

STARTERS



PARKER HOUSE ROLLS ^V

made fresh daily & served with
miso-toffee butter

\$7.99

COUNTRY FRIED WINGS \$13.99

southern-fried wings, soy ginger glaze

ARANCINI \$7.99 ^V

breaded and deep fried veggie risotto served
w/ arugula pesto

HAND-CUT FRIES \$10.99 ^{GF V}

hefty stack of well-seasoned fries, assortment of sauces

CHEESE BOARD \$14.99 ^V

assorted cheeses, toasted bread, jam, fresh fruit

MURDER POINT OYSTERS*

medium, smooth, clean, buttery.

SOURCED FROM OUR FRIENDS IN
BAYOU LA BATRE, AL



\$17.99 FOR 6

OR

\$35.99 FOR 12

HANDHELDS

SERVED WITH HAND-CUT FRIES

NONIC BURGER* \$17.99

house-ground patty, lettuce, tomato, onion,
nonic sauce, pickles, american cheese

APPLE GRILLED CHEESE \$13.99 ^V

fontina, fried provolone, apple butter on sourdough

NONIC CLUB \$17.99

ham, turkey, candied bacon, provolone, lettuce,
tomato, onion, balsamic glaze, nonic sauce, grilled sourdough

KOREAN CHEESESTEAK* \$16.99

bulgogi marinated sliced ribeye, provolone, kimchi, mayo, hoagie

FONTINA BURGER* \$19.99

house-ground patty, mushroom jus, crispy shallot, fontina, mayo

NASHVILLE HOT CHICKEN SANDWICH \$16.99

southern-fried chicken thigh, nashville hot seasoning,
pickles, side of slaw

FRENCH DIP \$17.99

thinly sliced roasted beef, grilled onions, mayo,
provolone, french bread, au jus

SHRIMP PO BOY \$16.99

korean-fried rock shrimp, nonic sauce, lettuce, tomato, pickle
-make nashville hot +1-

ENTREES

CHILI-CRUNCH SALMON* \$27.99 ^{GF}

grilled salmon, chili-crunch, bok choy,
miso toffee butter, crispy rice

STEAK N' FRITES* \$41.99 ^{GF}

grilled 14oz new york strip, garlic miso
butter, hand-cut fries

CAVATELLI \$19.99

chicken sausage & rock shrimp, sautéed
broccolini, cavatelli pasta in a creme sauce

ADD GRILLED CHICKEN \$8.99

SIDES

HOUSE CUT FRIES \$4.99

MAC & CHEESE \$5.99

SIDE SALAD \$5.99

SEASONAL SOUP

\$5.99 CUP \$11.99 BOWL

Rotating seasonal soup to fit the occasion.

SALADS

CAESAR SALAD \$12.99

ralph's romaine, house dressing,
parmesan crisp, croutons

ASIAN CRUNCH SALAD \$12.99 ^V

spring mix, apple, peanut vinaigrette,
pickled veg, fried wonton

ROASTED BEET SALAD \$13.99 ^{V GF}

roasted golden and red beets, honey-goat cheese,
candied pumpkin seeds, fresh herbs

ADD GRILLED CHICKEN \$8.99

GRILLED SALMON OR SEARED AHI TUNA \$13.99

BEVERAGES

FOUNTAIN SODA \$2.99

ICED TEA \$2.99

MEXICAN COKE \$3.99

MEXICAN SPRITE \$3.99

TOPO CHICO \$3.99

LIQUID DEATH \$3.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF = GLUTEN FREE • V = VEGETARIAN FRIENDLY

A 3% FEE IS APPLIED TO ALL CREDIT CARD TRANSACTIONS

COCKTAILS

DANGEROUS NIGHTS \$12.99

novo fogo cachaca, rhubarb, honey, ginger, nutmeg, lime

ESPRESSO MARTINI \$12.99

cathead vodka, mr black, licor 43, fcc coffee, demerara

HIGHLY FAVORED \$13.99

cathead vodka, falernum, matcha, pineapple, coconut, lime

COMPANY MAN \$13.99

redemption rye, rhum jm, chicory, angostura, demerara

SOFT CORE \$12.99

cathead honeysuckle, passion fruit, pineapple, lime

GRAPEFRUIT TECHNIQUE \$12.99

cathead honeysuckle, grapefruit, rosemary, gf lavender bitters

OYSTER SHOOTER \$7.99

cathead vodka or murrell's row gin mignonette, murder point oyster, charleston bloody mix, horseradish

BOOZE-FREE COCKTAILS AVAILABLE UPON REQUEST

JESUS QUINTANA \$13.99

rayu mezcal, pine liqueur, agave, lime

JUNGLE BIRD \$13.99

nonic rum blend, coconut-washed campari, pineapple, lime



NEW FASHION \$13.99

old forester bourbon, maple, green peppercorn, angostura, smoked glass

NONIC MARGARITA \$11.99

lunazul reposado, jm shrubb, lime, orange, agave

TOUCH OF GREY \$12.99

murrell's row gin-gin, creme-de-violette, elderflower, honey

WINE

RED

STRAIGHT SHOOTER \$13.99 / \$48.99

pinot noir - willamette valley

PARDUCCI \$11.99 / \$41.99

pinot noir - california

PASO D'ORO \$14.99 / \$52.99

cabernet sauvignon - california

HIGH VALLEY \$12.99 / \$45.99

cabernet sauvignon - california

LAPIS LUNA \$10.99 / \$38.99

red blend - california

ROSE & SPARKLING

BELLERUCHE \$10.99 / \$38.99

rose - france

AVISSI \$10.99 / \$38.99

prosecco - italy

GLASS / BOTTLE



WHITE

ANDRIAN \$12.99 / \$45.99

pinot grigio - italy

CHRISTOPHER MICHAEL \$10.99 / \$38.99

pinot gris - oregon

WHITEHAVEN \$12.99 / \$45.99

sauvignon blanc - new zealand

OCEAN ROAD \$10.99 / \$38.99

sauvignon blanc - south australia

MONIKER LA RIBERA \$14.99 / \$52.99

chardonnay - california

TOAD HOLLOW \$11.99 / \$41.99

chardonnay - california

ELK COVE \$13.99 / \$48.99

riesling - willamette valley

VIETTI \$11.99 / \$41.99

moscato - italy

COLD BEER

WE HAVE 24 ROTATING BEERS ON TAP

SEE BEER MENU ON TABLE FOR THE CURRENT SELECTION
OF WHAT WE'RE POURIN' & POPPIN'.

