WELCOME TO café nola @MOCA

LUNCH MENU

MUNCHIES & STARTERS

Daily Flatbread / house made dough / toppings change daily . . . 11

Haricot Frites / tempura fried green beans / parmesan-reggiano / horseradish aioli . . . 8

Sweet Potato Nachos / house-fried sweet potatoes / blue cheese / applewood smoked bacon / scallions / balsamic reduction (GF) . . . 8

Seasonal Soup / created daily / always delicious . . . 5/8

House Salad / artisan greens / grilled onions / parmesan / rosemary cornbread croutons / basil balsamic vinaigrette . . . 5/8

Sweet Potato Fries / crispy & sweet / parmesan / blue cheese dipping sauce . . . 6

ENTREES

Blackened Catch / rainbow trout or fresh catch / charred corn / Mexican crema / queso fresco / crispy collards (GF) . . . 16

Market Quiche / fresh & seasonally inspired daily quiche / house salad . . . 14

Seasonal Gnocchi / house made potato gnocchi / wilted kale blossoms / baby carrots / charred corn / spring onions / roasted garlic & corn buerre blanc / parmesan . . . 15

Nola Tacos / 2 flour tortillas / spicy slaw / pickled red onions / house chips & salsa / jerk chicken & rice . . . 11 tempura shrimp . . . 14

Shrimp & Grits / pan-seared shrimp / white wine & mushroom sauce / applewood bacon / smoked cheddar Bradley's stone ground grit cake / sun dried tomato crostini . . . 17

Chef's Pasta / fresh & seasonally inspired ingredients & pastas / changes daily . . . 14

SANDWICHES

Indian Chicken Salad / curry chicken / golden raisins / cilantro / almonds / house salad . . . 10

Chicken BLT Wrap / almond crusted chicken / applewood smoked bacon / French brie / fresh tomato / arugula / black peppercorn aioli / sweet potato chips . . . 14

Croissant Trio / chicken salad, Indian salad, tuna salad / soup or house salad . . . 12

Tuna Salad / dolphin safe tuna / fresh lime juice / chopped dill / house salad . . . 11

Grilled Cheese Du Jour / hot pressed coca bread / fillings change daily / soup or house salad . . . 11

Spicy Black Bean Burger / melted brie / house made pepper jelly / arugula / toasted ciabatta / sweet potato chips . . . 12

Vegetarian Wrap / sriracha & citrus marinated Arties Tempeh / asparagus / lemon & sun dried tomato goat cheese / pickled red onions / arugula / sweet potato chips . . . 12

Meatloaf Po-Boy / house ground pork / tobacco style onions / mozzarella cheese / down-home remoulade / house salad . . . 13

Jerk Wrap / chicken or Artie's Tempeh / cilantro rice / lime dressing / house chips & salsa . . . 12

House Chicken Salad / dried cranberries / basil / toasted walnuts / house salad . . . 10

SALADS & GREENS

Asian Noodle Bowl / rainbow trout or fresh catch / spicy Asian vegetable noodle salad / peanuts / cucumber / cilantro / chili-citrus vinaigrette. . . 16

Asparagus & Blueberry / grilled asparagus / fresh blueberries / goat cheese / champagne-blueberry vinaigrette / toasted GA pecans (GF) . . . 14

Spring Scallops / pan seared scallops / tomatoes / local radishes / cucumbers / curried pita chips / kale blossoms / mint vinaigrette / sriracha aioli . . . 17

Lobster Cobb / fresh steamed Maine lobster / chopped egg / crisp bacon / scallions / grape tomatoes / fried avocado / blue cheese dressing . . . 19

Korean Fried Chicken / spicy chicken / spinach / roasted baby carrots / scallions / sesame seeds / peanuts / kimchi vinaigrette . . . 15

Truffled Caesar / bacon / parmesan crisps / grape tomatoes / romaine hearts / herbed caesar dressing / black truffle butter basted local fried egg (GF) . . . 14

Roasted Chicken / baby spinach / gorgonzola / candied Georgia pecans / grape tomatoes / smoked tomato vinaigrette (GF) . . . 15

THE EXTRAS

Add the following to any salad or pasta:

Roasted Chicken . . . 5 **Pan Seared Scallops** (3) **or Maine Lobster** (2 oz.) . . . 8

Pan Seared U.S. Shrimp, Rainbow Trout or Fresh Catch . . . 7

Sweet Potato Fries or Haricot Vert Frites / substitute as side item. . . 3

Daily Desserts / server will describe today's seasonal selections. . . 6

Fresh Brewed Espresso . . . 4 **Cappuccino** . . . 5 **Coffee** . . . 3 / **Coffee Refill** . . . 1

Twinings Teas, Perrier . . . 3 **Soda, Iced Tea, Lemonade**. . . 2

Many of the ingredients you will eat today are sourced locally or grown by our staff.

Snail of Approval

Dining Room Manager & Sommelier: Mico Fuentes | Executive Chef: Kathy Collins | Sous Chef: Alex Guriak | (904) 366-6911 ext. 231

@cafenola 18% Gratuity added to parties of 8 or more | Gluten free options (GF)

THE STATE OF FLORIDA DIVISION OF HOTELS AND RESTAURANTS REQUIRES US TO REMIND YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 10/13