



event calendar

executive chef:
remy pettus

sous chefs:
asher larson
nicholas malia

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

**pickled strawberry
& rhubarb salad**
ricotta . brioche croutons • 18

garden herb salad GF V
radish . spiced pecans • 15

headliners

shrimp & grits GF
sweet corn . pork andouille • 25

chevre agnolotti
dill . bacon . corn • 22

**juniper crusted wild acres
duck breast** GF
fava . maitake . mustard . ramp . orange • 37

roasted vegetable bruschetta V
pickles . grilled baguette
seasonal vegetables • 24

side acts

steamed carolina gold rice GF V • 7

white cheddar grits GF • 8

xo white beans over rice GF V • 8

grilled broccolini beurre blanc
marcona almonds GF • 12

young 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 benton's bacon • 5

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

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

blackened lake trout GF
xo white beans . preserved lemon . young
greens • 33

american wagyu zabuton* GF
harissa . grilled broccolini
young cajun potato . scallion • 38

spring wild mushroom tagliatelle
arugula . parsley . shallot . peas . mint • 27

boneless wild acres half chicken
seasonal vegetable . foie butter . jus • 36

curtain calls

caramelized banana crepes
rum sauce . bacon . mint • 14

strawberry cream cake
pistachio crumb • 15

key lime bar GF V
berry coulis . 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 bacon • 3
upgrade to pimento cheese • 3
add fries • 3
add patty • 5

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

basque style cheesecake
wild rice crust . sorghum caramel
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.