

# NOLA'S BRUNCH

## HOUSE FAVORITES

### SPECIALTIES

Cajun Creole and breakfast classics

**TASSO CREAM POUTINE** – Our Cajun fries and white cheddar cheese curds topped with a spicy Tasso infused cream sauce. Two fresh eggs cooked to order on top. 🍷🍴 16

**GRI GRI SHRIMP, GRITS AND EGGS** – A mound of creamy cheese grits laced with Andouille, corn and Cajun BBQ sauced shrimp topped with two fresh eggs cooked to order. 🍷🍴 12

**BOUDIN SCOTCH EGGS (BOO DAN)** – Two hard boiled eggs wrapped in Boudin sausage, breaded in panko bread crumbs and fried to a golden brown. Served with Cajun mustard cream sauce. 🍷🍴 12

**SATCHMO'S RED BEANS AND EGGS** – Savory and spicy red beans, prepared with Andouille sausage and Tasso ham. Accompanied with a link of Andouille and two fresh eggs cooked to order. 🍷🍴 12

**SUB BOUDIN SAUSAGE** 2

**VOODOO CHICKEN AND WAFFLES** – A golden Belgian waffle topped with Nola's famous Voodoo sauce and Cajun-fried chicken breast topped with shrimp and jumbo lump crab mornay sauce. 🍷🍴 18

**BAYOU BREAKFAST BURRITO** – A three-egg omelette with the Holy Trinity spice, Tasso and Andouille with our spicy Cajun red beans rolled in a fresh flour tortilla. Topped with Nola's famous crawfish queso. 🍷🍴 11

**CAJUN BISCUITS AND GRAVY** – A spicy home-made sausage and crawfish gravy with two warm buttery biscuits. Served with two fresh eggs cooked to order and Nola's potato casserole. 🍷🍴 11

**NOLA'S GRILLADES AND GRITS** – Beef tips slow-cooked in a rich red gravy atop creamy cheese grits. 🍴 16

### OMELETTES

Served with Nola's potato casserole 🍷

**CAJUN OMELETTE** – Andouille, Tasso ham and Holy Trinity sautéed with cajun spices and topped with crawfish queso. 🍷🍴 14

**VOODOO OMELETTE** – A three-egg omelette topped with Nola's famous Voodoo sauce (shrimp and jumbo lump crab in a creamy mornay sauce). 🍷🍴 16

**CRAB CAKE OMELETTE** – A fluffy three-egg omelette stuffed with Nola's famous crab cakes and topped with a creamy beurre blanc sauce. 🍷🍴 16

**FLORENTINE OMELETTE** – Sautéed spinach, mushrooms, onions and bacon topped with a Swiss cheese mornay sauce. 🍴 12

**GARDEN OMELETTE** – Fresh julienne-cut zucchini, yellow squash, carrots, Portobello mushrooms and red bell pepper, sautéed and stuffed in a three-egg omelette with Swiss cheese. 🍴🍷 12

**CREOLE OMELETTE** – Your choice of shrimp or crawfish. Topped with Creole sauce. 🍷🍴 13

### BENEDICTS

Served with Nola's potato casserole 🍷

**CLASSIC EGGS BENEDICT** – Cajun-style. Two crispy English muffins topped with Tasso ham, poached eggs and hollandaise sauce. 🍷🍴 10

**NOLA'S CRAB ON CRAB BENEDICT** – Nola's famous crab cakes on two crispy English muffins topped with poached eggs and beurre blanc sauce. Then topped with more crab. 🍷🍴 18

**VOODOO CHICKEN BENEDICT** – A grilled English muffin with fried chicken, poached eggs and topped with Nola's famous Voodoo sauce (shrimp and jumbo lump crab in a creamy mornay sauce). 🍷🍴 16

