

COUNCIL HOUSE

at

FRENCH CAMP ACADEMY

Soups

Council House soups are made fresh in house. We hope you enjoy!

Miss Ann's Potato Soup – Diced potatoes in a rich cream sauce, topped with grated cheddar, crumbled bacon, and green onions.

Dendy's Cabbage Soup – A popular choice at the Council House for years, this hearty cabbage soup has become a house favorite.

Cup of Soup - \$3.75 Bowl of Soup - \$4.75

Salads

Our salads are all made with a mix of fresh greens for quality and flavor.

Fried Chicken Salad – Freshly fried chicken tenders on a bed of mixed greens accented by cucumber slices, heirloom grape tomatoes, boiled egg halves, carrots, and other fresh veggies. You can have any dressing we serve, but we suggest this one with Thousand Island – it makes the chicken kick! - \$9.50

Council House Chef – A traditional Chef Salad with all the great toppings of our Fried Chicken Salad, except we'll leave the chicken alone and top this one with a generous portion of ham, turkey, Swiss, and cheddar cheeses; and we sprinkle crumbled bacon among rings of fresh red onion. - \$9.75

Broccoli Salad Tradition – Our broccoli salad has been a favorite for years because of the sweet onion-pecan dressing made fresh here at FCA. The fresh broccoli is tossed in this dressing and topped with crumbled bacon and red onions.

Side - \$4.00 Lunch Portion - \$6.00

Sandwiches

We've always been known for our BLT and our Club on freshly made French Camp bread, but now there's more on our sandwich board...

Sandwiches are served with your choice of chips, fries, onion rings, or a side salad.

Club – Triple deck of bread layered with ham, turkey, roast beef, and bacon, stacked high with lettuce and tomato. - \$8.75

Big Ed's BLT – A BLT like no other – LOTS of crispy bacon, fresh lettuce, tomato slices, and our house-made spicy garlic mayonnaise. - \$8.50

Council House Chicken Salad - This made-from-scratch chicken salad is a house recipe, piled high on a buttery croissant and finished with crisp, fresh lettuce, and tomato. - \$8.75

Cup & A Half - For the lighter appetite, you may choose a half sandwich (ham, turkey, roast beef) paired with either a cup of soup or a side salad. - \$7.95

Burgers

We take fresh ground beef, season it with our secret house recipe spice blend, and then hand-press every patty – that's an 8 oz. burger hittin' the grill...

Council House Burger – Served on a toasted Brioche bun and dressed all the way – mayo, dill slices, lettuce, tomato, and red onion. - \$8.75

Add a slice of cheese - \$.65, bacon - \$1.50 (2 slices), sautéed mushrooms - \$1.25

The Ultimate Burger – Imagine the Council House Burger fully dressed with two cheeses (cheddar and provolone), topped with plenty of bacon, our French Camp BBQ sauce, and a freshly fried egg. You may want to use a knife and fork to eat this one. - \$9.75

Blue Plate Special - \$8.95

A hearty Southern lunch served Monday through Friday, from 11 to 2.

It's the freshest Southern Blue Plate around!

Monday – Pork Chop

Tuesday – Fried Chicken

Wednesday – Country Fried Steak

Thursday – Chicken 'n Dumplins

Friday – Beef Tips 'n Gravy

Each day we will have either mashed potatoes or rice with homemade gravy and then your server will tell you of our freshly-cooked Southern style vegetable options for the day. You get an entrée (meat), 2 sides, and a fresh roll. Grandmamma is so proud of us!

French Camp Academy, a Christ-centered home and school, exists to serve young people and families for the glory of God.

Located in the lush pine woods of central Mississippi, along the scenic Natchez Trace, we offer a safe, stable home where young people can learn and live.

Though their backgrounds are diverse, all of our students trust French Camp Academy to empower them to thrive emotionally, come alive spiritually, stretch academically, grow physically and mature socially.

FRENCH CAMP ACADEMY

One Fine Place

www.FrenchCamp.org

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

This restaurant prepares fried foods with Peanut Oil, and other tree nuts are used in various recipes.
PLEASE NOTIFY YOUR SERVER if you have any food-borne allergy BEFORE ordering.

AFTER 5 at the Council House

A new generation has come, and new traditions are beginning. We hope you will plan your evening and weekend dining around the great dinner offerings at the Council House. Be sure to ask us about availability for private parties and celebrations, such as, birthdays and anniversaries. You can reserve the entire deck or have a small gathering in the original Council House Café log cabin.

