

# NORTH OF BOURBON

## HAPPY HOUR

Tuesday through Saturday  
3:30pm to 5pm

<b>PORK BOUDIN BALLS</b> creole mustard aioli, spicy pickles, scallion	14
<b>FRENCH ONION FRITES</b> frites, bourbon onion jam, debris, comte cheese, demi glace	12
<b>PEPPERED CATFISH NUGGETS</b> catfish, cornmeal crust, house tiger sauce, pikliz	18
<b>CRAB ANDOUILLE FRITTERS*</b> lump crab, stonecross farms andouille sausage, cornmeal, duke's mayo	12
<b>CRISPY ANDOUILLE</b> Stonecross farms sausage, homemade rye loaf, beer mustard, pimento beer cheese	21
<b>CHARCUTERIE</b> 2 meats, 2 cheeses, candied pecans, preserves, pickles, house-made rye loaf	20
<b>CUP OF DUCK GUMBO</b> 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

\*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.

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