

## STARTERS

<b>Crispy Fried Alligator*</b>	13
Spicy Aioli and Chives	
<b>Loaded Pierogies</b>	8
Loaded Cheesy Mashed Potatoes, Sour Cream, Onion Marmalade	
<b>Fried Green Tomatoes</b>	9
Abita Amber Ale Batter, Cheddar, Creole Mustard Ranch	
<b>Stuffed Mushrooms</b> <sup>ø</sup>	8
House Made Pimento Cheese, Roasted Tomatoes, Spinach, Bacon Breadcrumbs	
<b>Oysters*</b> <sup>ø</sup>	MP
A Foursome or Dozen: Wood Roasted BBQ or Raw Half Shell	

## FLATBREADS

<b>NOLA Margherita Flatbread</b>	10
Fresh Grape & Sun-Dried Tomatoes, Basil Pesto, Fresh Mozzarella, Shaved Red Onion --Add Andouille \$4, Add Bacon \$2	
<b>Crawfish Flatbread</b>	11
Artichoke Pesto, Piquillo Peppers, Piave Cheese, Arugula	
<b>Muffaletta Flatbread</b>	12
Garlic Butter, Mortadella, Sweet Soppressata, Mozzarella, Provolone, Fried Prosciutto, Giardiniera, Toasted Sesame Seeds, Oregano, Olives	

## SALADS

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

<b>NOLA Salad</b> <sup>ø</sup>	8
Petite Greens, Romaine, Candied Pecans, Tomatoes, Red Onions, Sweet Potato Chips, Chèvre, House Made Dijon Vinaigrette	
<b>Roasted Squash Salad*</b> <sup>GF</sup>	8
Arugula Mixed Greens, Piquillo Peppers, Seasonal Squash, Goat Cheese, Spicy Pepitas, House Made Apple Cider Vinaigrette	
<b>Cajun Cobb Salad</b> <sup>GF</sup>	8
Romaine, Tasso Ham, Edamame, Cucumber, Radish, Point Reyes Blue Cheese, Hard Boiled Egg, Tomatoes, House Made White Balsamic Vinaigrette	

## SOUPS

<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, Salmon \$6, Steak \$6	
<b>Gumbo Ya-Ya</b>	6
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice	
<b>Pumpkin Squash Soup</b>	6
Pumpkin & Squash, Sour Cream	
<b>French Onion</b> <sup>∅</sup>	6
Trio of Caramelized Onions, Vermouth, Rich Veal Broth, French Bread Croutons, Gruyère Cheese	

## ENTREES

<b>Seafood Jambalaya</b> <sup>*GF</sup>	29
Cajun Rice, Chicken, Wild Caught Shrimp, Sea Scallops, Andouille Sausage	
<b>Grilled Chicken &amp; Dumplings</b> <sup>* ∅</sup>	19
Ricotta Dumplings, Peas, Carrots, Wild Mushrooms, Brown Butter, Crispy Sage	
<b>Country Fried Pork Chop</b>	23
Andouille Mustard Greens, Apple Butter, White Rice & Gravy	
<b>Shrimp and Grits</b> <sup>* ∅</sup>	27
Wild-caught Shrimp, Trinity, Amber Ale, Rosemary, Anson Mills Cheddar Grit Cake, Candied Black Pepper Bacon	
<b>Grilled Catfish</b> <sup>*GF</sup>	19
Spicy Lemongrass Beurre Noisette, Citrus, Mashed Potato, Grilled Sweet Peppers & Onions	
<b>Stuffed Peppers</b> <sup>∅</sup>	18
Spinach, Wild Mushrooms, Grana Padano, Hoppin' John Couscous, Fig Balsamic Glaze, Pea Tendril Salad	
<b>12oz New York Strip Steak</b> <sup>*GF</sup>	30
Loaded Mashed Potatoes, Sautéed Leeks, Wild Mushrooms, Demi-Glace	
<b>Voodoo Pasta</b>	19
Add Chicken \$4, Catfish \$5, Shrimp \$6, Salmon \$6, Steak \$6 Spicy Creole Sauce, Garlic Butter, Piquillo Peppers, Edamame, Wild Mushrooms, Piave Cheese, Bucatini Pasta	
<b>Crawfish Mac Daddy</b>	26
Fusilli Pasta, Voodoo Spice Mornay, Crawfish Tails, Lobster, Lemon & Herb Breadcrumbs	
<b>Fresh Daily Fish du Jour</b> <sup>*</sup>	MP

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\* 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