

Noca Eatery

1170 Canton St 30075-3641 · +17709928866 · Updated: Jan 14, 2026

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SHARABLES 10

burrata caprese	\$13.00
heirloom tomato, basil pesto, balsamic reduction, peruvian sea salt	
fried green tomato stack	\$13.00
goat cheese, arugula, pepper jelly	
little neck clam skillet	\$15.00
lemon and white wine butter, shallot, garlic, grilled focaccia	
deep fried calamari	\$15.00
piquillo peppers, roasted garlic, parmesan, charred lemon, basil pesto	
smoked salmon dip	\$15.00
house smoked salmon, cream cheese, apple chive purée, hand cut chips	
canton street charcuterie	\$26.00
local meats and cheeses, candied bacon, pickled vegetables, grain mustard, pepper jelly, grilled focaccia	
grilled artisanal flatbread	
chef selected, seasonally inspired	
smoked gouda fritters	\$13.00
panko crusted, flash fried, pepper jelly, micro greens	
smokehouse sliders	\$16.00
braised brisket, smoked gouda, caramelized onions, brioche bun, au jus	
p.e.i. mussels	\$17.00
truffle-parm house fries, caramelized onions, citrus-curry cream, grilled focaccia	

SALADS & SOUPS 6

north end salad	
artisan spring mix, tillamook cheddar, parmesan focaccia croutons, avocado, grape tomato, charred corn, cucumber, peppercorn ranch	
ahi tuna nicoise	\$25.00
seared ahi tuna, artisan spring mix, olive medley, red potato, six minute egg, haricot vert, grape tomato, cilantro vinaigrette	
summer spinach salad	\$15.00
baby spinach, cinnamon peaches, applewood smoked bacon, shaved red onion, candied walnuts, warm bacon vinaigrette	

claudius salad	
honey gem, applewood smoked bacon, shaved parmesan, six minute egg, parmesan focaccia croutons, caesar dressing	
the wedge	\$14.00
baby iceberg, gorgonzola crumbles, candied bacon, tomato, fried onion straws, peppercorn ranch	
soup of the day	
chef selected, seasonally inspired	

HANDHELDS 4

southern fried bánh mì	\$16.00
panko crusted chicken breast, charred lemon napa slaw, pickled cucumber and red onion, cilantro, sriracha-soy aioli, toasted focaccia	
baja fish tacos	\$16.00
grilled, blackened or fried cod, artisan spring mix, street corn salsa, roasted jalapeño mayo, cilantro, white corn tortillas	
main squeeze burger	\$17.00
blended c.a.b. beef, american cheese, vine ripe tomato, caramelized onions, arugula, garlic herb mayo, b+b pickle, brioche bun	
short rib french dip	\$19.00
braised beef short rib and brisket, swiss cheese, garlic herb mayo, caramelized onions, au jus, toasted hoagie	

MAINS 12

honey panko salmon	\$27.00
parmesan lemon risotto, braised baby spinach, cherry tomatoes, charred lemon and herb vinaigrette	
sesame ahi bowl	\$34.00
jasmine rice, warm green onion and cucumber salad, pickled watermelon radish, kimchi, ginger soy reduction, crispy wonton strips	
shrimp alfredo pasta	\$25.00
linguini, roasted corn, applewood smoked bacon, blistered tomatoes, creamy alfredo sauce, shaved parmesan	
spring puttanesca linguini	\$21.00
baby arugula, calabrian and caper butter, olive tapenade, evoo	
north end bistro chicken	\$21.00
panko crusted chicken breast, boursin mashed potatoes, bistro salad, charred lemon and herb vinaigrette	
bone-in pork chop	\$28.00
boursin mashed potatoes, crispy brussels sprouts, roasted apple	
barrel cut filet	\$45.00
7oz c.a.b., garlic haricot vert, roasted red potato, compound steak butter	
seared diver scallops	\$40.00
charred corn purée, parmesan lemon risotto, calabrian compound butter	
korean bbq short rib	\$30.00
soy and sesame braised short rib, jasmine rice, crispy kalettes, spicy chili sauce, house made kimchi	

proper fish & chips	\$24.00
gate city terminus porter battered cod, steak fries, roasted corn hushpuppies, citrus-tarragon tartar sauce	
rosemary steak kebob	\$27.00
bistro filet, basmati rice, bell pepper, red onion, grape tomato, garlic butter	
lemon chicken	\$26.00
grilled chicken breast, garlic haricot vert, boursin mashed potatoes, lemon caper beurre blanc	

