



## LUNCH MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Joshua Laskay

(504) 522-6652

### SALADS

- NOLA BLT** with Crispy Fried Creole Tomatoes, Homemade Bacon, Baby Arugula, Green Onion Buttermilk Dressing and Garlic Croutons 10
- Baby Arugula** with Watermelon, Manchego Cheese, Almonds and Mint Vinaigrette 9
- NOLA Caesar of Baby Green and Red Romaine Lettuces** with Focaccia Croutons, Shaved Reggiano Parmesan and Dijon Anchovy Vinaigrette 10
- Assorted Baby Lettuces** with Marinated Grape Tomatoes, Belle Écorce Farms Goat Cheese, Pistachios and Herb-Balsamic Vinaigrette 7

### APPETIZERS

- Gumbo of the Day** 9
- New Orleans Style Crab Cake** with Spicy Corn Relish and Crystal Butter Sauce 11
- Emeril's Barbecued Gulf Shrimp** with Rosemary Biscuit 10
- Miss Hay's Stuffed Chicken Wings** with Homemade Hoisin Dipping Sauce 10
- Warm Gulf Shrimp Remoulade** with Fried Homemade Pickles 10
- Soup of the Day** 8
- Crispy Duck Liver** with Slow Cooked Southern Greens, Caramelized Onions and Creole Mustard Aioli 9
- Prince Edward Island Mussels** in a Garlic-Chardonnay Broth with Focaccia Bread 9
- Wood Oven Roasted Pocket Bread** with Garlic Oil, Fresh Basil and Grated Parmesan 5

## ENTREES

<b>Seared Rare Yellowfin Tuna</b> with Avocado, Wonton Crisps, Cucumber, Wasabi Aioli and Ponzu Vinaigrette	22
<b>“Shrimp &amp; Grits”</b> - Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, Crimini Mushrooms and Red Chili-Abita Butter Sauce	18
<b>Buttermilk Fried Breast of Chicken</b> with Bourbon Mashed Sweet Potatoes, Country Ham Cream Gravy and Sautéed Sugar Snap Peas	16
<b>Hickory Roasted Beef Brisket</b> with Orecchiette Pasta-Brie Cream “Mac & Cheese” and Bacon Smothered White Beans	17
<b>Grilled Atlantic Salmon</b> with Black Bean-Sweet Corn Succotash, Chimichurri Butter Sauce and Tomatillo Salsa	18
<b>Garlic Crusted Drum</b> with Patatas Bravas, Citrus Butter and Sweet Onion-Herb Salad	22
<b>Duck Confit and Fried Egg Pizza</b> with Parmesan Cheese, Truffle Oil and Baby Arugula	11
<b>Angel Hair Pasta</b> with Wild Mushroom Bolognese and Garlic Toast	12
<b>Chef’s NOLA Burger Special</b> - Changes Weekly with Local, Seasonal Ingredients	14
<b>Smoked Turkey Breast Sandwich</b> with House Cured Bacon, Garlic Mayonnaise, Arugula and Red Onion Marmalade on Whole Wheat Bread with Truffle Gaufrettes	13
<b>Parma Ham-Goat Cheese and Basil Panini</b> with Tomato Soup and Crème Fraîche	14
<b>Miss Hay’s Vietnamese Po Boy</b> with Barbecued Pork, Duck Liver Mousse Pâté, Sweet Pickled Carrots, Fresh Cilantro, Cucumber, Jalapeños and Kimchee Salad	13

## DESSERTS

<b>Strawberry and Pistachio Bombe</b> with Strawberry Compote and Toasted Pistachios	8
<b>NOLA Banana Pudding Layer Cake</b> with a Graham Cracker Crust, Homemade Vanilla Wafers and a Warm Fudge Drizzle	7
<b>Peanut Butter and Chocolate Cheesecake</b> with Oreo Crumbles, Raspberry Compote and Chocolate Drizzle	7
<b>Apple Cobbler</b> with Cinnamon Ice Cream	7
<b>Warm Ooey Goey Cake</b> with Layers of Moist Chocolate Cake, Marshmallows and Toasted Coconut, served with Coffee Ice Cream	6.5
<b>Warm Chocolate Cake Doughnuts</b> with Salted Caramel Pudding and Whipped Crème Fraîche	7
<b>NOLA Crème Brûlée Trio</b> - Vanilla Bean Crème Brûlée with Fresh Berries, Coconut Crème Brûlée with a Coconut Truffle and Mocha Crème Brûlée with Chocolate-Almond Biscotti	8
<b>NOLA’s Daily Selection of Homemade Ice Cream or Sorbet</b>	6.5