

NORTH OF BOURBON

HAPPY HOUR

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

OYSTERS*	2.5
chef's whim, accompaniments	
PEAR SALAD (gf, vg)	9
local lettuce, pickled pear, pecorino, candied pecans, creamy tarragon vinaigrette, benne seed granola	
PORK BOUDIN BALLS	12
creole mustard aioli, spicy pickles, scallion	
SMOKED CHICKEN SALAD	9
sumac aioli, smoked tomato, local lettuce, creamy tarragon vinaigrette, toasted baguette	
PEPPERED CATFISH NUGGETS	16
catfish, cornmeal crust, house tiger sauce, creole mustard aioli, scallion	
CRAB ANDOUILLE FRITTERS	9
lump crab, stonemill farms andouille sausage, cornmeal, jalapeño dukes mayo	
PIMENTO CHEESE	11
spicy pepper jelly	
CHARCUTERIE	21
chef's whim two meats and two cheeses, bourbon mustard, house preserves, candied pecans, house pickles	

SHAREABLE SIDES 8

- Potato Wedges & Jalapeño Dukes Mayo (vg)
- Anson Mills Carolina Gold Rice (v, gf)
- Turnip Hash (gf)
- Spring Vegetable Hash (gf, v upon request)
- Anson Mills Grits (vg)
- Cracklin Corn Bread +1



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.