

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 45
- D,V,A

BAKED CAMEMBERT
OVEN BAKED IN FILO WITH DRUNKEN FIGS 74
- S

LOUISIANA CRAB CAKES
PAN-FRIED WITH SPRING ONION & CILANTRO
REMOULADE SAUCE ON THE SIDE 81
- TUNA TARTAR
IN TOMATO VINAIGRETTE, SERVED WITH AVOCADO
& SOURDOUGH CROSTINI 87
- D,V

EMPANADAS
STUFFED WITH SPICY BLACK EYED PEAS
& MOZZARELLA CHEESE 51
- D,V

HOT SPINACH CHEESE DIP
OVEN BAKED, SERVED WITH
SOUR-DOUGH CROSTINI 45
- GUACANOLA
AVOCADO DIP SERVED WITH TORTILLA CHIPS 51
- A,S

BAYOU SHRIMP BEIGNETS
BEER BATTERED & FINISHED WITH CAJUN SPICES
CREAMY HORSE RADISH DIP ON THE SIDE 75
- N,D

FRENCH QUARTER CHEESE PLATTER
A MIX OF AGED CHEESES FOR 2 WITH PLUM
CHUTNEY & GRISSINI 75

THE CAJUN GRILL

- HALF CHICKEN 95
- S

JUMBO PRAWNS 121
- (240 G.)

FLANK STEAK 110
- (260 G.)

RIB EYE 131
- (240 G.)

TENDERLOIN 159
- (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 80
- D,V

CHEESE VURGER
A JUICY SLAB OF CHEESE WITH GRILLED
LETTUCE, PEPPER JAM, CHERRY TOMATO
& WHITE ONION 75
- (INCLUDES HAND CUT FRIES)

MAINS

- D,A

BRAISED SHORT RIB
SLOW COOKED IN BLACK BEER, SERVED WITH
MASHED POTATOES 120
- A,S

SEAFOOD JAMBALAYA
MIXED SEAFOOD WITH CHICKEN SAUSAGE, COOKED
WITH SPICY CREOLE RICE 82
- VEGAN JAMBALAYA
SMOKED BELL PEPPERS, MUSHROOMS & CORN
COOKED WITH SPICY CREOLE RICE 61
- N

SPINACH BARLEY-RISOTTO
WITH TOMATO, ROASTED PECANS
& LEMON ESSENCE 59
- D

CREOLE MEATBALLS
SERVED WITH MASHED POTATOES 84
- D

CORNFLAKE CHICKEN
OVEN BAKED IN CAJUN CORNFLAKE CRUST, SERVED
WITH ZUCCHINI & PARMESAN WAFFLE 82
- D,S

SEAFOOD GUMBO
MUSSELS, SEA BASS, SHRIMPS, CRAB & BEEF
CHORIZO STEW WITH WHITE RICE 85
- A

BLACKENED SALMON
WITH MARTINI & CAJUN SPICES ON A BED
OF ZUCCHINI NOODLES 92
- A,S

MUSSEL POT
ORGANIC MUSSELS STEAMED IN WHITE WINE,
SHALLOTS & HERBS
WITH A SIDE OF HAND CUT FRIES 115
- A,D

SEA BASS ORZO
COOKED IN WILD FENNEL 119

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 72
- D

CHICKIE WAH WAH
THREE PULLED CHICKEN SLIDERS WITH SPICY
CORN, COLESLAW, CHEDDAR & PICKLES 69
- D

DIRTY SHRIMPS
WITH A CAJUN KICK, TOPPED WITH LETTUCE,
ROASTED TOMATO & LIME MAYO, SERVED IN
TWO POTATO BUNS 83
- D

DAT DAWG
TWO BEEF SAUSAGE HOT DOGS WITH
APPLE-RAISIN SLAW, DIJON MUSTARD, CRISPY
CHIPS & SMOKED CHEDDAR 62

SIDES

- TATERS & VEGGIES 25

D

MASHED POTATO

HAND CUT FRIES /

D

MAC N' CHEESE

OLD-STYLE DIXIE COLE SLAW / GARDEN SALAD

CORN ON THE COB / WILD MUSHROOMS
- TRUFFLES 35

TRUFFLE MASH / TRUFFLE FRIES

SALADS

- D,N,V

NOLA SALAD
MIXED GREENS WITH APPLE, AVOCADO,
ROASTED PECANS, SAUTEED MUSHROOMS
& PARMESAN, WITH HONEY MUSTARD
DRESSING ON THE SIDE 48
- 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 53
- D,V,N

CAJUN BEETS SALAD
SERVED WITH WARM GOAT CHEESE,
ROASTED PECANS & CRISPY ONION 46

DESSERTS

- D

BAKED CHEESECAKE
ON A CRISPY BISCUIT BASE
SERVED WITH RASPBERRY SAUCE 40
- D,N

SIZZLING BROWNIE
SERVED WITH VANILLA ICE CREAM 40
- 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!