

Nola Eatery and Social House is a New Orleans inspired venue offering Southern American food with a healthier more modern take, in a convivial setting complemented by a diverse and colorful beverage component.



## STARTERS & SHARING

**D,V MUSHROOM FLATBREAD**  
WITH PORTOBELLO, CHAMPIGNONS, MOZZARELLA  
& WILD ROCKET 48

**D,V,A BAKED CAMEMBERT**  
OVEN BAKED IN FILO WITH DRUNKEN FIGS 76

**TUNA TARTAR**  
IN TOMATO VINAIGRETTE, SERVED WITH AVOCADO  
& SOURDOUGH CROSTINI 95

**D,V EMPANADAS**  
STUFFED WITH SPICY BLACK EYED PEAS  
& MOZZARELLA CHEESE 55

**D,V HOT SPINACH CHEESE DIP**  
OVEN BAKED, SERVED WITH  
SOURDOUGH CROSTINI 46

**V GUACANOLA**  
AVOCADO DIP SERVED WITH TORTILLA CHIPS 53

**A,S BAYOU SHRIMPS BEIGNETS**  
BEER BATTERED & FINISHED WITH CAJUN SPICES  
CREAMY HORSERADISH DIP ON THE SIDE 79

**N,D FRENCH QUARTER CHEESE PLATTER**  
A MIX OF AGED CHEESES FOR 2 WITH PLUM  
CHUTNEY & GRISSINI 95

## THE CAJUN GRILL

**HALF CHICKEN 102**

**S JUMBO PRAWNS 135**

**(240 G.) FLANK STEAK 125**

**(260 G.) RIB EYE 145**

**(240 G.) TENDERLOIN 189**

(INCLUDES ONE SIDE DISH OF YOUR CHOICE)

LOOK OUT FOR SOME DARN GOOD  
VEGAN DISHES

## BURGERS

**D NOLA BURGER**  
BLACK ANGUS BRISKET WITH HOMEMADE  
PICKLES, SPICY REMOULADE, ONION RINGS  
& MELTED PROVOLONE CHEESE 85

(INCLUDES HAND CUT FRIES)

## MAINS

**D,A BRAISED SHORT RIB**  
SLOW COOKED IN BLACK BEER, SERVED WITH  
MASHED POTATOES 145

**A,S SEAFOOD JAMBALAYA**  
MIXED SEAFOOD WITH CHICKEN SAUSAGE, COOKED  
WITH SPICY CREOLE RICE 89

**V VEGAN JAMBALAYA**  
SMOKED BELL PEPPERS, MUSHROOMS & CORN  
COOKED WITH SPICY CREOLE RICE 65

**V,N SPINACH BARLEY-RISOTTO**  
WITH TOMATO, ROASTED PECANS  
& LEMON ESSENCE 63

**D CREOLE MEATBALLS**  
SERVED WITH MASHED POTATOES 87

**D,S SEAFOOD GUMBO**  
MUSSELS, SEA BASS, SHRIMPS, CRAB & BEEF  
CHORIZO STEW WITH WHITE RICE 90

**A BLACKENED SALMON**  
WITH MARTINI & CAJUN SPICES ON A BED  
OF ZUCCHINI NOODLES 120

**A,S MUSSEL POT**  
ORGANIC MUSSELS STEAMED IN WHITE WINE,  
SHALLOTS & HERBS  
WITH A SIDE OF HAND CUT FRIES 128

**A,D SEA BASS ORZO**  
COOKED IN WILD FENNEL 125

OUR VARIATIONS OF THE CLASSIC  
PO'BOY WILL SHAKE THINGS UP

## PO'BOY SLIDERS

**A,D MOMMA'S PO' BOY**  
THREE HOMEMADE BRIOCHE SLIDERS WITH  
SLOW COOKED PULLED BEEF 75

**D CHICKIE WAH WAH**  
THREE PULLED CHICKEN SLIDERS WITH SPICY  
CORN, COLESLAW, CHEDDAR & PICKLES 72

**D DIRTY SHRIMPS**  
WITH A CAJUN KICK, TOPPED WITH LETTUCE,  
ROASTED TOMATO & LIME MAYO, SERVED IN  
TWO POTATO BUNS 85

**D DAT DAWG**  
TWO BEEF SAUSAGE HOT DOGS WITH  
APPLE-RAISIN SLAW, DIJON MUSTARD, CRISPY  
CHIPS & SMOKED CHEDDAR 68

## SIDES

**TATERS & VEGGIES**  
**D MASHED POTATO 31**  
**HAND CUT FRIES 31 / D MAC N' CHEESE 31**  
**OLD-STYLE DIXIE COLESLAW 27**  
**GARDEN SALAD 27 / CORN ON THE COB 31**  
**WILD MUSHROOMS 31**

**TRUFFLES**  
**TRUFFLE MASH 41 / TRUFFLE FRIES 41**

THE MOMENT IT HITS YOUR TONGUE,  
ALL BETS ARE OFF,  
IT'S LOVE AT FIRST BITE

## DESSERTS

**D BAKED CHEESECAKE**  
ON A CRISPY BISCUIT BASE  
SERVED WITH RASPBERRY SAUCE 40

**D,N SIZZLING BROWNIE**  
SERVED WITH VANILLA ICE CREAM 40

**V,A NOLA BANANA FOSTERS**  
CARAMELIZED BANANA WITH VEGAN  
ICE CREAM SERVED ON A SKILLET 37

**D NEW ORLEANS FAMOUS  
BEIGNETS**  
SERVED WITH HOT CHOCOLATE SAUCE 37

**D,N CHOCOLATE FONDANT**  
WARM CHOCOLATE MUD CAKE FILLED WITH MIXED  
BERRIES SERVED WITH VANILLA ICE CREAM 40

**SORBETS & ICE CREAMS 30**  
ASK YOUR SERVER FOR TODAY'S SELECTION!

## SALADS

**D,N,V NOLA SALAD**  
MIXED GREENS WITH APPLE, AVOCADO,  
ROASTED PECANS, SAUTEED MUSHROOMS  
& PARMESAN, WITH HONEY MUSTARD  
DRESSING ON THE SIDE 50

**V QUINOA SALAD**  
CHAR GRILLED LETTUCE, OLIVES,  
GARLIC CROUTONS WITH CITRUS-BASIL  
VINAIGRETTE 47

**D COBB SALAD**  
CRUNCHY LETTUCE, TURKEY BACON,  
CHICKEN, TOMATOES, AVOCADO  
& BLUE CHEESE, WITH SHERRY  
VINAIGRETTE ON THE SIDE 58

**D,V,N CAJUN BEETS SALAD**  
SERVED WITH WARM GOAT CHEESE,  
ROASTED PECANS & CRISPY ONION 46