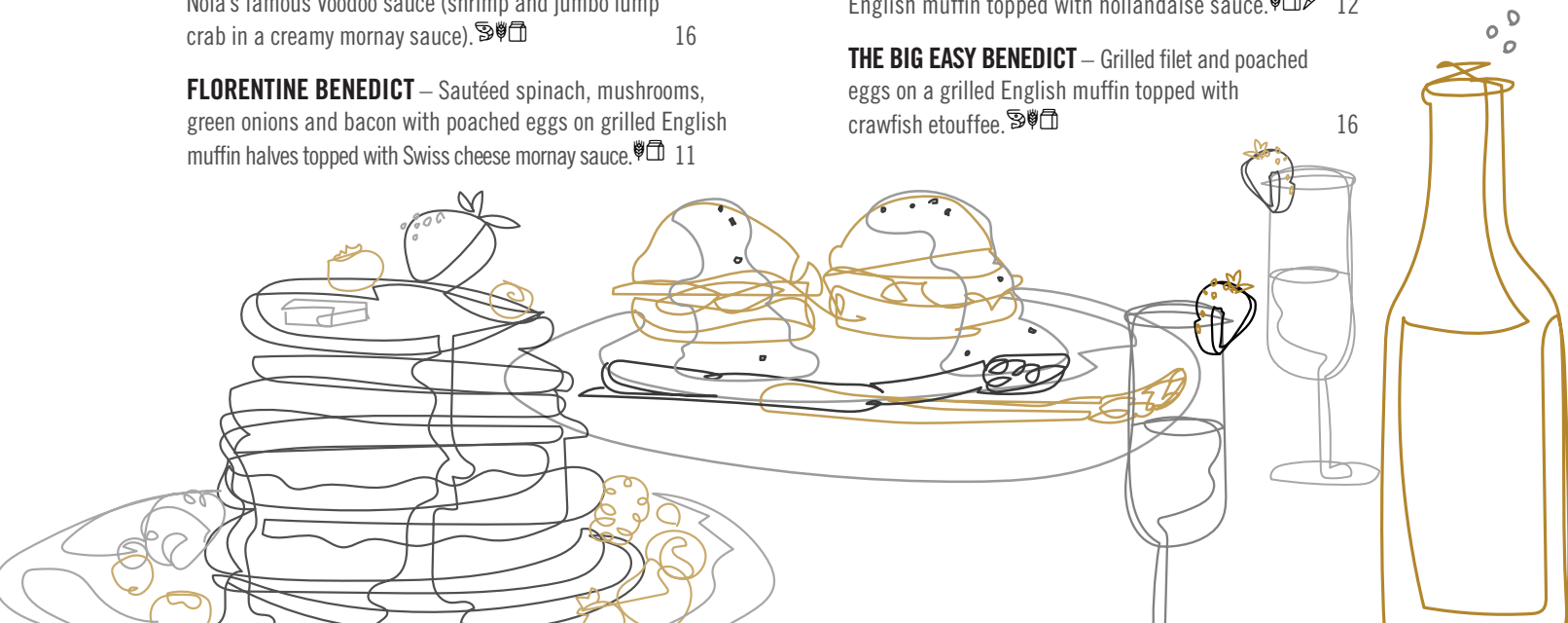
**FLORENTINE BENEDICT** – Sautéed spinach, mushrooms, green onions and bacon with poached eggs on grilled English muffin halves topped with Swiss cheese mornay sauce. 🍷🍴 11

**CAJUN COUNTRY BENEDICT** – Andouille and Tasso ham on a buttery biscuit topped with a poached egg and crawfish etouffee. 🍷🍴 13

**SHRIMP AND GRITS BENEDICT** – A cheese grits cake panko-crust and deep fried topped with a poached egg, shrimp and spicy BBQ sauce. 🍷🍴 12

**GARDEN BENEDICT** – Fresh julienne-cut zucchini, yellow squash, carrots, Portobello mushrooms, red onion and red bell pepper sautéed, Swiss cheese, a poached egg on an English muffin topped with hollandaise sauce. 🍷🍴🍷 12

**THE BIG EASY BENEDICT** – Grilled filet and poached eggs on a grilled English muffin topped with crawfish etouffee. 🍷🍴 16



## SWEETS

**BELGIAN WAFFLES** – Our traditional golden brown Belgian waffle topped with real whipped butter. 🌾🥛 6

**PAIN PERDU (FRENCH TOAST)** – Four slices of thick Brioche served with real whipped butter and dusted with powdered sugar. 🌾🥛 7

