



# LUNCH

Daily from 11:00 a.m. –2:00 p.m.

APPETIZERS

## Fried Green Tomatoes

Crab Meat, Rémooulade Sauce  
22

## Margherita Flatbread

Pistou Sauce, Heirloom Tomato  
Mozzarella, Balsamic Glaze  
18

## Truffle Fries \* V|GF\*\*

Parmesan, Truffle Oil, Cauliflower Dip  
17

## BBQ Shrimp & Grits

Smoked Gouda Grits, Roasted Corn  
Poblano Peppers  
19

## Crawfish Rockefeller Bread

Focaccia, Herbsaint Cream, Bacon  
20

## Gulf Shrimp Cocktail

Louis Sauce, Bloody Mary Cocktail Dip  
Spicy Tartar  
21

## Hummus

Navy Beans, Sesame Seeds, Grilled Pita Bread  
15

## Boudin Croquettes

Louisiana Sausage, Fontina Cheese, Aji Panca  
Drizzle, Green Tomato Chow Chow  
20

SOUPS & SALADS

## Seafood Gumbo

Louisiana Shrimp, Crab, Crawfish, Andouille  
Popcorn Rice  
cup 9 | bowl 16

## Leek-Potato Bisque \* GF

Lardons, Smoked Paprika, Green Onions  
cup 7 | bowl 14

## Shaved Fennel Salad

Charred Asparagus, Arugula, Spiced Pecans, Radish  
Parmesan-Reggiano, Blackberry Vinaigrette  
16

## Caesar Salad \* GF\*\*

Romaine Lettuce, Croutons  
White Anchovies, Parmigiano-Reggiano  
Caesar Dressing  
sm 8 | lg 17

## NOLA Salad \* V|GF

Seasonal Greens, Strawberry  
Goat Cheese, Candied Pecans  
Pepper Jelly Vinaigrette  
sm 8 | lg 16

## Cobb Salad \* GF

Pecan-Wood Smoked Bacon, Tomato, Blue Cheese  
Hard-Boiled Eggs, Grilled Chicken Breast  
Buttermilk Ranch Dressing  
25

## Half & Half \*

Cup of Soup & Small Caesar or NOLA Salad  
16  
\*Add grilled chicken breast 9  
\*Add sautéed shrimp 13  
\*Add Salmon 15

HANDHELDS

All handhelds served with your choice of  
Cajun Fries, House-made Chips or Farmers Market Salad.  
Add a cup of Soup or Truffle Fries \$3

## The NOLA Burger 9oz

Brioche Bun, Port Salut Cheese, Cajun Sauce  
House-made Spicy Pickles, Bacon Onion Jam  
\*Lettuce, Tomato, Onion Upon Request  
26

## Cajun Chicken Sandwich

Spicy Fried Chicken, Coleslaw, Brioche Bun  
House-made Spicy Pickles, Rémooulade Sauce  
25

## Hurricane Po’Boy

Fried Gulf Shrimp, BBQ Aioli, Lettuce  
Tomato, House-made Spicy Pickles  
25

## Muffaletta Crostada

Italian Meats, Provolone, Creole Olive Salad  
served on Focaccia  
25

## Baja Fish Tacos

Beer Battered Gulf Fish, Fennel-Cabbage Slaw  
Roasted Corn Salsa, Poblano Aioli  
24

## Ricotta & Pesto Focaccia

Arugula, Red Pepper Coulis, Pickled Shallots  
Heirloom Tomato Confit  
24

## Bulgogi Cheesesteak

Pepper Jack, Sautéed Onions, Gochujang Aioli  
French Bread  
27

ENTRÉES

## Tuscan Pasta \* V

Sundried Tomatoes, Penne Pasta  
Parmigiano-Reggiano  
20  
\*Add grilled chicken breast 9  
\*Add sautéed shrimp 13

## Steak Frites

Grilled Flat Iron Steak, Cowboy Butter  
Smoked Chimichurri, Fries  
36

## Braised Summer Squash

Mushroom Piccata, Quinoa Pilaf, Gremolata  
26

## Blackened Red Fish

Mashed Potato, Seasonal Vegetables, Béarnaise  
31