



event calendar

executive chef:  
remy pettus

sous chefs:  
scott arnold  
asher larson

custom dinnerware:  
kevin caufield



## intro

**boiled peanuts** GF V  
cajun spice . pickle brine • 6

**cheddar buttermilk biscuits**  
hot honey butter . flaky salt • 10

## opening acts

**pimento cheese**  
crudites . buttermilk benne seed crackers • 15

**compressed cucumber  
& dungeness crab salad**  
white shoyu . citrus . chilies • 21

**garden herb salad** GF V  
radish . spiced pecans • 15

## headliners

**shrimp & grits** GF  
sweet corn . pork andouille • 25

**smoked ricotta tortelli**  
beet pasta . spinach . pesto • 22

**wild acres duck breast** GF  
blood orange . fennel . vanilla . black truffle • 37

**pecan-crust halibut** GF  
sautéed kale . salsify chips . bacon • 38

## side acts

steamed carolina gold rice GF V • 7

white cheddar grits GF • 8

black-eyed peas over rice GF V • 8

smoked pork . sautéed kale GF • 8

steamed cajun potatoes GF V • 8

**french fries** GF  
cajun spice . crab boil béarnaise • 9

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

**deviled eggs** GF  
trout roe . dill • 8

**spiced pecans** GF V  
brown sugar . chile pepper • 8

**black garlic caesar salad** GF  
wild rice . parmesan . anchovy • 17  
add bacon • 3

**hickory smoked hot wings** GF  
buttermilk blue cheese . celery • 15

**lake vermilion crawfish gumbo**  
wild rice . smoked sausage . blue crab • 22

**braised turnips** GF  
hominy . parmesan . pickled pepper • 23

**american wagyu\*** GF  
charred leeks . steamed cajun potatoes  
leek cream sauce . pickle salad • 38

**rabbit sugo**  
tagliatelle pasta . seasonal mushrooms  
vegetable ragu . rabbit demi • 29

## curtain calls

**banana cream crêpe cake**  
vanilla cookie . crème anglais • 14

**pineapple pistachio cake**  
coconut cream . macaron • 15

**key lime bar** GF V  
berry blast . tapioca crisps • 13

## cheeses

buttermilk-benne seed crackers  
homemade preserves  
peanut brittle • 16

**peel & eat gulf shrimp** GF  
comeback sauce • 19

**sweet corn & hominy chowder** GF  
blue crab . gulf shrimp • 17

**fried chicken sandwich**  
ancho bbq . house pickles • 13  
add fries • 3

**dakota cheeseburger**  
american wagyu . comeback sauce  
white american cheese • 15  
add tasso bacon • 3  
upgrade to pimento cheese • 3  
add fries • 3  
add patty • 5

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

**dakota cheesecake**  
pecan praline • 14

**warm chocolate chip cookies**  
mixed chocolate • 7

the dakota is committed to sourcing products that are as local, organic, and sustainable as possible. our meats, poultry, and fish come exclusively from ecologically sustainable farms that focus on the humane treatment of animals raised without antibiotics or growth hormones.