

# Cafe Nola

4 E Patrick St 21701-5628 · +13016946652 · Updated: Jan 14, 2026

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## ENTREES 13

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### Bagels

plain, sesame, everything, poppy seed, 7 grain. toppings: butter, cream cheese, hummus, grape jelly, wildflower honey

#### AVAILABLE OPTIONS

\$4.00

Toppings: \$0.75

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### Frittata

asparagus, mushrooms, tomatoes, caramelized onions, dill chevre, side salad

**\$15.00**

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### Pick Me Up

3 eggs any style, 3 strips of bacon, buttered toast

#### AVAILABLE OPTIONS

\$11.00

Roasted Potatoes or Fresh Fruit; Sub Soup For:

\$2.00

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### Biscuits & Gravy

3 buttermilk biscuits and sausage gravy; sub veggie gravy

#### AVAILABLE OPTIONS

\$14.00

Roasted Potatoes or Fresh Fruit; Sub Soup for:

\$2.00

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### Nola Granola

Blueberry maple hemp granola with toasted coconut, slivered almonds, dried blueberries, bee pollen, honey organic yogurt or milk; no honey. Organic yogurt or milk (whole, skim, soy, almond)

**\$12.00**

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### French Toast

side of fruit compote, 2 eggs any style, 3 strips of bacon

**\$12.00**

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### Italian Benedict

poached eggs, sprinkled prosciutto, hollandaise, pesto, english muffin

#### AVAILABLE OPTIONS

\$12.00

Roasted Potatoes or Fresh Fruit; Sub Soup for:

\$2.00

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### Chesapeake Benedict

jumbo lump crab cakes, poached eggs, sprouts, old bay hollandaise, english muffin

#### AVAILABLE OPTIONS

\$18.00

Roasted Potatoes or Fresh Fruit; Sub Soup For:

\$2.00

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### Smoked Hash

chorizo sausage, red bliss & sweet potatoes, peppers, onions, kale, poached eggs, green tomatillo hollandaise; sub smoked tempeh

**\$15.00**

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### Shrimp Hominy

sauteed shrimp, cherry tomatoes, onions, garlic, bacon, mannings hominy, jalapeno goat cheddar cheese, mesquite seasoned crispy spinach, poached egg; sub tofu

**\$17.00**

**Steak & Eggs** **\$15.00**

6oz n.y. strip, bearnaise, brunch potatoes, 2 eggs any style

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**Lox Board** **\$15.00**

house cured lox, cream cheese, red onions, capers, tomato, grain mustard, dill chevre, blackberry shallot jam, cornichons, toasted bagel on the side

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**Croissant Sandwich** **AVAILABLE OPTIONS**

fried egg & cheddar cheese with your choice of bacon, or sausage

\$12.00

Roasted Potatoes or Fresh Fruit; Sub Soup for:

\$2.00

**APPS** 11

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**Poutine** **\$9.00**

russet potato french fries, pork gravy, white cheese curd, scallions, parsley; sub veggie gravy

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**Buffalo Wings** **\$8.00**

buffalo or asian

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**Empanadas** **\$9.00**

shallot & goat cheese filled empanadas, spicy pickled beets, balsamic-orange reduction

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**Onion Rings** **\$5.00**

bacon tempura, fried onion rings, krantz honey mustard

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**Mac & Cheese** **\$8.00**

cheesesteak or cauliflower

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**Beet Chips** **\$5.00**

house cut beet chips, gorgonzola aioli

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**House Cut Fries** **\$5.00**

sweet potato or russet

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**Fried Pickles** **\$6.00**

parmesan & mesquite seasoned chips, chipotle aioli

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**Burrata** **\$12.00**

burrata cheese, fried artichoke, tomato, basil, olives, reduced balsamic, olive oil, bread

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**Pupusa** **\$9.00**

pork & cheese or red bean & cheese, cabbage, red sauce

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**Mezze** **\$12.00**

hummus, babaganush, tzatziki, tabouli, olives, carrots, peppers, cucumber, olive oil, lavash; no tzatziki

**SANDWICHES & WRAPS** 9

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### Chipotle Turkey Club

smoked turkey, avocado, bacon, chipotle  
veganise, hummus, tomato, lettuce, cucumber,  
sprouts, toasted wheat; sub tempeh

