



spring 2019

STARTERS

NOLÉ guac 7.95

new roads smoked pecans, charred tomato aioli

chips and salsa and cracklin's 5.95

okra pico de gallo, salsa roja, avocado salsa

chorizo and andouille queso 9.95

corn fried pickled okra, tortillas

nachos latinos 12.95

tasso, chicken verde, pickled jalapenos, red beans

MUNCHIES

tres queso quesadilla 9.95

pecan smoked chicken, corn salsa

duck confit empanadas 9.95

charred pineapple salsa

chile verde chicken flautas 9.95

avocado, red bean salsa

blue crab street corn 8.95

lime aioli, creole cream cheese

bloody mary ceviche 10.95

mirliton, jicama, pickled vegetables

mexican bbq shrimp 12.95

modelo beer, ancho salsa

SOPAS & ENSALADAS

NOLÉ tortilla soup 8.95

pecan smoked chicken, squash

mexican pork stew 10.95

cracklins, brabant potato, salsa verde

avocado salad 8.95

mango, tomatoes, jicama, queso fresco

ensalada de casa 4.95

agave vinaigrette, cotija, tomato raisins

TACOS

crispy latin box taco 5

smoked brisket, mirliton, avocado salsa

pecan smoked carnitas taco 6

candied lime, cilantro

blackened chicken tinga taco 5

grilled pineapple, tomatillo salsa

beer battered local fish taco 6

spicy cabbage, avocado, lime creole cream cheese

corn fried oyster taco 9

chipotle tartar sauce, pickled okra

PLATOS GRANDES

mississippi delta tamales 13.95

pulled pork, queso fresco, arroz verde

chili rubbed ribeye 29.95

mushroom enchiladas, smoked onions, ancho demi glace

hickory grilled salmon 22.95

latin vegetable ragout, cotija, agave vinaigrette

red snapper del comal 26.95

sweet corn, squash, mole verde

al's southern bone-in fried chicken

fajitas 18.95

pickled cabbage, habanero ranch

substitute grilled chicken

chicharrón crusted pork tenderloin 18.95

plantain, sweet potato, guajillo bbq

NOLÉ chicken mole 16.95

new roads pecan mole, sweet potato

cochon du lait paella 25.95

chorizo, gulf shrimp, blue crab