



To our Capers family and friends,

I have waited to weigh in on what is going on thinking that at some point we would land on some "new temporary" normal. But what has happened in the last 72 hours makes me think that our situation may be changing by the day or maybe, by the hour. So, we are adapting our operational plans daily. Here is how we think we can best fit in to serve food to our customers and friends.

Please let us serve you!

Since November of 2005, we have been creating delicious pick-up meals prepared daily at the Market at Capers located behind the restaurant. Everything we prepare is made from scratch and we now have more of our kitchen staff devoted to making these special recipes. The Market makes wonderful soups, casseroles and salads. As well, we have a host of gourmet items to compliment our hand-made items.

We know this is a very stressful time, and you may feel overwhelmed with everyone at home. With that being said. We are very flexible. Ask us the question and the answer is "yes" ... we can do it. We will do everything in our power to accommodate our loyal customers. Actually, our goal is to make some new fans during the upcoming weeks. We will be providing curbside service. As well, we welcome you to combine orders from the market along with orders from our full lunch and dinner menus. If circumstances change, we may create limited menus.

In light of new distancing recommendations, we are taking extra precautions to ensure a safe environment in our dining room, plus accommodating delivery, curbside pickup, and expanding our Market at Capers offerings.

Find as follows our market menu for your review.

These are difficult times for our city and our country. We want to help in any way we can. Watch over your neighbors and together we will get through this.

Best to you all,
Mary Beth and the entire Capers Team



MADE FROM SCRATCH CASSEROLES

Any of our casseroles may be ordered
in a larger size with a 48 hour notice

Garden Lasagna

\$ 9.95 serves 2

Layers of Pasta with roasted Red Bell Peppers, zucchini, Squash, Onions, Celery, with a Bechemel sauce and a Red Wine Sauce.

Chicken Pot Pie

\$ 10.95 Serves 2

Tender Breast of Chicken in a Rich Cream Stock with Green Beans, Shitake Mushrooms, Carrots, Celery and Onions. Topped with a flaky Crust.

Lasagna

\$ 10.50 Serves 2

Ours is made with Italian Sausage and ground Chuck, then layered with a Bechemel Sauce and Lasagna Noodles with the perfect amount of Spice.

Mediterranean Chicken

\$ 9.95 Serves 2

Breast of Chicken is layered with Mushrooms, Artichoke Hearts, Bacon, and julianned Carrots with a Sherry Cream Sauce over a Wild Rice Blend.

Adobe Chicken Casserole

\$ 9.95 serves 2

Breast of Chicken is layered over Rice with a Sauce blend of Cream, Black Olives, Rotel Tomatoes and Cheese.

King Ranch Chicken

\$9.95 Serves 2

Breast of chicken is layered with Corn Tortillas, Cheese, Spices and Chilies, and covered in Cheddar Cheese.

Beef Burgundy Pot Pie

\$10.95 Serves 2

Long simmered Beef in Red Wine blended with Green Beans, Mushrooms, Carrots, Rosemary and then topped with a flaky Crust.

Cheesy Spaghetti Bake

\$ 9.95 Serves 2

We took our fabulous Spaghetti Sauce and covered tender Pasta and then topped with Cheddar Cheese.

We did all the work for you!

Chicken Spaghetti

\$ 9.95 Serves 2

Pasta topped with a creamy blend of Sour Cream, Rotel Tomatoes and Cheeses. Better than Mom's!

Chicken Spaghetti

\$ 9.95 Serves 2

Pasta topped with a creamy blend of Sour Cream, Rotel Tomatoes and Cheeses. Better than Mom's!

Shrimp Enchiladas

\$ 14.95 serves 2

Shrimp are enclosed in a soft Flour Tortilla with Cheese and Chilies, then covered with a Sour Cream Sauce.

Tex Mex Lasagna

\$10.50 Serves 2

Layers of Lasagna Noodles topped with shredded Chicken, Black Beans, Corn, Tomatoes, Cheese and a spicy Sauce with Spices.

Twice Baked Potatoes

\$5.90/ 2 halves

Baked Potato stuffed with Sour Cream, green Onion, Bacon, Cheese and Spices. Perfect for our Filet or any cook out.

Mac and Cheese

\$ 5.25 Serves 2

Ours is a blend of four Cheeses, Cream and spices tossed with Cavatappi Pasta.



