

welcome to

# Chez Lulu

Chez Lulu was born of my desire to showcase the beautiful artisan breads we were creating next door at the Continental Bakery and to share with Birmingham my passion for the flavors and spirit of French café society. With this in mind, I designed a simple, clean menu featuring fresh, local produce and top quality ingredients. Daily offerings would include specialties from the Nice region, fresh soups and European tartes, delectable dips and spreads, and gourmet sandwiches on our gorgeously rustic hearth baked breads.

For the look of the café, I discussed with a French friend my vision of lush red walls, swag lamps, leopard prints, golden hues and crushed velvet curtains. He replied, "My, you'll have a real Chez Madame Lulu on your hands!", alluding to the French euphemism for a bordello. I fell in love with the name, its slightly risqué connotation conjuring the lively and exotic feel I had pictured for the cafe. Chez Lulu was born.

Local artist Tracy Martin pitched in early on, designing and welding heavy iron tables as a tribute to Birmingham's iron days, and creating table tops from retired baking pans inlaid with hand wrought mosaic tiles. Her fanciful wall mural and glass etchings added the finishing touches to our little jewel box, contributing to the spirit of fun and creativity that embodies Chez Lulu.

Over the years, we at Chez Lulu have introduced the Birmingham public to opera singing professional wrestlers, Robert Burns Night dinners, the city's earliest tribal belly dancers, jugglers, Sunday evening accordion pulls, Indian karaoke dance parties, late night poetry jams, a Brazilian drum corps that played on the street in front of the café (the same band featured on Paul Simon's Rhythm of the Saints), an African mbira quartet, wine tastings with Randall Graham, a Springalingadingdong parade and street festival reenacting the beheading of Marie Antoinette as a rite of spring, a midsummer storming of the Bastille and watermelon festival, a Fall Ooh Lala solstice lantern parade, Moroccan gypsy fiddlers, a French Acadian band, and an accordion playing, cowboy boot wearing, wandering Jewish minstrel named Shalom Sherman, and that's just in the last 20 years!

So, as one of our early hand bills suggested, "Come as you are. Or as you please!"  
Enjoy

✍️ Carole

## Appetizers

### **Socca — *A traditional street food from the south of France* 6.5**

*savory chickpea crêpe served with a generous turn of  
cracked black pepper and a smear of tapenade*

**For an authentic Nicoise experience, add a chilled glass of rosé! Bon apétis!**

Spicy San Marzano 7.5  
*crushed tomatoes, warm goat cheese, and pesto*

Romesco with spent grain crackers 6.5  
*Catalan roasted red pepper spread, Good People spent grain crackers*

Roasted Pecans 4  
*brown butter, honey, aromatics*

Mediterranean Sampler 10  
*roasted red pepper spread, tapenade, French feta,  
farm egg, olives, pickled red onions, capers*

Cheese Lulu 11  
*today's artisan selection served with seasonal garnish*

Soup du Jour 4.5 / 6.5  
*house made, always vegetarian stocks*

Chez Lulu is a proud supporter of the Urban Food Project.  
Our menu showcases the following farms.

|                              |                     |
|------------------------------|---------------------|
| Witt Farms                   | Gratitude Farms     |
| Hamm Farms                   | McEwen & Sons       |
| Al Hooks Produce             | Katherine Bee Farms |
| Alabama Organics Association | W.E. Garden         |