**AVAILABLE OPTIONS**  
\$9.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Pork & Greens

roasted pork shoulder, sharp provolone, broccoli  
rabbe & spinach, arugula sauce, hot peppers,  
sub roll

**AVAILABLE OPTIONS**  
\$10.00  
House Cut Fries, Sweet Potato Fries, Fruit, or Side Salad; Substitute Soup For: \$2.00

### Cajun Turkey Meatloaf

glazed turkey meatloaf, lettuce tomato, cajun  
hot pepper relish, remoulade, rye

**AVAILABLE OPTIONS**  
\$11.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Black Bean Wrap

house-made black bean patty, pickled red  
cabbage, fermented salsa, chipotle veganise,  
avocado, warm spinach wrap

**AVAILABLE OPTIONS**  
\$10.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Tuna Salad Sandwich

albacore tuna salad, wheat toast, iceberg,  
tomato, cucumber, onion sprouts

**AVAILABLE OPTIONS**  
\$10.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Local Grass Fed Burger

local & organic beef, cheddar cheese, bacon,  
lettuce, heirloom tomato, pickled red onions,  
brioche bun; sub portobello

**AVAILABLE OPTIONS**  
\$12.00  
Add Egg: \$1.50  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Shrimp Po Boy

fried shrimp, sriracha mayo, lettuce, tomato,  
onion, cilantro, sub roll

**AVAILABLE OPTIONS**  
\$9.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup for:  
\$2.00

### Tempeh BLT

bacon, lettuce, tomato, vegan mayo, toasted  
wheat; sub bacon

**AVAILABLE OPTIONS**  
\$8.00  
Served with Chips; Sub Fries (Sweet Potato or Russet), Side Salad or Cup of Soup For:  
\$2.00

### Falafel

falafel, pickled onion, tabouli, pickles, lettuce,  
tomato, tahini sauce, tzatziki, lavash; no tzatziki

**\$8.00**

## SALADS 4

### Nola House Salad

organic mixed greens, baby heirloom tomatoes, croutons, cucumbers, marinated mushrooms, fermented cauliflower, sprouts, house  
vinaigrette

**\$11.00**

<b>Heirloom Tomato</b>	<b>\$15.00</b>
smoked braised pork belly, heirloom tomatoes, pickled onions, cracked pepper aioli, soft cooked egg, pickled fried green tomato, crostini, arugula vinaigrette	
<b>Watermelon</b>	<b>\$13.00</b>
watermelon, ricotta, organic arugula, surryano ham, basil oil, fig glaze, pickled watermelon rind	
<b>Steak Salad</b>	<b>\$16.00</b>
cold smoked cast iron seared flank steak, organic arugula, baby heirloom tomatoes, grilled red onions, smoked baby beets, crispy hen of the woods, mountaintop bleu, burnt tomato vinaigrette	

## DESSERTS 1

<b>Cold Brew Brownie Sundae</b>	<b>\$9.00</b>
cold brew coffee baked brownie, vanilla ice cream, cold brew caramel, hot fudge, candied pecans, whipped cream	

## INFUSION COCKTAILS 11

<b>Red Handed</b>	<b>\$8.00</b>
beet & jam vodka, montenegro, saint germain, lemon	
<b>Illytini</b>	<b>\$9.00</b>
illy espresso infused vodka, kahlua, cream	
<b>The King's Stand</b>	<b>\$9.00</b>
paddington rye, cognac, sweet vermouth, lemon, mint	
<b>The AC</b>	<b>\$8.00</b>
watermelon vodka, watermelon thyme cordial, lillet blanc, lemon	
<b>The Local</b>	<b>\$8.00</b>
locally picked fruit in season, citrus - our harvest cocktail	
<b>Two In The Heart</b>	<b>\$8.00</b>
pineapple & cardamom tequila, strega, falernum, lime	
<b>Mallmann</b>	<b>\$9.00</b>
burnt lemon & rosemary gin, boomsma, txakolina	
<b>Springer Mountain Julep</b>	<b>\$8.00</b>
peach & mint bourbon, smoked maple syrup	
<b>Mama's Stash</b>	<b>\$8.00</b>
mama juana, citrus, ginger beer	
<b>Manolin</b>	<b>\$8.00</b>
asian pear, mango & basil rum, lime, orange bitters, cava	
<b>Garden Martini</b>	<b>\$8.00</b>
tomato vodka, tomato juice, basil oil	

