

NORTH OF BOURBON

DINNER

OYSTERS* baked +1 (gf)	6
chef's whim, accompaniments	
OYSTERS & CHAMPAGNE one dozen oysters, four high life ponies	55
DELTA WET SALAD (v, gf)	14
gem lettuce, smoked tomato, cucumber, red wine vinaigrette	
MIRLITON CAESAR (v)	15
black garlic bread crumbs, vegan parmesan, vegan caesar dressing	
BUTTERMILK SALAD (gf)	16
butter lettuce, buttermilk dressing, tomato, cucumber, croutons, grated egg	
PORK BOUDIN BALLS	18
creole mustard aioli, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	22
catfish, cornmeal crust, house tiger sauce, pikliz	
SCALLOP TOSTADA*	22
bay scallops, citrus mayo, red bell pepper, cucumber, sour corn, yoli tortilla	
CHARCUTERIE	28
2 meats, 2 cheeses, candied pecans, preserves, pickles, house-made rye loaf	
CRISPY ANDOUILLE	23
Stonecross farms sausage, homemade rye loaf, beer mustard, pimento beer cheese	
CRAB RICE DRESSING (gf)	26
lump crab, crab roe butter, jalapeño-basil cream, bacon sofrito, mustard greens, fresno chili, cilantro, lime	
DUCK GUMBO	27
confit duck, andouille sausage, chocolate roux, okra, filè, mustard potato salad	
CREAM PEAS (vg, v upon request)	26
anson mills cream peas, kale, parmesan, black garlic bread crumb, fresh olive oil	
RABBIT BLANQUETTE	40
local rabbit, veloute, carrot, mushroom, pearl onion, steamed fingerling potato	
SEAFOOD SCAMPI*	30
housemade angel hair pasta, gulf shrimp, bay scallop, basil, parmesan, butter sauce, crispy garlic, dill	
TURKEY LEG	34
local turkey leg, citrus turkey jus, herb couscous, summer squash	
COCHON MIGNON	44
italian ham wrapped fisher farms pork loin, red eye cream sauce, asparagus, anson mills yellow grits	
HOUSE DRY-AGED BEEF STEAK	MKT PRICE
ky american wagyu, accompaniments	

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

*These foods may be served raw or under cooked.

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.

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DINNER

SHAREABLE SIDES 12

Potato Wedges & Duke's Mayo (vg)

Mac n Cheese (vg)

Mustard Potato Salad (gf, vg)

Steakhouse Mushrooms (gf, v upon request)

Anson Mills Yellow Grits (vg)

Steamed Fingerling Potatoes (v, gf)

Herb Couscous (vg, v upon request)

House-Made Rye Bread (vg)

SODA 5

8oz bottle

Coke

Diet Coke

Sprite

RED BULL 6

energy drink, sugar free,
or red edition

ICED TEA 5

sweet or unsweetened

Seasonal infused tea with
homemade simple syrup.

Refills available.



DESSERTS

Creole Cream Cheese Cheesecake (vg) 16

Sweet Potato Cala (vg) 10

Caramel Popcorn Balls (vg, gf) 10

Pecan Cobbler a la Mode (vg) 14

Bourbon Truffles (vg, gf) 13

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