 10.00 small

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

**Egg Po' Boy** 6.00

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

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

### 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



## 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.





**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



## Breakfast menu on back

### All Day 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) 14.00 reg | 12.50 sm  
Ham (P), roast beef, the original debris with au jus gravy

**Ralph** (P) 14.50 reg | 13.00 small  
Ferdie with Swiss or American cheese

**John G** 15.00 regular | 14.00 small  
Ham (P), turkey, roast beef, the original debris with au jus gravy

**Turkey Ferdi** 14.00 regular | 12.50 small  
Turkey with ham (P) or roast beef, the original debris & au jus gravy

**Ham** (P) 13.00 regular | 12.00 small

**Roast beef** (sliced) 13.50 regular | 12.50 small  
Topped with the original debris with au jus gravy

**Debris** (The Original) w/ au jus gravy 13.00 reg | 12.00 sm

**Turkey** 13.00 regular | 12.00 small

**Sausage** (smoked (P), hot (P), or turkey) 11.00 reg | 10.00 small

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

### Lunch & Dinner Po' Boys (after 10:30 a.m.)

**Chicken Breast** (fried or grilled) 11.50 reg | 10.50 small

**Gulf Shrimp** (fried or grilled) 16.50 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

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)(G) 5.00 cup | 6.75 regular

**Jake's Green Beans w/ tomatoes** (V)(G) 3.75 cup | 4.75 reg

**Turnip Greens** (P)(G) 3.75 cup | 4.75 regular

**Cabbage** (P)(G) 3.75 cup | 4.75 regular

**Potato Salad** (V)(G) 3.75 regular

**Grits** (V) 3.00 regular, **Cheese Grits** 3.50

**French Fries** (V)(G) 3.75 regular



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

### Salads

**Garden Salad** (V)(G) 6.50

**Chef Salad** (P)(G) 13.00

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

**Chicken Salad** (Fried or Grilled (G)) 16.00

**Gulf Shrimp Salad** (Fried or Grilled (G)) 17.00

**Catfish Salad** (Fried or Grilled (G)) 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 (G)

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

**Gumbo** \gəm-(j)bə\ 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.

**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.\*

**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) 24.00

**Seafood Platter Extra Extra** 29.75  
Crawfish Étouffée, Jerry's Jambalaya, shrimp, oysters, and catfish

**Seafood Platter with Soft Shell Crab** 29.75  
Seasonal availability, with shrimp, oysters, and catfish

**Soft Shell Crab Platter** 26.00  
Seasonal availability, two crabs with lemon butter sauce

**Seafood Half & Half** 24.00  
Choose two half (1/2) portions: shrimp, oysters, or catfish

**Fried Oyster Plate** 21.00

**Gulf Shrimp Plate** (fried or grilled (G)) 19.00

**Catfish Plate** (fried or grilled (G)) 18.00



### Child's Plates Ages 12 & under

**Chicken Bites** (white meat), **Gulf shrimp or catfish** 6.50  
Choose one (fried or grilled (G)), 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)(G)

**Turnip Greens** (P)(G)

**Red Beans & Rice** (P)(G)

**Jake's Green Beans with Tomatoes** (V)(G)

**Grits** (V) or **Cheese Grits**

**Potato Salad** (V)(G)

**French Fries** (V)(G)

**Famous Ferdi Special** \fer-dé\ 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.

**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.

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

**Étouffée** \ā-tü-'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)(G) 13.50  
with choice of one meat and two side dishes

**Tuesday**  
**Corned Beef & Cabbage Special** (G) 14.50  
with choice of one side dish

**Corned Beef po' boy** with shredded fresh cabbage 13.00

**Wednesday**  
**Split Pea Soup** (P)(G) 5.00 cup | 6.50 reg | 8.25 large

**Baked Spaghetti Pie Special** 5.00 cup | 6.50 regular  
Large plate plus choose two side dishes 12.50

**Thursday**  
**White Bean Soup** (P)(G) 5.00 cup | 6.50 reg | 8.25 large

**Saturday**  
**Turtle Soup** (G) 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)(G) 4.75 cup | 6.50 regular



## S I N C E 1 9 3 8

### Plates Choose 2 sides (except as indicated)

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

**Red Beans & Rice** (P)(G) with choice of one meat 13.50

**Jerry's Jambalaya** (P)(G) (medium spicy) 15.00

**Crawfish Étouffée** (mild) 16.00

**Shrimp Creole** (G) (mild) 15.00

**Quarter Fried Chicken** 2 pcs. dark or white 11.50

Choose [leg & thigh] or [breast & wing]

**Half Fried Chicken** 4 pcs. mixed 14.00

Includes one each: breast, thigh, leg, and wing

(No substitutions; fried to order 30-45 minutes)



**Combination Platter** 20.00  
Jerry's Jambalaya (P)(G), Red beans & rice (P)(G), Potato salad (V)(G), and your choice of one seafood: [Shrimp Creole (G) or Crawfish Étouffée], and one side: [turnip greens (P)(G), cabbage (P)(G), Jake's green beans with tomatoes (V)(G), grits (V) or cheese grits]

### 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) (G) 7.00 cup | 8.50 reg | 13.00 lg

**Red Beans & Rice** (P)(G) 5.00 cup | 6.75 reg | 10.00 lg

**Jerry's Jambalaya** (med.) (P)(G) 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) (G) 6.50

Add cheese (Swiss or American) (G) .50

Zapp's™ Potato Chips (assorted) 1.50

### Desserts (V)

**Bread pudding with Brandy Sauce** 6.75

**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** 3.00

**Lemonade** 3.00

**Iced Tea** (unsweetened) 3.00

**Bottled Water** 2.00



### Spirits

**Mother's Spicy Bloody Mary** 8.00

**Mimosa** 6.75

**Beer**, domestic & draft 3.50 Dixie, Bud, Miller Light, Coors Light Premium & imported 4.75 Abita, Heineken, Corona

**Wine** 7.00 glass | 25.00 bottle  
Chardonnay, Merlot, Cabernet, or White Zinfandel