**CHICKEN AND WAFFLES** – Cajun fried chicken served on a Belgian waffle with Nola's French Ale syrup. 🌾🥛 10

**BUTTERMILK PANCAKES** – Two large fluffy buttermilk pancakes. 🌾🥛 5

**BEIGNETS** – A traditional New Orleans style fritter, fried and coated with powdered sugar, and served with warm spiced butter rum sauce. 🌾 6

ADD BANANAS FOSTER SAUCE 5 | ADD STRAWBERRIES/BANANAS IN FASSIONOLA SAUCE 5 | ADD SPICED BUTTER RUM SAUCE 3  
ADD BLUEBERRIES WITH LEMON CURD SAUCE 5

## EGGS

**TWO EGGS ANY STYLE** – Two fresh eggs cooked to order and served with potato casserole or grits, and choice of white or wheat toast, pancakes or biscuit with gravy. 🌾 7

**THREE EGG ANY STYLE** – Three fresh eggs cooked to order and served with potato casserole or grits, and choice of white or wheat toast, pancakes or biscuit with gravy. 🌾 9

ADD AMERICAN BACON OR SAUSAGE 3 | ADD ANDOUILLE OR TASSO HAM 3 | ADD 4 OZ. SIRLOIN STEAK OR BOUDIN 5

## BREAKFAST BOOZES

**MIMOSA BAR** – Build it how you like it. Choose from a variety of fresh juices and syrups.  
GLASS/CARAFE 6/18

**OKLAHOMA DISTILLING CO. BLOODY MARY** – Tulsa's World's most self-awarded Bloody Mary. Choose from Indian Grass Vodka, Oklahoma Rose Gin, 1907 Rectifier's Standard or 59 Shine Smoked Rye (\$1 extra). 9

**VOODOO JUICE** – Housemade hurricane topped with Sparkling Wine. 9

**BEERMOSA** – Ommegang Sparkling Brut IPA, Pomegranate Shrub, Pineapple Juice, Lemon Juice. 8

**CHAMBONG** 4

**CAF? FABULOSO** – Fabuloso Solera Brandy, Nitro Cold Brew, Coffee, Vanilla Syrup and Citrus Tonic. 9

**REVEILLEZ-VOUZ** – Honey Liqueur, Nitro Cold Brew Coffee, Sparkling Wine. 9

**IN YOUR HEAD** – Cruzan 151, Black Seal Rum, Spiced Rum, Mint Syrup, Pineapple Juice, Grenadine, Orange Juice, Lime Juice, Angostura Bitters. 12

**CORPSE REVIVER #1.5** – Cognac, Sweet Vermouth, Luxardo Maraschino Liqueur, Lemon Juice, Absinthe. 10

**BREAKFAST SOUR** – 59 Shine Smoked Rye, Dumante Espresso Liqueur, Brown Sugar, Citric Acid, Orange Juice, Nitro Cold Brew Coffee. 12

**POMEGRANATE ROFFIGNAC** – Cognac, Pomegranate Shrub, Soda. 8

**FRAISE 75** – Calvados Pays d'Auge, Strawberry Syrup, Lemon Juice, Sparkling Wine. 9

## DRINKS

COFFEE 3

CHICORY COFFEE 3

HOT TEA 3

ORANGE JUICE 2.5

GRAPEFRUIT JUICE 2.5

CRANBERRY JUICE 2.5

PINEAPPLE JUICE 2.5

TOMATO JUICE 2.5

MILK 2.5

## SIDES

ONE EGG 2

PIG CANDY BACON 4

AMERICAN BACON 3

SAUSAGE PATTY 3

ANDOUILLE SAUSAGE 3

BOUDIN SAUSAGE 5

TASSO HAM 3

CAJUN CHEESE GRITS 3

NOLA'S POTATO CASSEROLE 3

RED BEANS 3

ENGLISH MUFFIN 2

WHITE OR WHEAT TOAST 1.5

BISCUIT 1.5

BISCUIT AND CAJUN GRAVY 4

BISCUIT AND SAUSAGE GRAVY 3

CAJUN GRAVY 2

SEASONAL FRUIT 5

PANCAKES 5

### LEGEND OF ALLERGIC NEEDS:

🌾 contains gluten

🥜 may contain nuts

🥛 contains dairy

🥕 vegetarian

🐠 contains shellfish