## Salads

|  |     |
|--|-----|
| Lulu's House Salad   | 7.5 |
| <i>Gratitude Farm's hydroponic lettuces, dijonnaise</i>  |     |
| Massaged Kale  | 9   |
| <i>parmesan, fresh lemon vinaigrette, sourdough croutons</i>   |     |
| Tarragon Chicken Salad   | 9.5 |
| <i>house chicken salad with Poulet Rouge birds and French tarragon, hydroponic lettuces, champagne shallot vinaigrette</i> |     |
| Arugula Salad Provencal  | 9   |
| <i>shaved parmesan, toasted pine nuts, red wine vinaigrette</i>  |     |
| Goat in the Orchard  | 9.5 |
| <i>Alabama goat cheese, pears, toasted walnuts, hydroponic greens, champagne shallot vinaigrette</i>                       |     |
| Garden Tuna  | 8.5 |
| <i>house tuna salad with garden veggies, hydroponic lettuces, lemon basil vinaigrette</i>                                  |     |
| Sherry Roasted Beet Salad  | 9   |
| <i>arugula, citrus segments, fennel, almonds, lemon basil vinaigrette</i>  |     |
| Hearts of Romaine  | 9.5 |
| <i>French feta, toasted walnuts, champagne shallot vinaigrette</i>   |     |
| <i>add chicken to any salad for \$3</i>  |     |

## Combinations

|                                  |      |
|----------------------------------|------|
| Lulu Du Jour                     | 17   |
| <i>soup, tarte &amp; salad</i>   |      |
| Soup & Salad                     | 8    |
| Half Sandwich with Soup or Salad | 10   |
| <i>lamb sausage not included</i> |      |
| Lulu Salad Sampler               |      |
| <i>choose any 3 salads</i>       | 11.5 |
| <i>choose any 4 salads</i>       | 14.5 |

*with the exception of the Lulu Salad Sampler,  
all combinations are served with house side salad  
for salad substitutions, add \$2 - make a cup of soup a bowl, add \$2*





## Main Courses

*served with house side salad - for salad substitutions, add \$2*

Tarte du Jour 13.5  
*seasonal offerings in a hand-made butter crust*

Farci 14  
*rice, chickpea, and emmenthaler in a roasted red pepper  
with romesco salsa (vegetarian)*

Meyer's Ranch Beef Stew (La Doba a la Nissarda) 17  
*slow-simmered in red wine with buttered ciabatta toast*

## Sandwiches

North African Spiced Lamb Sausage 11  
*house made sausage, cucumber, pickled red onion, tzatziki sauce  
on a spent grain bun*

Goat Cheese, Pear, & Walnut 9.5  
*with hydroponic lettuces on toasted wild yeast sourdough*

Ham & Swiss 9.5  
*with tomato, cucumber, red onion, lettuces, Dijon, and mayonnaise  
on Jewish sour rye*

Banh Mi 10  
*oven-roasted pork loin, pâté, aioli, jalapeño, cucumber, cilantro,  
and pickled carrot on toasted ciabatta*

Plainville Farms Turkey & Swiss 9.5  
*with tomato, cucumber, red onion, lettuces, Dijon,  
and mayonnaise on a sweet potato bun*

Tarragon Chicken Salad 9.5  
*Poulet Rouge chicken breast and French tarragon, tomato, red onion,  
and lettuces on a soft roll*

Garden Tuna Melt 9.5  
*with sweet peppers, red onions, black olives, and provolone on white sourdough*

Brie and Roasted Red Pepper 8.5  
*with hydroponic lettuces and tapenade on warm focaccia*



pizza is available after 5:30 p.m. only  
 12" hand-tossed pies on either spent grain or traditional crust

|   |    |
|---|----|
| Cheese  | 16 |
| <i>San Marzano tomato sauce, mozzarella</i>   |    |
| Catalan   | 20 |
| <i>romesco sauce, capers, manchego, roasted tomato, caramelized onion</i>                             |    |
| Marguerite  | 17 |
| <i>San Marzano tomato sauce, fresh mozzarella, basil</i>  |    |
| Zorba the Greek   | 21 |
| <i>San Marzano tomato sauce, green and Kalamata olives, artichoke hearts, French feta, mozzarella</i> |    |
| Brooklyn Bridge   | 23 |
| <i>San Marzano tomato sauce, house made Italian sausage, pepperoni, mozzarella, ricotta</i>           |    |
| Wild Mushroom   | 22 |
| <i>wild mushrooms, garlic, parsley, parmesan</i>  |    |
| Italian Sausage & Red Pepper  | 22 |
| <i>San Marzano tomato sauce, house made Italian sausage, mozzarella</i>                               |    |
| Lamb Sausage  | 23 |
| <i>San Marzano tomato sauce, house made lamb sausage, caramelized onions, feta, mozzarella</i>        |    |

