

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

GUACANOLA
AVOCADO DIP SERVED WITH TORTILLA CHIPS 53

A,S BAYOU SHRIMPS BEIGNETS
BEER BATTERED & FINISHED WITH CAJUN SPICES
CREAMY HORSE RADISH 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

D,V CHEESE BURGER
A JUICY SLAB OF CHEESE WITH GRILLED
LETTUCE, PEPPER JAM, CHERRY TOMATO
& WHITE ONION 80

(INCLUDES HAND CUT FRIES)

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

SALADS

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

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

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

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

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

D CREOLE MEATBALLS
SERVED WITH MASHED POTATOES 87

D CORNFLAKE CHICKEN
OVEN BAKED IN CAJUN CORNFLAKE CRUST, SERVED
WITH ZUCCHINI & PARMESAN WAFFLE 88

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

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

VEGAN 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!