



## intro

**boiled peanuts** GF V  
cajun spice . pickle brine • 4

**cheddar buttermilk biscuits**  
hot honey butter . flaky salt • 9

**deviled eggs** GF  
trout roe . dill • 7

**spiced pecans** GF V  
brown sugar . chile pepper • 6

**cheeses**  
buttermilk-benne seed crackers  
homemade preserves  
peanut brittle • 14

## opening acts

**pimento cheese**  
crudites . buttermilk benne seed crackers • 13

**burrata with pickled peach** GF V  
hazelnut . arugula • 16

**garden herb salad** GF V  
radish . spiced pecans • 12

**heirloom tomato salad basil** GF V  
cucumber . balsamic . olive oil • 17

**hickory smoked hot wings** GF  
buttermilk blue cheese . celery • 16

**lake vermilion crawfish gumbo**  
wild rice . smoked sausage . blue crab • 18

**peel & eat gulf shrimp** GF  
comeback sauce • 16

**sweet corn & hominy chowder** GF  
blue crab . gulf shrimp • 14



## headliners

**shrimp & grits** GF  
sweet corn . pork andouille • 24

**rabbit tortelli**  
english pea . carrot . preserved lemon • 24

**roasted duck breast** GF  
almond . mint . truffled duck jus • 33

**blackened trout** GF  
lima bean succotash . crushed herbs • 29

**asparagus** GF  
gigante beans . truffle egg foam . herbs • 22

**american wagyu\*** GF  
warm potato salad . sherry vinegar  
local mushrooms • 34

**fried chicken sandwich**  
ancho bbq . house pickles • 14  
add fries • 2

**dakota cheeseburger**  
american wagyu . comeback sauce  
white american cheese • 15  
add tasso bacon • 2  
upgrade to pimento cheese • 2  
add fries • 2

## side acts

steamed carolina gold rice GF V • 5

white cheddar grits GF • 7

dirty rice GF • 7

lima bean succotash GF • 7

warm potato salad GF V • 6

**french fries** GF  
cajun spice . crab boil béarnaise • 7

## curtain calls

**caramelized banana crêpes**  
dark rum . almonds . tasso bacon • 14

**framboise pistachio cake**  
bavarian cream • 12

**passion fruit bar** GF  
poppy seed . italian meringue • 12

**mississippi mud pie**  
triple chocolate . bailey's irish cream • 14

**dakota cheesecake**  
pecan praline . sorghum caramel • 14

executive chef:  
remy pettus

sous chefs:  
scott arnold  
asher larson

custom dinnerware:  
kevin caufield

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness. (GF: gluten free, V: vegan)