### *Additional Toppings*

#### **\$1 toppings**

*farm egg  
 fresh basil  
 stewed garlic  
 roasted red onions  
 tomato sauce  
 fresh jalapenos  
 ricotta*

#### **\$2 toppings**

*artichoke hearts  
 olives  
 french feta  
 roasted red peppers  
 fresh goat cheese  
 roasted cherry tomatoes  
 fresh mozzarella  
 pesto*

#### **\$3 toppings**

*house made pork sausage  
 house made lamb sausage  
 pepperoni*

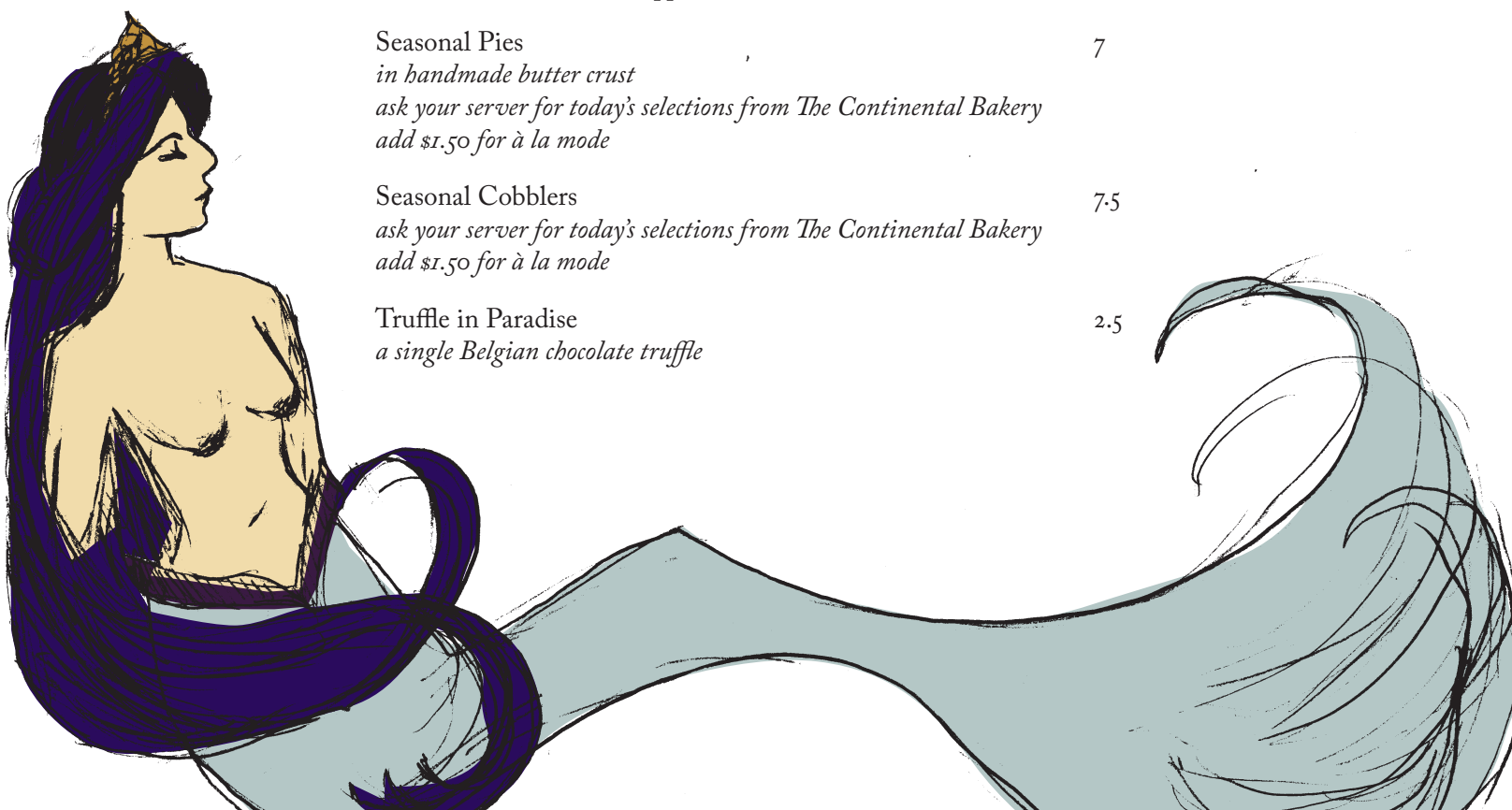




## Desserts

*all desserts are made from scratch next door at the Continental Bakery*

|   |     |
|---|-----|
| Belgian Chocolate Almond Tortelette<br><i>Belgian chocolate flourless cake, Belgian chocolate ganache</i>   | 7.5 |
| Pot de Crème<br><i>dark Belgian chocolate, Octane espresso</i>  | 7.5 |
| Caramel Bourbon Cheesecake<br><i>toasted almond crust</i>   | 7.5 |
| Bread Pudding<br><i>choose from:</i> <ul style="list-style-type: none"><li>- Traditional <i>with golden raisins and Bourbon hard sauce</i></li><li>- Callebaut Belgian chocolate <i>with crème anglaise</i></li></ul> | 7   |
| Pear Almond Tarte<br><i>apricot glaze, handmade butter crust</i>  | 7   |
| Crème Brûlée<br><i>fresh berries</i>  | 7   |
| Carrot Cake<br><i>best carrot cake on the planet, cream cheese frosting</i>   | 7   |
| French Macaron Sampler<br><i>three of our French macarons, each with its own seasonally unique flavor and filling</i>   | 7.5 |
| Turtle Sundae<br><i>Belgian chocolate brownie, caramel, crème anglaise, chocolate sauce, vanilla bean ice cream, whipped cream</i>  | 8   |
| Seasonal Pies<br><i>in handmade butter crust</i><br><i>ask your server for today's selections from The Continental Bakery</i><br><i>add \$1.50 for à la mode</i>  | 7   |
