

NORTH OF BOURBON

HAPPY HOUR

Tuesday through Saturday
3:30pm to 5pm

OYSTERS* baked +1 (gf) chef's whim, accompaniments	3
PORK BOUDIN BALLS creole mustard aioli, spicy pickles, scallion	14
PEPPERED CATFISH NUGGETS catfish, cornmeal crust, house tiger sauce, pikliz	18
CRAB ANDOUILLE FRITTERS* lump crab, stonecross farms andouille sausage, cornmeal, duke's mayo	12
CRISPY ANDOUILLE Stonecross farms sausage, homemade rye loaf, beer mustard, pimento beer cheese	21
CHARCUTERIE 2 meats, 2 cheeses, candied pecans, preserves, pickles, house-made rye loaf	20
CUP OF DUCK GUMBO confit duck, andouille sausage, chocolate roux, okra, filè, mustard potato salad	11

SHAREABLE SIDES 8

- Potato Wedges & Duke's Mayo (vg)
- Mac n Cheese (vg)
- Mustard Potato Salad (gf, vg)
- Herb Couscous (vg, v upon request)
- Anson Mills Grits (vg)
- House-Made Rye Loaf (vg)



BEVERAGES

\$2 off all beer on tap

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

\$5 off NOB & Get Buttered Old Fashioned

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

1/2 priced bottles of wine

*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.