

## STARTERS

<b>Crispy Fried Alligator</b> *	13
Spicy Aioli, Chives	
<b>Fried Green Tomatoes</b>	8
Amber Ale Batter, Cheddar, Creole Mustard Ranch	
<b>Loaded Pierogies</b>	8
Mashed Potatoes, Onion Marmalade, Crème Fraiche	
<b>NOLA Margherita Flatbread</b>	10
Fresh Grape & Sun-Dried Tomatoes, Basil Pesto, Fresh Mozzarella, Red Onions --Add Andouille \$4, Add Bacon \$2	
<b>Pissaladiere Flatbread</b>	12
Tasso Ham, Caramelized onions, Swiss Cheese, Fresh Thyme	

## SOUPS

<b>Red Beans &amp; Rice</b> <sup>GF</sup>	6
A New Orleans Classic with Smoked Ham Shank Add-Chicken \$5, Catfish \$5, Shrimp \$6, Salmon \$6, Steak \$7	
<b>Gumbo Ya-Ya</b>	6
Chicken, Andouille Sausage, Okra, Filé, Steamed Rice	
<b>Cauliflower Soup</b> <sup>VG</sup>	6
Cauliflower, Bread Crumbs, Fines Herbs	
<b>French Onion</b>	6
Caramelized Onions, Swiss Cheese, Baguette, Fines Herbs	

## SALADS

Add-Chicken \$5, Catfish \$5, Shrimp \$6, Salmon \$6, Steak \$7

<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>Caesar Salad</b>	8
Romaine Lettuce, Parmesan Cheese, Cajun Croutons, House made Caesar Dressing	
<b>Pittsburgh Salad</b> *	9
Romaine & Mixed Field Greens, Caramelized Onions & Mushrooms, Tomatoes, White Cheddar, Voodoo Fries, Ranch Dressing	

## VEGETARIAN & VEGAN OFFERINGS

<b>Vegetable Jambalaya</b> <sup>GF (V.)</sup>	12
Cajun Rice, Mushrooms, Corn, Spinach, Peas, carrots	
<b>Stuffed Peppers</b> <sup>*GF(VG)</sup>	11
Cajun Rice, Zucchini, Yellow Squash, Mushrooms, Spinach, Creole Sauce	
<b>Vegetarian Grits</b> <sup>Ø (VG)</sup>	12
Cheddar Grits, Sautéed Zucchini, Squash and Mushrooms	

## 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, Red Beans & Rice or French Onion	
-NOLA Salad or Caesar Salad	
-Pulled Pork Po'boy, Beer Battered Catfish Po Boy or Nola Club.	
Add Shrimp Or Alligator Po Boy for \$2	

## SANDWICHES

Sandwiches served with choice of Voodoo Fries or Fruit Salad

<b>Creole Pulled Pork Po Boy</b>	11
Fresh Baguette, Pulled Pork Shoulder, Cajun Slaw, Onion Rings, Sweet & Spicy Barbeque Sauce	
<b>Cajun Chicken Sandwich</b>	12
Brioche Bun, Pepper Jack Cheese, Bacon, Honey Mustard, Lettuce, Tomato, Onion	
<b>NOLA Club</b>	11
Ciabatta, Roasted Turkey, Cold Smoked Bacon, Pickled Green Tomatoes, Spicy Aioli	
<b>Beer Battered Catfish Po Boy*</b>	14
Fresh Baguette, Amber Ale Batter, NOLA Remoulade, House Pickles, Lettuce, Tomato	
<b>Shrimp or Alligator Po Boy*</b>	14
Fresh Baguette, Amber Ale Battered Shrimp or Crispy Fried Alligator, Cajun Slaw, Spicy Aioli, Lettuce, Tomato	
<b>Nashville Hot Chicken Sandwich</b>	12
Brioche Bun, Buttermilk Marinated Chicken, Nashville Hot Sauce, Creole Ranch Dressing, Lettuce, Pickle, Red Onion	
<b>Vegetable Wrap(V)</b>	11
Sautéed Mushrooms, Onions, Spinach, Sundried Tomatoe Pesto, Pepper Jack Cheese, Spicy Aioli, Peppers, Red Pepper Tortillas Wrap	
<b>NOLA Burger*</b>	13
Brioche Bun, Spicy Aioli, Mixed Greens, Fried Green Tomato	
Add- Pepper Jack or Cheddar Cheese for \$1	

## ENTREES

<b>Shrimp and Grits*</b>	16
Shrimp, Trinity, Abita Amber Ale, Rosemary, Creamy Cheddar Grits, Candied Cold Smoked Bacon	
<b>Seafood Jambalaya*<sup>GF</sup></b>	15
Cajun Creole Rice, Chicken, Shrimp, Andouille	
<b>Grilled Catfish*</b>	15
Sweet Potato Mashed, Cajun Vegetable Medley, Spiced Honey Glaze	
<b>Creole Pasta*</b>	16
Penne, Shrimp, Chicken, Andouille Sausage, Mushroom, Cajun Cream	

\* 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; *ℓ* - gluten free with modification

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