

Cafe NOLA

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Donna Abbott Vlahos | The Business Review

Chef Kevin Brown

Café NOLA (New Orleans, Louisiana)

617 Union St., Schenectady

Cuisine: Cajun, American

Atmosphere: Fun, relaxing New Orleans style

Opened: July 2010

Owners: [Kevin Brown](#) and [Robin Brown](#)

Chef: [Kevin Brown](#)

Experience, education: Opened restaurant after taking early retirement from [General Electric Co.](#); graduate of Johnson & Wales University, Providence, Rhode Island

Average lunch entree: \$8

Popular picks: Crab cakes; crawfish gumbo; beignets; alligator, served as bites or pan-blackened

Outside the box: Alligator dishes, turtle soup. Alligator tail meat and turtle meat come directly from Louisiana

Frequent flyers, VIP visits: [Union College](#), [Ellis Hospital](#), General Electric, city employees, Proctors, MVP, two of the White House's executive chefs, musician [Pete Anderson](#), cast and crew of "The Place Beyond the Pines"

Overheard at tables: "Coming to Café NOLA is like going to a good friend's house for dinner."

Special accommodations: Outside catering, Cajun and Portuguese cooking classes starting in February

Phone: (518) 357-8628

Website: cafenolany.com