



NOLA

SMOKEHOUSE AND BAR



THE BANQUET

\$135^{PP}



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HAWAIIAN DINNER ROLL

whipped honey brown butter

WAGYU BRESAOLA

STONE AXE, guindillas, kiss peppers, fig glaze

SMOKED GARLIC AND CAJUN HUMMUS

house fire-roasted old bay flat bread

CHARRED OCTOPUS

almond romesco, black sesame mayo

DUCK ANDOUILLE SAUSAGE

gingerbread mustard, molasses glaze

CRISPY SKIN PORK KNUCKLE

mustard sauce, pickled candied apple

SLOW-COOKED LAMB SHOULDER

red pepper purée, chimichurri

LOUISIANA SPICE SMOKED CHICKEN

sweet 'n' sour, herb emulsion

FLAME-ROASTED CAULIFLOWER

truffle, macadamia, parmesan

MIXED LEAF SALAD

dijon mustard dressing

BUTTER BEANS

chicken sauce, smoked ham, herb butter

DUO OF PETIT FOURS

peanut butter and jam truffles, peach cobbler truffles

NOLA SMOKEHOUSE AND BAR DOES NOT OPERATE IN AN ALLERGEN-FREE KITCHEN,
THEREFORE CANNOT GUARANTEE AGAINST CROSS-CONTAMINATION.
ALL MENUS ARE SUBJECT TO SEASONAL CHANGE.