

STARTERS

Crispy Fried Alligator* 13
Spicy Aioli, Chives

Fried Green Tomatoes 7
Amber Ale Batter, Cheddar, Creole Mustard Ranch

FLATBREADS

NOLA Margherita Flatbread 10
Fresh Grape & Sun-Dried Tomatoes, Basil Pesto,
Fresh Mozzarella, Shaved Red Onion
--Add Andouille \$4, Add Bacon \$2

Crawfish Flatbread 11
Artichoke Pesto, Piquillo Peppers,
Piave Cheese, Arugula

Muffaletta Flatbread 12
Garlic Butter, Mortadella, Sweet Soppressata,
Mozzarella, Provolone, Fried Prosciutto,
Giardiniera, Toasted Sesame Seeds, Oregano, Olives

SOUPS

Red Beans & Rice ^{GF} 5
A New Orleans Classic with Smoked Ham Shank
Add Chicken \$4, Catfish \$5, Shrimp \$6, Salmon \$6, Steak \$6

Gumbo Ya-Ya 6
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice

Pumpkin Squash Soup ^{GF} 6
Pumpkin & Squash, Sour Cream

French Onion [✓] 6
Trio of Caramelized Onions, Vermouth,
Rich Veal Broth, French Bread Croutons, Gruyère Cheese

SALADS

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

NOLA Salad [✓] 9
Petite Greens, Romaine, Candied Pecans, Tomatoes,
Red Onions, Sweet Potato Chips, Chèvre,
House Made Dijon Vinaigrette

Salmon & Roasted Squash Salad ^{*GF} 15
Pan Seared Salmon, 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,
Point Reyes Blue Cheese, Hard Boiled Egg, Tomatoes,
House Made White Balsamic Vinaigrette

Brasserie Steak or Chicken Salad ^{*✓} 15
Cajun Seasoned Strip Steak or Chicken, Romaine & Mixed Field
Greens, Caramelized Onions & Mushrooms with a Balsamic Glaze,
Tomatoes, Horseradish Cheddar, Voodoo Fries, Ranch Dressing

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, Pumpkin Squash, French Onion, or Red Beans & Rice	
-NOLA Salad, Roasted Squash or Cajun Cobb Salad	
-Pulled Pork, Roast Beef, Cajun Chicken,	
Beer Battered Catfish Po Boy, Nola Club.	
Add Shrimp Or Alligator Po Boy for \$2	

SANDWICHES

Sandwiches served with choice of Voodoo Fries or Fruit Salad

Creole Pulled Pork Po Boy	9
Fresh Baguette, Pulled Pork Shoulder, Cajun Slaw, Onion Rings, Sweet & Spicy Barbeque	
Cajun Chicken Po Boy*	11
Creamy Poppy Seed Slaw, Tomato, Cheddar, Honey 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 Battered Gulf Shrimp or Crispy Fried Alligator, Cajun Slaw, Spicy Aioli, Lettuce, Tomato	
Roast Beef Po Boy	12
Swiss, Pickled Onion, Lettuce, Tomato, Horseradish Mayo	
NOLA Burger*	12
Grass Fed Angus Ground Beef, Pimento Cheese, Bread & Butter Pickles, Fried Shallots, Tomato, Okra Mayonnaise, Challah Bun	

ENTREES

Shrimp and Grits*	16
Wild-caught Shrimp, Trinity, Abita Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	
Seafood Jambalaya*^{GF}	15
Cajun Rice, Chicken, Wild-caught Shrimp, Sea Scallop, Andouille	
Grilled Catfish*^{GF}	12
Spicy Lemongrass Beurre Noisette, Citrus, Mashed Potato, Grilled Sweet Peppers & Onions	
Poulet Frites et Salade^Ø	11
Wood-roasted Hen, Voodoo Fries, Nola Salad	
Voodoo Pasta	10
Spicy Creole Sauce, Garlic Butter, Piquillo Peppers, Edamame, Wild Mushrooms, Piave Cheese, Bucatini Pasta	
Add Chicken \$4, Catfish \$5, Shrimp \$6, Salmon \$6, Steak \$6	
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; ^Ø - gluten free with modification