

novelle

JUMBO SHRIMP COCKTAIL (5) | 16

Bloody Mary Cocktail Sauce, Grilled Lemon Confit

CHARCUTERIE BOARD | 17

Assorted Cured Meats, Artisanal Cheeses, Red Wine Poached Pears, Stone Ground Mustard, Bourbon Candied Walnuts

PORT WINE & GOAT CHEESE FILLED ARANCINI | 15

Panko Crusted, Caramelized Onion, Tomato Cream Sauce, Fried Shallots

FRIED CALAMARI | 18

Point Judith Calamari, Cherry Peppers, Garlic, Spicy Aioli

FRIED LOBSTER MAC & CHEESE | 12

Panko Crusted, Gouda Cheese, Beurre Blanc

SPINACH CRAB DIP | 15

Served with Grilled Crostini

DRY AGED SLIDERS | 14

Onion, Bacon Jam, Arugula, Private Stock Cheddar, House Kettle Chips

CHICKEN WINGS (6) | 12

Served with Housemade Ranch Dressing, Carrots, Celery

NOVELLE CAESAR SALAD | 12

Parmesan Frico Bowl, Housemade Caesar Dressing
(Add 4oz Prime Flat Iron Steak \$14 | Creole Shrimp \$4/each)

SHRIMP & GRITS | 24

Creole Style Shrimp, Creamy Yellow Grits, Sausage, Tomato Coulis

SWEET HEAT CHICKEN & WAFFLES | 22

Buttermilk Fried Chicken, Aged Cheddar & Bacon Waffle, Spicy Maple Syrup

STEAK FRITES | 32

Grilled 8oz Prime Flat Iron Steak, House Cut Fries, Garlic Confit, Baby Arugula

CLASSIC MOLTEN CHOCOLATE LAVA CAKE | 10

Warm Chocolate Banana Liquid Center, Drizzle of Salted Caramel, Vanilla Bean & Mascarpone Gelato

HOUSEMADE DONUTS | 10

Glazed Donuts with Black Cherry Crème Anglaise

Items can be cooked to order or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase the risk of foodborne illness.