**Specialties**

**Cajun Creole and breakfast classics**

**Omelettes**

- **Tasso Cream Poutine** — Our Cajun fries and white cheddar cheese curds topped with a spicy Tasso infused cream sauce. Two fresh eggs cooked to order. **্ত 16**
- **Gri Gri Shrimp, Grits and Eggs** — A mound of creamy cheese grits laced with Andouille, corn and Cajun BBQ sauced shrimp topped with two fresh eggs cooked to order. **্ত 12**
- **Boudin Scotch Eggs (Boo Dan)** — Two hard boiled eggs wrapped in Boudin sausage, breaded in panko bread crumbs and fried to a golden brown. Served with Cajun mustard cream sauce. **্ত 12**
- **Satchmo’s Red Beans and Eggs** — Savory and spicy red beans, prepared with Andouille sausage and Tasso ham. Accompanied with a link of Andouille and two fresh eggs cooked to order. **্ত 12**
- **Sub Boudin Sausage** — **্ত 2**
- **Voodoo Chicken and Waffles** — A golden Belgian waffle topped with Nola’s famous Voodoo sauce and Cajun-fried chicken breast topped with shrimp and jumbo lump crab mornay sauce. **্ত 18**
- **Bayou Breakfast Burrito** — A three-egg omelette with the Holy Trinity spice, Tasso and Andouille with our spicy Cajun red beans rolled in a fresh flour tortilla. Topped with Nola’s famous crawfish queso. **্ত 11**
- **Cajun Biscuits and Gravy** — A spicy home-made sausage and crawfish gravy with two warm buttery biscuits. Served with two fresh eggs cooked to order and Nola’s potato casserole. **্ত 11**
- **Nola’s Grillades and Grits** — Beef tips slow-cooked in a rich red gravy atop creamy cheese grits. **্ত 11**
- **Nola’s Creole Omelette** — Andouille, Tasso ham and Holy Trinity sautéed with cajun spices and topped with crawfish queso. **্ত 14**
- **Voodoo Omelette** — A three-egg omelette topped with Nola’s famous Voodoo sauce (shrimp and jumbo lump crab in a creamy mornay sauce). **্ত 16**
- **Crab Cake Omelette** — A fluffy three-egg omelette stuffed with Nola’s famous crab cakes and topped with a creamy beurre blanc sauce. **্ত 16**
- **Florentine Omelette** — Sautéed spinach, mushrooms, onions and bacon topped with a Swiss cheese mornay sauce. **্ত 12**
- **Garden Omelette** — Fresh julienne-cut zucchini, yellow squash, carrots, Portobello mushrooms and red bell pepper, sautéed and stuffed in a three-egg omelette with Swiss cheese. **্ত 12**
- **Creole Omelette** — Your choice of shrimp or crawfish. Topped with Creole sauce. **্ত 13**

**Benedicts**

- **Classic Eggs Benedict** — Cajun-style. Two crispy English muffins topped with Tasso ham, poached eggs and hollandaise sauce. **্ত 10**
- **Nola’s Crab on Crab Benedict** — Nola’s famous crab cakes on two crispy English muffins topped with poached eggs and beurre blanc sauce. Then topped with more crab. **্ত 18**
- **Voodoo Chicken Benedict** — A grilled English muffin with fried chicken, poached eggs and topped with Nola’s famous Voodoo sauce (shrimp and jumbo lump crab in a creamy mornay sauce). **্ত 16**
- **Florentine Benedict** — Sautéed spinach, mushrooms, green onions and bacon with poached eggs on grilled English muffin halves topped with Swiss cheese mornay sauce. **্ত 11**
- **Cajun Country Benedict** — Andouille and Tasso ham on a buttery biscuit topped with a poached egg and crawfish etouffee. **্ত 13**
- **Shrimp and Grits Benedict** — A cheese grits cake panko-crusted and deep fried topped with a poached egg, shrimp and spicy BBQ sauce. **্ত 12**
- **Garden Benedict** — Fresh julienne-cut zucchini, yellow squash, carrots, Portobello mushrooms, red onion and red bell pepper sautéed, Swiss cheese, a poached egg on an English muffin topped with hollandaise sauce. **্ত 12**
- **The Big Easy Benedict** — Grilled filet and poached eggs on a grilled English muffin topped with crawfish etouffee. **্ত 16**
BREAKFAST BOOZE

MIMOSA BAR – Build it how you like it. Choose from a variety of fresh juices and syrups. Glass/Carafe 6/18

OKLAHOMA DISTILLING CO. BLOODY MARY – Tulsa’s World’s most self-awarded Bloody Mary. Choose from Indian Grass Vodka, Oklahoma Rose Gin, 1907 Rectifier's Standard or 59 Shine Smoked Rye ($1 extra). 9

VOODOO JUICE – Housemade hurricane topped with Sparkling Wine. 9

BEERMOSA – Ommegang Sparkling Brut IPA, Pomegranate Shrub, Pineapple Juice, Lemon Juice. 8

CHAMBONG 4

CAFé FABULOSO – Fabuloso Solera Brandy, Nitro Cold Brew, Coffee, Vanilla Syrup and Citrus Tonic. 9

REVEILLEZ-VOUZ – Honey Liqueur, Nitro Cold Brew Coffee, Sparkling Wine. 9

IN YOUR HEAD – Cruzan 151, Black Seal Rum, Spiced Rum, Mint Syrup, Pineapple Juice, Grenadine, Orange Juice, Lime Juice, Angostura Bitters. 12

CORPSE REVIVER #1.5 – Cognac, Sweet Vermouth, Luxardo Maraschino Liqueur, Lemon Juice, Absinthe. 10

BREAKFAST SOUR – 59 Shine Smoked Rye, Dumante Espresso Liqueur, Brown Sugar, Citric Acid, Orange Juice, Nitro Cold Brew Coffee. 12

POMEGRANATE ROFFIGNAC – Cognac, Pomegranate Shrub, Soda. 8

FRAISE 75 – Calvados Pays d’Auge, Strawberry Syrup, Lemon Juice, Sparkling Wine. 9

ONE EGG 2

RED BEANS 3

PIG CANDY BACON 4

ENGLISH MUFFIN 2

AMERICAN BACON 3

WHITE OR WHEAT TOAST 1.5

SAUSAGE PATSY 3

BISCUIT 1.5

ANDOUILLE SAUSAGE 3

BISCUIT AND CAUJN GRAVY 4

BOUDIN SAUSAGE 5

BISCUIT AND SAUSAGE GRAVY 3

TASSO HAM 3

CAJUN GRAYV 2

CAJUN CHEESE GRITS 3

SEASONAL FRUIT 5

NOLA’S POTATO CASSEOLE 3

PANCAKES 5

We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed. We are obligated to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illness.