

# New Orleans Brunch

## STARTERS

<b>Beignets and Coffee</b>	4
House-made Pastry, Chicory Coffee Dipping Sauce	
<b>Red Beans &amp; Rice</b> <sup>GF</sup>	5
A New Orleans Classic with Smoked Ham Shank Add Chicken \$4, Catfish \$5, Shrimp \$6, Steak \$6	
<b>Fried Green Tomatoes</b>	9
Abita Amber Batter, Cheddar, Creole Mustard Ranch	
<b>Crispy Fried Alligator</b>	13
Spicy Aioli and Chives	
<b>Petite Crab Cake</b>	5
House Made Biscuit, Dijon Remoulade, Dressed with Field Green & Daikon Radish Lemon Zest Vinaigrette Salad Add an Additional Crab Cake \$4	

## SOUPS AND SALADS

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

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

## SOUP, SALAD, & SANDWICH DUOS

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

## SANDWICHES

Served with choice of Voodoo Fries or Fruit Salad

<b>Creole Pulled Pork Po Boy</b>	9
Fresh Baguette, Pulled Pork Shoulder, Slaw, Onion Rings, BBQ	
<b>NOLA Club</b>	12
Ciabatta, Roasted Turkey, Black Pepper Bacon, Pickled Green Tomatoes, Spicy Aioli	
<b>Cajun Ham &amp; Egg</b>	10
Grilled Cajun Ham, Fried Egg, Provolone, Lettuce, Piquillo Peppers, Chipotle Aioli on Toasted Egg Twist Bread	
<b>Shrimp or Alligator Po Boy</b>	14
Fresh Baguette, Amber Ale Batter Gulf Shrimp or Crispy Fried Alligator, Cajun Slaw, Spicy Aioli, Lettuce, Tomato	
<b>NOLA Burger *</b>	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

<b>Pulled Chicken &amp; Biscuits</b>	10
House Made Biscuits, Pulled Chicken & Gravy, Cheddar	
<b>Vegetable Omelet <sup>♠</sup></b>	9
English Peas, Wild Mushrooms, Grape Tomatoes, Cheddar Cheese, Served With Smothered Potatoes & Toast	
<b>Brunch Jambalaya*</b>	14
Andouille Sausage, Shrimp, Creole Sauce, Potatoes, Eggs, Toast	
<b>Classic French Toast</b>	7
Classic French Toast, Maple Syrup, Choice of Fruit or Bacon Add Seasonal Compote and Whipped Cream \$1	
<b>Shrimp and Grits <sup>♠</sup></b>	16
Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	
<b>Grilled Catfish <sup>♠</sup></b>	12
Spicy Lemongrass Beurre Noisette, Citrus, Mashed Potato, Grilled Sweet Peppers & Onions	
<b>Muffaletta Flatbread</b>	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; <sup>♠</sup> - gluten free with modification