



**SNACKS**

**PORK BELLY BURNT ENDS** \$13

Cherry wood smoked BBQ Candy. Caution, HIGHLY addictive

**GULF SHRIMP** \* \$14.50

½ pound of Gulf shrimp breaded, golden fried, with Nolia' sauce

**TAVERN FRIES** \$12

Cheese sauce, serrano peppers, shallots, garlic aioli, bbq sauce, chives, seasoned curly fries.

+ Add bacon or pulled pork 2 +

**CHICKEN WINGS** MKT

By the pound. Buffalo, Carolina Mustard, BBQ, lemon pepper, or Bama white.

**STREET TACOS (2)** \$8

Steak | Pulled Pork | Shrimp

**LOW COUNTRY VEGGIE DIP** \$12

Spinach, roasted artichoke, caramelized onions, cream cheese, sour cream, parmesan cheese, house made potato chips

**SANDWICHES**

with curly fries or Cole slaw | (gf) buns available +1

**ROADKING** \$15.75

Pulled pork, pepper jack cheese, slaw, pickles, house BBQ, sesame bun

**BUBBA'S PO BOY\*** \$16

6 Cajun fried shrimp, shredded lettuce, tomato, dill pickles, Nolia sauce, on a semolina roll

**THE BLT** \$15.75

Bacon piled high, tomato, lettuce, onion jam, mayo, sourdough bread + fries + add a fried egg \$2 +

**BLUE JEAN BLUES** \$15.75

Golden fried chicken breast, bacon, lettuce, pickles, Bama' white sauce, sesame bun

**WAGYU BURGERS**

with curly fries or cole slaw | (gf) buns available +1

**THE BURGER\*** \$16.50

Two smash patties - Wagyu beef blend, American cheese, red onion, shredded lettuce, pickles, Nolia' sauce on a sesame bun.

+ add bacon 2 +

**HICKORY BLEU'S** \$17.50

8oz Wagyu blend patty, Point Reyes Bleu Chz, Hickory bacon, onion jam

**THE DOUBLE BARREL** \$17

Two smashed patties - Wagyu beef blend, Bacon, Smoked mushrooms, caramelized onion, pepper jack, garlic mayo, Sesame bun

**RODEO DELUXE** \$18

8oz patty, chopped pork belly burnt ends, pickles, fried onions, bbq sauce, pepper jack cheese



**BLUE RIBBON FRIED CHICKEN**

Served with two sides: curly fries, cole slaw, grits, mashed potatoes, roasted broccoli  
Choice of two sauces: BBQ, Carolina gold, Bama' white, Buffalo, house ranch

**CLASSIC SOUTHERN WINGS** \$14

Four whole wings soaked in buttermilk, house seasoning blend and golden fried.

**POPCORN CHICKEN** \$12

Six pieces of Popcorn chicken marinated, and perfectly fried.

+ Breast, Thigh, or mixed bag. +

**TAVERN SPECIALTIES**

**STEAK FRITES** \$29.50

12oz seasoned Wagyu hanger steak, grilled and served with curly fries and a peppercorn sauce

**JAMBALAYA (GF)** \$23

A traditional cajun rice dish: chicken thighs, andouille sausage, the holy trinity + garlic, and a blend of spices.

+ Add Shrimp 3 +

**FISH N' CHIPS** \$25

Half a pound of perfectly fried Alaskan cod strips, in modelo beer batter. with curly fries

**ATLANTIC SALMON** \$28.50

Grilled Salmon with a dill sauce. served with mashed potatoes and roasted broccoli.

**CREOLE LINGUINI** \$24

Blackened shrimp, crawfish tails, andouille sausage, peas, diced tomato, shallots, garlic, cream, parmesan, linguine pasta

**NOLIA GUMBO** \$16

Seasoned Chicken, Andouille sausage, dark roux, the holy trinity, The rest is magic. served with white rice.

+ Add gulf shrimp 4 +

**GREENS**

Shrimp 4 | Chicken 3 | Salmon 6

**CITRUS SALAD** \$14

Arugula, red onion, goat cheese, raspberries, orange segments, toasted pecans, orange vinaigrette

**CAESAR SALAD** \$13.50

Romaine lettuce, house made cajun croutons, house Caesar dressing, freshly shaved parmesan cheese

**WEDGE SALAD** \$14

Hickory bacon, baby iceberg lettuce, charred corn, cherry tomatoes, blu chz crumbles, house ranch dressing

**SWEETS**

**NY CHEESECAKE** \$11.50

Maserated strawberries, mint

**PECAN PIE** \$9.75

House Made, delicious

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*