| Seasonal Cobblers<br><i>ask your server for today's selections from The Continental Bakery</i><br><i>add \$1.50 for à la mode</i>   | 7.5 |
| Truffle in Paradise<br><i>a single Belgian chocolate truffle</i>  | 2.5 |



# Sunday BRUNCH

## Brunch-Specialty du Jour

\$14

served with Chez Lulu's roasted garlic cheddar grits (Coosa Valley, stone ground, organic) & seasonal side (in winter, fresh house made apple sauce; in summer fresh fruit salad)

## Crêpes

|  |       |
|--|-------|
| Fromage Blanc/Blueberry Sauce, Chocolate Hazelnut, Fresh Pears/Whipped Cream | \$4   |
| Ham & Mornay Sauce   | \$4.5 |
| three crêpes   | 10.50 |
| four crêpes  | 13.50 |

## Fresh from the Bakery

All made in-house & fresh daily from our very own Continental Bakery

|   |      |
|---|------|
| Continental Bakery Granola                                    | 7    |
| with fresh seasonal berries & milk                            |      |
| Butter Croissant  | 3.50 |
| Belgian Chocolate Croissant <i>Pain au Chocolat</i>           | 4.95 |
| Ham & Jarlsburg Cheese Croissant                              | 5.95 |
| Lemon Blueberry Muffin  | 3    |
| Bagel & Cream Cheese  | 4.95 |
| your choice of Plain, Cinnamon Raisin, or Sesame bagel        |      |
| Morning Bun   | 5    |
| our croissant dough rolled with orange scented cinnamon sugar |      |
| French Custard Buns <i>Pain Aux Raisin</i>                    | 5    |
| French Baguettes & Nutella                                    | 4.5  |
| Cherry Almond Scone   | 4.5  |
| Orange Cranberry Scone  | 4.5  |
| Brioche   | 4    |
| Chocolate Brioche   | 4.50 |
| White Cheddar Biscuits (3)                                    | 4.5  |
| White Cheddar Biscuits with Ham (3)                           | 6.25 |

