

NORTH OF BOURBON

HAPPY HOUR

Tuesday through Saturday
3:30pm to 5:30pm

OYSTERS* chef's whim, accompaniments	2
PEAR SALAD (gf, vg) local lettuce, pickled pear, pecorino, candied pecans, creamy tarragon vinaigrette, benne seed granola	9
PORK BOUDIN BALLS creole mustard aioli, spicy pickles, scallion	10
SMOKED FISH DIP spicy pickles, blue dog baguette	9
PEPPERED CATFISH NUGGETS catfish, cornmeal crust, house tiger sauce, creole mustard aioli, scallion	16
CRAB ANDOUILLE FRITTERS lump crab, stonecross farms andouille sausage, cornmeal, jalapeño dukes mayo	9
PIMENTO CHEESE spicy pepper jelly	11
CHARCUTERIE chef's whim two meats and two cheeses, house preserves, bourbon mustard, candied pecans, house pickles	21

SHAREABLE SIDES 8

Potato Wedges & Jalapeño Dukes Mayo

Mustard Potato Salad

Root Vegetable Hash



BEVERAGES

\$2 off all beer on tap

\$2 PBR, Coors Banquet, and Miller High Life bottles

\$5 off Signature Old Fashioneds

\$3 shot of Aperol, Fernet Branca, or Cynar

1/2 priced bottles of wine

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items contain nuts or shellfish.

If you have an allergy, please talk to your server.

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.