

# NORTH OF BOURBON

## DINNER

<b>OYSTERS* baked +1</b> (gf)	4
chef's whim, accompaniments	
<b>OYSTERS &amp; CHAMPAGNE</b> one dozen oysters, four high life ponies	55
<b>DELTA WET SALAD</b> (v, gf)	12
gem lettuce, smoked tomato, cucumber, red wine vinaigrette	
<b>MIRLITON CAESAR</b> (v)	13
black garlic bread crumbs, vegan parmesan, vegan caesar dressing	
<b>CHOPPED SALAD</b> (gf)	15
mimi's smoked bleu cheese, sweet potato, tomato, scallion, candied pecan, potato sticks, champagne vinaigrette	
<b>PORK BOUDIN BALLS</b>	16
creole mustard aioli, spicy pickles, scallion	
<b>PEPPERED CATFISH NUGGETS</b>	20
catfish, cornmeal crust, house tiger sauce, pikliz	
<b>CRAB DIP*</b>	21
lump crab, imitation crab, worcestershire, four cheeses, scallion, kettle chips	
<b>CHARCUTERIE</b>	26
2 cheeses, candied pecans, blue dog bakery bread, preserves, pickles	
<b>SMOKED PUMPKIN TOSTADA</b> (gf, v)	19
yoli blue corn tortilla, smoked pumpkin, pepita spread, vegan cheese, benne seed, cilantro	
<b>CRAB RICE DRESSING</b> (gf)	24
lump crab, crab roe butter, jalapeño-basil cream, bacon sofrito, mustard greens, fresno chili, cilantro, lime	
<b>LAMB CHORIZO GUMBO</b>	24
freedom run farms lamb, iberco chorizo, brick roux, house made hominy, yoli blue corn tortilla, radish, cilantro, crema	
<b>MUSHROOM ÉTOUFFÉE</b> (v)	24
Froncosa Farms mushroom, okra, anson mills carolina gold rice, chili flake	
<b>BRAISED RABBIT</b>	40
spaetzle, artichoke, bourbon onion jam, riesling, fried parsley, madeira rabbit jus	
<b>SHRIMP YAKAMEIN</b>	36
local spaghetti, shrimp sausage, louisiana chili crisp, scallion, soft boiled egg, shrimp crispies	
<b>STICKY QUAIL</b> (gf)	35
broken arrow ranch quail, dirty fried rice, cane syrup glaze, spiced sugar	
<b>PORK DELMONICO STEAK</b> (gf)	45
3d valley farms pork collar, horseradish, steakhouse mushrooms, lyonnaise potatoes, pork demi glace	
<b>HOUSE DRY-AGED BEEF STEAK</b>	MKT PRICE
ky american wagyu, accompaniments	

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

\*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.

# NORTH OF BOURBON

## DINNER

### SHAREABLE SIDES 10

Potato Wedges & Jalapeño Dukes Mayo (vg)

Mac n Cheese (vg)

Spaetzle and Artichoke (vg)

Steakhouse Mushrooms (gf, v upon request)

Dirty Fried Rice (gf)

Lyonnais Potatoes (v, gf)

Braised Greens (gf)

### SODA 3

8oz bottle

Coke

Diet Coke

Sprite

### RED BULL 4

energy drink, sugar free,  
or red edition

### ICED TEA 3

sweet or unsweetened

Seasonal infused tea with  
homemade simple syrup.

Refills available.



## DESSERTS

Creole Cream Cheese Cheesecake (vg) 14

Sweet Potato Cala (vg) 8

Caramel Popcorn Balls (vg, gf) 8

Pecan Cobbler a la Mode (vg) 12