

# New Orleans Brunch

## STARTERS

<b>Beignets and Coffee Dip</b>	4
House-made Pastry, Sweet Cream & Coffee Dipping Sauce	
<b>Red Beans &amp; Rice</b> <sup>GF</sup>	6
A New Orleans Classic with Smoked Ham Shank Add Chicken \$4, Catfish \$5, Shrimp \$6, Steak \$6	
<b>Fried Green Tomatoes</b>	8
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>Cauliflower Soup</b> <sup>V</sup>	6
Cauliflower, Bread Crumbs, Fines Herbs	
<b>French Onion</b> <sup>o</sup>	6
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, Cajun Croutons, Swiss Cheese	
<b>Pittsburgh Steak or Chicken Salad</b> <sup>*o</sup>	15
Cajun Seasoned Strip Steak or Chicken, Romaine & Mixed Field Greens, Caramelized Onions & Mushrooms, Tomatoes, Horseradish Cheddar, Voodoo Fries, Ranch Dressing	
<b>Caesar Salad</b>	8
Romaine Lettuce, Parmesan Cheese, Cajun Croutons, House made Caesar Dressing	
<b>NOLA Salad</b> <sup>o</sup>	8
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>	10
<b>Half Sandwich with Soup or Salad and Voodoo Fries</b>	12
-Gumbo Ya-Ya, Cauliflower, French Onion, or Red Beans & Rice -NOLA Salad or Caesar 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>	11
Fresh Baguette, Pulled Pork Shoulder, Slaw, Onion Rings, BBQ	
<b>NOLA Club</b>	11
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, Provolone Cheese, Cold Smoked Bacon, Roasted Pepper & Onions, Chipotle Aioli	

## ENTRÉES

--Add Bacon, Andouille Sausage, Fried Egg to any Entrée \$2

<b>Pulled Chicken &amp; Biscuits</b>	10
House Made Biscuits, Pulled Chicken & Gravy, Cheddar Cheese	
<b>Vegetable Omelet</b> <sup>♠</sup>	9
English Peas, Wild Mushrooms, Grape Tomatoes, Cheddar Cheese, Served With Potato Hash & 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</b> <sup>♠</sup>	16
Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Cheddar Grit Cake, Candied Cold Smoked Bacon	
<b>Grilled Catfish</b> <sup>♠</sup>	12
Citrus Beurre Noisette, Mashed Potato, Grilled Sweet Peppers & Onions	
<b>Andouille Flatbread</b>	12
Andouille, Pickled Jalapenos, Pickled Red Onions, Provolone Cheese, Creole Sauce	

\*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