Dinner entrées are served with a side salad and vegetable.

Chicken & Broccoli Alfredo – Bow tie pasta covered in a rich, creamy Alfredo sauce will be topped with a freshly grilled chicken breast (you may choose blackened if you like a little spice) and freshly steamed broccoli. One of the most traditional pasta dishes known. - \$11.95

Southwest Chicken – We season a chicken breast with a combination of seasonings with a little Southwestern flair, then brush that lightly with our own French Camp BBQ sauce, top this with warm slices of ham and melted Swiss Cheese. The dish is finished with freshly chopped green onions, black bean, and corn salsa. - \$10.95

12 oz. Ribeye - For years the Council House Café was known for **Steak Night** on the second Friday of each month. Now you can enjoy a good steak on any evening you wish. Our steaks are served with a loaded baked potato or vegetable of your choice. - \$24.95

Bunless Burger – A 10 oz. burger, grilled fresh and seated atop a thick plank of Iceberg lettuce that was flash-grilled. This burger is topped with provolone and cheddar cheeses, bacon, sautéed mushrooms, and grilled onions and peppers, and then topped off with a fried egg. Ask for a little of our French Camp BBQ sauce. You're gonna love this Council House Signature Burger! - \$10.95

10 oz. Hamburger Steak – It doesn't get any more Southern than this...a thick, freshly cooked hamburger steak smothered in our own gravy, peppers and onions, and a little more gravy, just for fun. - \$10.95

Lunch Menu is also available.

Additional side items for sandwiches, burgers, and entrées - \$2.00 each

Beverages *(free refills)*

Sweet or Unsweetened Tea - \$2.00

Coffee - \$2.00

Coke, Diet Coke, Dr. Pepper,
Diet Dr. Pepper, or Sprite - \$2.00

FOR THE KIDDOS

These items are reserved for patrons twelve-years-old and under, please.

Mac & Cheese – Traditional elbow macaroni and yummy cheese. - \$5.25

Grilled Cheese and Chips – Our house bread sandwiched with cheddar and American cheeses, grilled to perfection, and served with chips. - \$5.25

Chicken Finger Basket – Just a kid's portion of fried chicken fingers and french fries. - \$5.25

Buddy Burger – It's still fresh-made, but it's just a smaller version of our burger for the younger visitors. UNLESS YOU ASK, this will be just meat and cheddar cheese on a bun. - \$5.25

A Sweet Ending

After lunch, dinner, or just by itself in the middle of the afternoon with coffee, it wouldn't be a Southern menu without dessert.

Mississippi Mud Cake – This dessert has been a Council House tradition for years. Some might call it a brownie, but it's far too much for that simple name. This brownie, baked with pecan pieces and marshmallows, topped with our house-made caramel and chocolate sauces, is flanked by vanilla ice cream. - \$4.25

Pecan Pie Bread Pudding – Here's another Southerner's Favorite. Our bread pudding is made fresh and topped with a buttery sauce that will have your mouth making memories. - \$5.25

Fresh Baked Desserts - Check to see what today's offerings will be. From fresh cakes to pies and custards, we'll always have a little something extra baked up to satisfy your sweet tooth. - \$3.75 to \$5.75 (Ask server for selection.)

Ice Cream - \$1.50 per scoop

By Special Request... If you need one of our favorites for a birthday, anniversary, or just family coming to town for the weekend, call ahead and place your order. We'll gladly bake one of our fresh desserts whole, just for you!

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The Council House is a ministry of French Camp Academy.
For more information, visit to www.frenchcamp.org.

662-547-9860

55 Le Fleur Cir, French Camp, MS 39745

Find us on Facebook.

Hours

Mon. - Thurs. 10:30 am - 8 pm

Fri. - Sat. 10:30 am - 9 pm

Built around 1820, the old Council House building was a meeting place for Choctaw Chief Greenwood LeFlore and his chiefs during tribal negotiations. The cabin is a picturesque piece of the past, with white oak logs from the property of George Ritchey near Carrollton, Mississippi, hewn to fit with broadax and adze. You can see the ax and adze marks to this day.

The cottage was restored as a Bicentennial project of staff and students, and now serves as a charming eatery for travelers and locals on the Natchez Trace. The Council House is owned and operated by French Camp Academy and provides valuable training opportunities for our students. Profits are used to fund scholarships to French Camp for deserving young people.