

NORTH OF BOURBON

LUNCH

DELTA WET SALAD (v, gf)	15
gem lettuce, preserved cherry tomatoes, cucumber, red wine vinaigrette	
KILT SALAD (gf)	17
frisée, dandelion greens, appalachian strawberries, peppered benton's bacon, crispy purple eyed peas	
BARLEY & BEET SALAD	18
groganica lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette	
PORK BOUDIN BALLS	19
remoulade, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	25
louisiana catfish, house tiger sauce, tartar sauce, lemon wedge	
POBOY choice of: shrimp, hot sausage, roast beef debris, or catfish	21
shredded lettuce, tomato, duke's mayo, house-baked bread, served w/ potato wedges	
BLACK HAWK PASTRAMI SANDWICH	21
house-smoked brisket pastrami, swiss cheese, collard green chow chow, creole mustard, dill pickles, brioche bread	
FRIED CHICKEN GUMBO	CUP 16 / BOWL 29
chocolate roux, stone cross farms andouille & chicken, okra, trinity, file, fried chicken thigh, anson mills carolina gold rice	
NOB BURGER	21
fischer farms beef blend, heirloom tomato, groganica lettuces, red onion, pickle, american cheese, duke's mayo, yellow mustard	
BISTRO STEAK (gf)	29
black hawk farms blackened coulotte, grilled broccolini, brabant potatoes, cajun butter	
PASTALAYA	31
fresh campanelle pasta, stone cross farms chicken & andouille, gulf shrimp, trinity, cajun alfredo, scallions, garlic toast	
BBQ MUSHROOMS (vg, v upon request)	29
frondosa farms mushroom mix, okra, amethyst rice middlins, cashew cream, arugula, spicy lemon emulsion	

MEAT & 3 25

Fried Chicken Thigh
Collard Greens
Mashed Potatoes
Black Eye Pea Salad
or
Pork Backbone Stew
Carolina Gold Rice
Glazed Turnips
Coleslaw

SIDES 13

Potato Wedges & Duke's Mayo (v)
Mac n Cheese (vg)
Red Rice (gf, v upon request)
Steakhouse Mushrooms (gf, v upon request)
Collard Greens (gf)
Smoked Sweet Potatoes (gf, v upon request)
Skillet Cornbread (vg)

↑

Show the
KITCHEN
some love!
\$10

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.
A 3% staff health and wellness fee is added to each check to support benefits and wellness programs for our team.
We are grateful for your support in helping us take care of the people who take care of you.
Please do not hesitate to talk to your server or the manager on duty if there are any issues. We will gladly remove the fee if so. Thanks again.

*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.