## À la Carte

|   |      |
|---|------|
| Roasted Garlic Cheddar Grits                  | 4    |
| stone ground, organic grits from Coosa Valley |      |
| Fresh Fruit Cup                               | 3.5  |
| Hard-Boiled Egg                               | 1.95 |

## Starters, Salads, Sandwiches

|   |                  |
|---|------------------|
| <b>Socca</b>  | <b>6.5</b>       |
| savory chickpea crêpe served with a generous turn of cracked black pepper and a smear of tapenade |                  |
| <b>For an authentic Nicoise experience, add a chilled glass of rosé!</b>                          |                  |
| <b>Mediterranean Sampler</b>  | <b>10</b>        |
| roasted red pepper spread, tapenade, French feta, farm egg, olives, pickled red onions, capers    |                  |
| <b>Cheese Lulu</b>  | <b>11</b>        |
| today's artisan selection with seasonal pairings  |                  |
| <b>Soup du Jour</b>   | <b>4.5 / 6.5</b> |
| house made, always vegetarian stock   |                  |

|   |            |
|---|------------|
| <b>Tarragon Chicken Salad</b>   | <b>9.5</b> |
| house chicken salad with Poulet Rouge birds and French tarragon, hydroponic lettuces, champagne shallot vinaigrette |            |
| <b>Arugula Salad Provencal</b>  | <b>9</b>   |
| shaved parmesan, toasted pine nuts, red wine vinaigrette  |            |
| <b>Goat in the Orchard</b>  | <b>9.5</b> |
| Alabama goat cheese, pears, toasted walnuts, hydroponic greens, champagne shallot vinaigrette                       |            |
| <b>Garden Tuna</b>  | <b>8.5</b> |
| house tuna salad with garden veggies, hydroponic lettuces, lemon basil vinaigrette                                  |            |
| <b>Sherry Roasted Beet Salad</b>  | <b>9</b>   |
| arugula, citrus segments, fennel, almonds, lemon basil vinaigrette  |            |
| <b>Hearts of Romaine</b>  | <b>9.5</b> |
| French feta, toasted walnuts, champagne shallot vinaigrette   |            |
| Add chicken to any salad for \$3  |            |

|   |             |
|---|-------------|
| <b>Goat Cheese, Pear, &amp; Walnut</b>  | <b>9.5</b>  |
| with hydroponic lettuces on toasted wild yeast sourdough  |             |
| <b>Ham &amp; Swiss</b>  | <b>9.5</b>  |
| with tomato, cucumber, red onion, lettuces, Dijon, and mayonnaise on Jewish sour rye            |             |
| <b>Tarragon Chicken Salad</b>   | <b>9.5</b>  |
| Poulet Rouge chicken breast and French tarragon, tomato, red onion, and lettuces on a soft roll |             |
| <b>Tarte du Jour served with a small house salad</b>  | <b>13.5</b> |
| seasonal offerings in a handmade butter crust   |             |
| <b>Farci</b>  | <b>10.5</b> |
| rice, chickpea, and emmenthaler in a roasted red pepper with romesco salsa (vegetarian)         |             |
| <b>Meyer's Ranch Beef Stew (La Doba a la Nissarda)</b>  | <b>13.5</b> |
| slow-simmered in red wine with buttered ciabatta toast  |             |

|   |              |
|---|--------------|
| <b>Tarte &amp; Soup or House Side Salad</b> | <b>13.50</b> |
| <b>Soup &amp; Salad</b>                     | <b>8</b>     |
| <b>Half Sandwich with Soup or Salad</b>     | <b>10</b>    |