

start me up

when in brussels \$9.50

brussels sprouts, almonds, dried cranberries, goat cheese, pickled red onion, chili threads, sesame soy vinaigrette ^{GF}

pickle me up skrimp salad \$11.50

pickled gulf shrimp, melon, sweet onion, mint ^{GF}

squashburgler \$9.50

butternut squash, cotija cheese, chili crunch, red onion, pepitas, lemon vinaigrette* ^{GF}

dip baby dip \$6.50

baby lima beans, Greek yogurt, cilantro, cumin, wafer crackers

pimento cheese whip \$6.50

pimento, cheddar, wafer crackers

bridge club delite \$6.50

Greek yogurt, pickapepper sauce, wafer crackers

trouser press sandwiches

gobble till you wobble \$11.75

sous vide turkey breast, cranberry horseradish mayo, pickled red onion, arugula

oink moo blu \$13.75

hanger steak, Beeler's bacon, blue cheese, baby spinach, bacon fat mayo, grainy mustard

cubano \$11.75

roasted pork, ham, swiss, mustard, house made dill pickle

the phat vegetarian \$10.75

roasted squash, mac-n-cheese

All sandwiches served with a house side salad.

Substitute GF Toast for your bread for \$1.00 extra

one stone dinner menu

served Thu-Sat 5pm-9pm

323 verret street

www.onestonenola.com

apéritifs

tattersall italiano \$9.50

fleur de lis \$9.50

one stone limoncello \$9.50

willet bourbon \$14.00

afterspoon delites

gelato \$4.50

ask you server about today's flavors

apple tart \$8.50

flakey pastry, warm apple, vanilla gelato, fresh mint

coke float \$6.50

coca-cola, vanilla gelato

add a shot of bourbon \$7.00

affogato \$6.75

Coava espresso over vanilla nutmeg gelato

add a shot of bourbon \$7.00

ALL PRICES INCLUDE TAX

ALL TO GO ORDERS WILL INCUR A \$.50/ITEM CHARGE

stolen from Chef Jeremy Conner, we dare him to steal it back

We are not cross contamination free,

but we will try our best to accomodate dietary restrictions.

Please make your server aware of any food allergies.

Consuming raw or undercooked eggs may increase your risk of foodborne illness.

the hits

pot roast \$15.50

classic hanger steak pot roast, new potato wedges, fresh herb salad ^{GF}

chicken pot pie \$13.50

srsly?

shrimp n' grit skillet \$17.00

gulf shrimp, bbq shrimp sauce, Delta Grinds grit cake ^{GF}

bunny chow \$13.50

Durban curry chicken, white bread bowl, lemon chutney

the V sides

welcome to carrot-dise \$6.50

heirloom carrots, lemon crème fraîche, carrot top pesto ^{GF}

whistlin' dixie squash \$6.50

yellow dixie squash, sweet onion, thyme, bread crumbs

mr. green beans \$6.50

roasted green beans, pecans, garlic ^{GF}

big daddy mac n' cheez \$9.50

dinner portion mac n' cheez, bacon crumbles, chives

the next generation

trouser press grilled cheez \$7.75

cheddar, swiss, side of apple slices

lil baby mac n' cheez \$7.75

mac n' cheez, bacon crumbles

dinnerable \$7.75

fresh fruit, pickles, pepperoni, butter croissant