

NORTH OF BOURBON

HAPPY HOUR

Tuesday through Saturday
3:30pm to 5pm

OYSTERS* baked +1 (gf)	2.5
chef's whim, accompaniments	
OYSTERS & CHAMPAGNE*	40
one dozen oysters, four high life ponies	
PORK BOUDIN BALLS	14
creole mustard aioli, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	18
catfish, cornmeal crust, house tiger sauce, pikliz	
CRAB ANDOUILLE FRITTERS*	12
lump crab, stonecross farms andouille sausage, cornmeal, duke's mayo	
CRISPY ANDOUILLE	21
Stonecross farms sausage, homemade rye loaf, beer mustard, pimento beer cheese	
CHARCUTERIE	20
2 meats, 2 cheeses, candied pecans, preserves, pickles, house-made rye loaf	
CUP OF DUCK GUMBO	11
confit duck, andouille sausage, chocolate roux, okra, filè, mustard potato salad	

SHAREABLE SIDES 8

Potato Wedges & Duke's Mayo (vg)

Mac n Cheese (vg)

Mustard Potato Salad (gf, vg)

Buttered Carolina Gold Rice (vg, gf)

Spinach Casserole (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.