## RED WINE 3

<b>House Red</b>	<b>\$5.00</b>
<b>Pinot Noir, Benoit Badoz - Jura, France 2013</b>	<b>AVAILABLE OPTIONS</b>
	\$10.00
	\$40.00
<b>Chianti, Lamole di Lamole - Toscana, Italy 2009</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$36.00

## WHITE WINE <sup>5</sup>

<b>House White</b>	<b>\$5.00</b>
<b>Gewurztraminer, Villa Wold - Pfalz, Germany</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	\$32.00
<b>Pinot Grigio, Nals Margreid - Alto Adige, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$36.00
<b>Chardonnay, Martin Ray - Russian Rivier Valley, CA</b>	<b>AVAILABLE OPTIONS</b>
	\$10.00
	\$40.00
<b>Txakolina, Txomin Etxaniz - Getaria, Spain 2014</b>	<b>AVAILABLE OPTIONS</b>
	\$10.00
	\$40.00

## BOTTLED BEER <sup>15</sup>

<b>Bold Rock Virginia Apple Hard Cider</b>	<b>\$5.00</b>
<b>Dales Pale Ale</b>	<b>\$6.00</b>
<b>Fatti Bio-Perle Biodynamic Pils</b>	<b>\$7.00</b>
<b>Fatti Ritter Trunk Dunkles Exportbier</b>	<b>\$7.00</b>
<b>Flying Dog Doggie Style Pale Ale</b>	<b>\$5.00</b>
<b>Flying Dog Raging Bitch Belgian Style IPA</b>	<b>\$5.00</b>
<b>Flying Dog Bloodline IPA</b>	<b>\$5.00</b>
<b>Miller Lite</b>	<b>\$4.00</b>
<b>Miller High Life</b>	<b>\$3.00</b>
<b>Pabst Blue Ribbon 16oz</b>	<b>\$3.00</b>
<b>RAR Nanticoke Nectar IPA</b>	<b>\$6.00</b>

<b>Red Stripe 24oz</b>	<b>\$7.00</b>
<b>Tecate</b>	<b>\$4.00</b>
<b>Union DuckPin Pale Ale</b>	<b>\$6.00</b>
<b>Yuengling Lager</b>	<b>\$4.00</b>

## COFFEE & ESPRESSO 9

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<b>Brewed Illy Coffee</b>	<b>\$2.50</b>
Regular or Decaf	
<b>Cold Brew</b>	<b>\$3.25</b>
<b>Cafe Au Lait</b>	<b>\$3.00</b>
<b>Americano</b>	<b>\$2.45</b>
<b>Single Espresso</b>	<b>\$1.75</b>
<b>Double Espresso</b>	<b>\$2.25</b>
<b>Cappuccino</b>	<b>\$4.00</b>
<b>Italian Style Latte / Cappuccino</b>	<b>\$2.50</b>
<b>Latte</b>	<b>\$4.00</b>

## TEA 5

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### Black Tea

Breakfast Bliss, Earl Grey, Spiced Chai, Peach Ginger, Gypsy Love (Black Tea w/Rose Petals)

### Green Tea

China Green, Lemon Jasmine, Egyptian Mint

### White Tea

Plum Blossom

### Red Tea (Caffeine Free)

Rooibos, Red Lavender, Brazilian Berry

### Herbal Tea

Yerba Mate, Chamomile (Caffeine Free)

## TEA LATTE 5

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### Black Tea

Breakfast Bliss, Earl Grey, Spiced Chai, Peach Ginger, Gypsy Love (Black Tea w/Rose)

## Green Tea

China Green, Lemon Jasmine, Egyptian Mint

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## White Tea

Plum Blossom

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## Red Tea (Decaf)

Rooibos, Red Lavender, Brazilian Berry

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## Herbal Tea

Yerba Mate, Chamomile (decaf)

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## SIGNATURE LATTES <sup>4</sup>

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### Blackberry White Mocha

Blackberry & White Chocolate

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### Ninja Turtle

Hazelnut, Caramel & Chocolate

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### German Chocolate

Caramel, Coconut & Chocolate

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### Clydesdale

White Chocolate & Caramel

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