



LUNCH MENU

Executive Chef: Emeril Lagasse

Chef de Cuisine: Joshua Laskay

(504) 522-6652

APPETIZERS

New Orleans Style Crab Cake with Crystal-Butter Sauce, Spicy Boiled Corn Relish, Chive-Garlic Crema and Creole Red Bliss Potato Chips	10
Emeril's Barbecued Gulf Shrimp with Rosemary Biscuit	10
Miss Hay's Stuffed Chicken Wings with Homemade Hoisin Dipping Sauce	8
Roasted Garlic-Reggiano Parmesan Bisque with Basil Pesto and Focaccia Croutons	6
Warm Gulf Shrimp Remoulade with Fried Homemade Pickles	10
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
Gumbo of the Day	7
Wood Oven Roasted Pocket Bread with Garlic Oil, Fresh Basil and Grated Parmesan	5
Baby Greens Tossed in Sherry Wine-Bacon Vinaigrette with Blackberries and Warm Pistachio Crusted Goat Cheese	9
Arugula and Radicchio Tossed in Lemon Vinaigrette with Parmesan, Shaved Bresaola and Roasted Sweet Pepper	9
NOLA Caesar of Baby Green and Red Romaine Lettuces with Focaccia Croutons, Shaved Reggiano Parmesan and Dijon Anchovy Vinaigrette	10

ENTREES

Seared Rare Yellowfin Tuna with Avocado, Wonton Crisps, Cucumber, Wasabi Aioli and Ponzu Vinaigrette	22
“Shrimp & Grits” - Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, Crimini Mushrooms and Red Chili-Abita Butter Sauce	18
Buttermilk Fried Breast of Chicken with Bourbon Mashed Sweet Potatoes, Country Ham Cream Gravy and Sautéed Sugar Snap Peas	16
Hickory Roasted Beef Brisket with Orecchiette Pasta-Brie Cream “Mac & Cheese” and Bacon Smothered White Beans	17
Sweet Barbeque Atlantic Salmon with Creole Maque Choux, Tarragon Aioli and Spicy Onion Crisps	18
Garlic Crusted Drum with Louisiana Creole Tomato and Fresh Mozzarella Salad, Basil-Balsamic Vinaigrette and Lemon	22
Duck Confit and Fried Egg Pizza with Parmesan Cheese, Truffle Oil and Baby Arugula	11
Angel Hair Pasta with Wild Mushroom Bolognese and Garlic Toast	12
Smoked Turkey Breast Sandwich with House Cured Bacon, Garlic Mayonnaise, Arugula and Red Onion Marmalade on Whole Wheat Bread with Truffle Gaufrettes	13
Parma Ham-Goat Cheese and Basil Panini with Tomato Soup and Crème Fraîche	14
Carolina Style Pulled Pork Panini on Roasted Onion Bread with Pepperjack Cheese, Potato Salad, Slaw and Green Onion Hush Puppies	13

DESSERTS

Cinnamon Pain Perdu with Sautéed Bananas, Drunken Monkey Ice Cream and Brown Sugar Bacon	8
NOLA Banana Pudding Layer Cake with a Graham Cracker Crust, Homemade Vanilla Wafers and a Warm Fudge Drizzle	7
Vanilla Bean Crème Brûlée with Fresh Berries and Lemon-Thyme Shortbread Cookies	6
Warm Ooey Goey Cake with Layers of Moist Chocolate Cake, Marshmallows and Toasted Coconut served with Coffee Ice Cream	6.5
Chocolate Bourbon Pecan Pie with Sweet Potato Ice Cream and Caramel Drizzle	6.5
NOLA’s Daily Selection of Homemade Ice Cream or Sorbet	6.5