HOMEMADE SOUPS

Beef Vegetable Soup

\$6.00 pint / \$11.95 quart

Homemade Soup with tender pieces of Sirloin

Creamy Wild Mushroom Soup

\$6.00 pint / \$11.95 quart

Velvety cream soup filled with wild mushrooms and fresh thyme.

Shrimp Bisque

\$6.50 pint / \$12.95 quart

A Velvety Soup made with tender Gulf Shrimp

Chicken and Wild Rice

\$6.00 pint / \$11.95 quart

Chicken, wild rice, celery, onion, carrots, sherry, cream and spices.

Chicken and Dumplings

\$11.95/quart

Black Bean Turkey Chili

\$6.00 pint / \$11.95 quart

Lean Breast of Turkey simmered with beans and veggies. Serve with Sour Cream and Shredded Cheddar.

Smoked Sausage and White Bean

\$6.00 pint / \$11.95 quart

Slices of sausage and white beans Great with some cornbread

Taco Soup

\$6.00 pint / \$11.95 quart

Almost Chili, but not quite. Great with Shredded Cheddar and our tri colored chips.

Broccoli Cheddar Soup

\$6.00 pint / \$11.95 quart

Chicken Noodle

\$6.00 pint / \$11.95 quart

Tomato Basil

\$6.00 pint / \$11.95 quart

French Onion

\$10.95/quart

A sweet tasting soup topped with cheese and croutons. Yum!

Clam Chowder

\$6.00 pint / \$11.95 quart

Celery, Potatoes, White Wine, Seafood Stock, Spices and tender pieces of Clams, make this a hearty dinner with our Sour Dough Baguette.

Cream of Artichoke

\$6.00 pint / \$11.95 quart

Bacon, Celery, Onions, Sun-dried Tomatoes with Mushrooms, Chicken Broth and tender Artichoke Hearts are finished with Spices and heavy Cream.

Lemon Tomato Marinara Sauce

\$9.95/quart

Top off any pasta dish with this meat-free marinara sauce. You can taste the lemon and touch of basil.

Smoked Sausage and White Bean

\$6.00 pint / \$11.95 quart

Slices of sausage and white beans make up this hearty soup. Great served with some of our cornbread on the side.

Marilyn's Chili

\$10.95 quart

Our homemade Chili is made with Ground Beef and Hot Sausage. Simmered for hours with Onions, Spices, Tomatoes, Green Chilies, and Beer

Portobello Mushroom

\$6.00 pint / \$11.95 quart

A favorite! Caper's house soup.

Potato Onion and Roquefort

\$6.00 pint / \$11.95 quart

Finished with Port, Bacon and Creamy Blue Cheese.

Red Beans & Sausage

\$6.00 Pint / \$11.95 Qt.

Long simmered with Italian Sausage, Cajun spices. Serve with Rice.

Roasted Red Bell Pepper

\$6.00 pint / \$11.95 quart

Fresh roasted red bell peppers are simmered in a creamy tomato broth

Shrimp and Crawfish Etoufee

\$9.95 Pint / \$19.90 Quart

A dark Roux combined with the Holy Trinity with large Shrimp and Crawfish Tails. Serve with Rice and a Baguette.

Spaghetti Sauce

\$ 10.95 / Quart

Italian Sausage, Ground Chuck, Onions, Celery, Peppers, Red Wine, and Italian Seasonings make this a great Sauce over Pasta.



MADE FROM SCRATCH DESSERTS

Call ahead for whole desserts or pick
up single portions at the Market

Chocolate Crème' Brulee Bread Pudding

\$ 3.75 Piece / \$ 46.95 Serves 16

Homemade with eggs and cream. Ours is served with a
Whiskey Caramel Sauce. Will make a larger bread
pudding by special order.

Chocolate Chip Cookies, Sugar, Peanut Butter. Oatmeal Raisin

\$3.95/ 4 count large

Just like Grandma's

A layer of rich dark chocolate over a graham cracker
crust, then topped with a creamy pumpkin layer.

Coconut Cream Pie

\$ 27.50

A creamy concoction of whipped Cream, Cream of
Coconut, Vanilla, and Creme Anglaise. Topped with
toasted Coconut. Sold by the *whole Pie or slice

Double Chocolate Raspberry Cheesecake

16 serving \$ 39.95

A rich 3 layer Cheesecake with a Milk Chocolate,
Raspberry Chocolate and White Chocolate layer.

Let us cook for you!

501-868-1182

14502 CANTRELL RD.

LITTLE ROCK, AR 72223