

New Orleans Brunch

STARTERS

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| Beignets and Coffee | 4 |
| House-made Pastry, Chicory Coffee Dipping Sauce | |
| Red Beans & Rice ^{GF} | 5 |
| A New Orleans Classic with Smoked Ham Shank Add Chicken \$4, Catfish \$5, Shrimp \$6, Steak \$6 | |
| Fried Green Tomatoes | 9 |
| Abita Amber Batter, Cheddar, Creole Mustard Ranch | |
| Crispy Fried Alligator | 13 |
| Spicy Aioli and Chives | |
| Breakfast Grits ^{GF} | 4 |
| Creamy Anson Mill Grits, Granola, Golden Raisins, Honey | |

SOUPS AND SALADS

Add Chicken \$4, Catfish \$5, Shrimp \$6, Steak \$6

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| Gumbo Ya-Ya | 6 |
| Chicken, Andouille, Okra, Filé, Steamed Rice | |
| Pumpkin Squash Soup ^{GF} | 7 |
| Pumpkin & Squash, Sour Cream | |
| French Onion [¢] | 6 |
| Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère | |
| Roasted Squash Salad ^{GF} | 9 |
| Arugula Mixed Greens, Piquillo Peppers, Seasonal Squash, Goat Cheese, Spicy Pepitas, House Made Apple Cider Vinaigrette | |
| Cajun Cobb Salad ^{GF} | 9 |
| Romaine, Tasso Ham, Edamame, Cucumber, Radish, Tomatoes Point Reyes Blue Cheese, Hard Boiled Egg, House Made White Balsamic Vinaigrette | |
| NOLA Salad [¢] | 9 |
| Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, House Made Dijon Vinaigrette | |

SOUP, SALAD, & SANDWICH DUOS

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| Soup and Salad | 11 |
| Soup and Half Sandwich with Voodoo Fries | 12 |
| Salad and Half Sandwich with Voodoo Fries | 12 |
| -Gumbo Ya-Ya, Pumpkin Squash, French Onion, or Red Beans & Rice | |
| -NOLA Salad, Roasted Squash or Cajun Cobb Salad | |
| -Pulled Pork Po Boy, Beer Battered Catfish Po Boy, Nola Club. | |
| Add Shrimp Or Alligator Po Boy for \$2 | |

SANDWICHES

Served with choice of Voodoo Fries or Fruit Salad

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| Creole Pulled Pork Po Boy | 9 |
| Fresh Baguette, Pulled Pork Shoulder, Slaw, Onion Rings, BBQ | |
| NOLA Club | 12 |
| Ciabatta, Roasted Turkey, Black Pepper Bacon, Pickled Green Tomatoes, Spicy Aioli | |
| Beer Battered Catfish Po Boy | 11 |
| Fresh Baguette, Amber Ale Batter, NOLA Remoulade, House Pickles, Lettuce, Tomato | |
| Shrimp or Alligator Po Boy | 14 |
| Fresh Baguette, Amber Ale Batter Gulf Shrimp or Crispy Fried Alligator, Cajun Slaw, Spicy Aioli, Lettuce, Tomato | |
| NOLA Burger * | 12 |
| Grass Fed Angus Ground Beef, Pimento Cheese, Bread & Butter Pickles, Fried Shallots, Okra Mayonnaise, Tomato, Challah Bun | |

ENTRÉES

--Add Black Pepper Bacon or Grilled Andouille Sausage to any Entrée \$2

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| Cajun Ham & Eggs [♠] | 11 |
| Cajun Rubbed Ham, Over Easy Eggs, Smothered Potatoes, Toast | |
| Vegetable Omelet [♠] | 9 |
| English Peas, Wild Mushrooms, Grape Tomatoes, Cheddar Cheese, Served With Smothered Potatoes & Toast | |
| Brunch Jambalaya* | 14 |
| Andouille Sausage, Shrimp, Creole Sauce, Potatoes, Eggs, Toast | |
| Strawberry Shortcake Waffles | 7 |
| Vanilla Bean Waffles, Strawberry Compote, Whipped Cream, Shortcake Crumble | |
| Shrimp and Grits [♠] | 16 |
| Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon | |
| Grilled Catfish [♠] | 12 |
| Spicy Lemongrass Beurre Noisette, Citrus, Mashed Potato, Grilled Sweet Peppers & Onions | |
| Muffaletta Flatbread | 12 |
| Garlic Butter, Mortadella, Soppressata, Provolone, Mozzarella, Olives, Fried Prosciutto, Toasted Sesame Seeds, Oregano, Pickled Vegetables -- Add Egg \$2 | |

*These items are cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. *GF* - gluten free; [♠] - gluten free with modification