

STARTERS

Crispy Fried Alligator*	13
Spicy Aioli, Chives	
Fried Green Tomatoes	7
Amber Ale Batter, Cheddar, Creole Mustard Ranch	

SOUP

Red Beans & Rice ^{GF}	5
A New Orleans Classic with Smoked Ham Shank	
Gumbo Ya-Ya	6
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice	
Crawfish Bisque	7
Crawfish Tails, Crème Fraîche	
French Onion [✓]	6
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère Cheese	

SALAD

Add Chicken \$4, Catfish \$5, Shrimp \$6, Salmon \$6, Filet \$8

NOLA Salad [✓]	9
Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, House Made Dijon Vinaigrette	
Salmon, Watermelon & Goat Cheese Salad ^{*GF}	15
Pan Seared Salmon, Mixed Greens, Heirloom Tomato, Watermelon Radish, Purple Haze Goat Cheese, Pepper Jelly Vinaigrette	
Cajun Cobb Salad ^{GF}	9
Romaine, Tasso Ham, Avocado, Cucumber, Corn, Point Reyes Blue Cheese, Hard Boiled Egg, White Balsamic Vinaigrette	
Brasserie Steak Salad ^{* ✓}	16
Grilled Filet Mignon, Field Greens, Tomatoes, Hard Boiled Eggs, Fresh Mozzarella, Voodoo Fries, House Made Dijon Vinaigrette	

SOUP, SALAD, & SANDWICH DUOS

Soup and Salad	11
Soup and Half Sandwich with Voodoo Fries	12
Salad and Half Sandwich with Voodoo Fries	12
-Gumbo Ya-Ya, Crawfish Bisque, French Onion, or Red Beans & Rice	
-NOLA Salad or Cajun Cobb Salad	
-Creole Pulled Pork Po Boy, NOLA Club, Blackened Chicken Po Boy, Beer Battered Catfish, Add Shrimp or Oyster Po Boy for \$2	

SANDWICHES

Sandwiches served with choice of Voodoo Fries or Fruit Salad

Creole Pulled Pork Po Boy Fresh Baguette, Pulled Pork Shoulder, Cajun Slaw, Onion Rings, Sweet & Spicy Barbeque	9
Blackened Chicken Po Boy* Creamy Poppy Seed Slaw, Tomato, Cheddar, Honey BBQ	11
NOLA Club Ciabatta, Roasted Turkey, Black Pepper Bacon, Pickled Green Tomatoes, Avocado, Spicy Aioli	12
Beer Battered Catfish Po Boy* Fresh Baguette, Amber Ale Batter, NOLA Remoulade, House Pickles, Lettuce, Tomato	11
Oyster Po Boy or Shrimp Po Boy* Amber Ale Battered Oysters or Shrimp, Baguette, Cajun Slaw, Ravigote, Lettuce, Tomato	14
NOLA Burger* Grass Fed Angus Ground Beef, Pimento Cheese, Bread & Butter Pickles, Fried Shallots, Tomato, Okra Mayonnaise, Challah Bun	12

ENTREES

Shrimp and Grits* Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	16
Seafood Jambalaya*^{GF} Cajun Rice, Chicken, Wild-caught Shrimp, Sea Scallop, Andouille	15
Blackened Catfish* Cornbread Soufflé, Sweet Corn, Jalapenos, Lemongrass & Corn Veloute	12
Poulet Frites et Salade^d Wood-roasted Hen, Voodoo Fries, Nola Salad	11
Creole Margherita Flatbread Charred Creole Tomato Sauce, Green Tomatoes, Fresh Mozzarella, Crispy Basil, Lemon Zest, Voodoo Dust --Add Andouille \$4, Add Bacon \$2	10
Muffaletta Flatbread Garlic Butter, Mortadella, Sweet Soppressata, Mozzarella, Provolone, Fried Prosciutto, Giardiniera, Toasted Sesame Seeds, Oregano	12
Fresh Seasonal Fish du Jour	MP

* 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; ^d - gluten free with modification