WINE 33

cabernet	\$11.00
Josh Cellars, California	
cabernet	\$12.00
Juggernaut, North Coast Hillside	
cabernet	\$14.00
Decoy, Sonoma	
cabernet	\$15.00
Daou, Paso Robles	
cabernet	\$19.00
Quilt, Napa	
cabernet	\$22.00
Austin Hope, Paso Robles (1L)	
cabernet	\$29.00
Caymus, Napa (1L)	
pinot noir	\$11.00
Boen, Tri-County	
pinot noir	\$13.00
J. Vineyards, Tri-County	
pinot noir	\$14.00
Benton-Lane, Willamette	
pinot noir	\$20.00
Belle Glos “Clark & Telephone”, Santa Maria	
compelling reds	\$10.00
Seven Falls Merlot, Wahluke Slope	
compelling reds	\$11.00
Gascon Malbec, Mendoza	
compelling reds	\$13.00
Opolo “Summit Creek” Zinfandel, Paso Robles	

compelling reds	\$20.00
Walking Fool Red Blend, Suisun	
chardonnay	\$11.00
William Hill, Central Coast	
chardonnay	\$12.00
Mer Soleil, Santa Lucia Highlands	
chardonnay	\$13.00
Raeburn, Russian River	
chardonnay	\$16.00
Diatom, Santa Barbara	
chardonnay	\$22.00
Rombauer, Napa	
pinot grigio	\$11.00
La Crema, Monterey	
pinot grigio	\$12.00
Maso Canali, Trentino	
pinot grigio	\$14.00
Santa Margherita, Alto-Adige	
interesting whites	\$11.00
Reyneke Vinehugger Chenin Blanc, South Africa	
interesting whites	\$12.00
Threadcount Sauvignon Blanc, California	
interesting whites	\$13.00
Whitehaven Sauvignon Blanc, Marlborough	
interesting whites	\$16.00
J. Lohr Riesling, Monterey	
interesting whites	
Twomey Sauvignon Blanc, Napa	
rosé/sparkling	\$9.00
Anna De Codorniu Brut Rosé, Spain	
rosé/sparkling	\$12.00
Mirabello Prosecco, Veneto 187ml	
rosé/sparkling	\$13.00
Fleur de Mer Rosé, Provence	
rosé/sparkling	
Veuve Clicquot, Champagne	

rosé/sparkling

Nicolas Feuillatte Brut, Chouilly

COCKTAILS 12

jungle bird	\$14.00
rumhaven coconut rum, campari, aperol, lime juice, demerara syrup, dehydrated lime	
sunset sangria	\$15.00
grey goose l’orange, aperol, lemon sour, pineapple juice, brut champagne, dehydrated orange	
espresso martini	\$15.00
camarena reposado tequila, cold brew, kahlua, rumchata, creme de cacao, espresso beans	
ketel botanical mules	\$14.00
fresh lime, q ginger beer ketel one + ketel grapefruit rose + ketel cucumber mint ketel peach and orange blossom	
blackberry harvest margarita	\$13.00
don fulano blanco tequila, triple sec, fresh blackberries and jalapeños, lime juice, agave nectar, fresh jalapeño and lime	
royal hibiscus martini	\$15.00
ketel one grapefruit rose vodka, grand marnier, lime juice, hibiscus syrup, dehydrated lemon	
lavender gin fizz	\$15.00
empress gin, lavender simple syrup, house made lemon sour, seltzer water, dehydrated lemon	
north x end old fashioned	\$15.00
elijah craig small batch bourbon, house made orange simple syrup, h+h cherry bitters, filthy cherry	
ruby ruby martini	\$13.00
tito’s vodka, st. germain elderflower liqueur, fresh grapefruit and lemon juice, dehydrated lemon	
southern charm smash	\$15.00
buffalo trace bourbon, sweet tea, pineapple juice, lemon sour, muddled mint, fresh mint sprig	
figo manhattan	\$15.00
whistlepig piggyback rye, sweet vermouth, montenegro amaro, orange bitters, filthy cherry	
coconut inferno	\$14.00
400 conejoes mezcal, myers dark rum, coconut cream, orange juice, pineapple juice, dehydrated lime, cinnamon dust	

BEER & SELTZER 14

draft	\$6.00
Creature Comforts Classic City Lager	
draft	\$6.00
Gate City Fast Fjord IPA	
draft	\$4.00
Michelob Ultra Light Lager	

draft	\$6.00
Scofflaw Basement IPA	
draft	\$5.00
Stella Artois Belgian Pilsner	
draft	
Variant Brewing Rotating Tap	
bottle/can	\$8.00
Atlanta Hard Cider 16 oz. Seasonal Cider	
bottle/can	\$5.00
Blue Moon Belgian Wheat	
bottle/can	\$4.00
Creature Comforts Classic City American Lager	
bottle/can	\$5.00
Corona Premier Mexican Light Lager	
bottle/can	\$6.00
Gate City Copperhead Amber Ale	
bottle/can	\$6.00
High Noon Seasonal Flavors	
bottle/can	\$4.00
Miller Lite Pilsner	
bottle/can	\$5.00
SweetWater 420 Pale Ale	