



## intro

**marinated olives** GF V • 9

**cheddar buttermilk biscuits**

hot honey butter . flaky salt • 10

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## opening acts

**pimento cheese**

crudites . buttermilk-benne seed crackers • 15

**grilled broccolini** GF

beurre blanc . marcona almonds • 12

**icebox buttermilk & tomato salad** GF

lettuce . summer cherry tomatoes

pickled shallot . chives • 17

add benton's bacon • 5

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## headliners

**shrimp & grits** GF

sweet corn . pork andouille • 25

**courgette ravioli**

seasonal squash . marinated tomatoes

giardiniera white wine sauce • 22

**blackened braised cabbage** V

legume purée . miso . southern furikake • 22

**juniper crusted wild acres duck breast** GF

fava . maitake . mustard . ramp . orange • 37

**boneless wild acres half chicken** GF

seasonal vegetables . foie butter . jus • 36

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## side acts

steamed carolina gold rice GF V • 7

white cheddar grits GF • 8

seasonal succotash GF • 8

young cajun potatoes GF V • 8

**french fries** GF

cajun spice . crab boil béarnaise • 9

**deviled eggs** GF

trout roe . dill • 8

**spiced pecans** GF V

brown sugar . chile pepper • 8

**garden herb salad** GF V

radish . spiced pecans • 15

**stone fruit caprese salad**

hand pulled mozzarella . peach preserves

saba • 18

**hickory smoked hot wings** GF

buttermilk blue cheese . celery • 15

**poached catfish cajun vierge** GF

tomato confit . pickled chiles . oregano

carolina gold rice • 33

**american wagyu zabuton\*** GF

harissa . grilled broccolini

young cajun potato . scallion • 38

**saffron tagliatelle**

guajillo butter . pickled fresno . manchego • 24

add shrimp • 12

add crab • 12

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## curtain calls

**caramelized banana crepes**

rum sauce . bacon . mint • 14

**strawberry cream cake**

pistachio crumb • 15

**key lime bar** GF V

berry coulis . orange tuiles • 13

**cheeses**

buttermilk-benne seed crackers

homemade preserves . peanut brittle • 16

**lake vermilion crawfish gumbo**

wild rice . smoked sausage . blue crab • 22

**peel & eat gulf shrimp** GF

comeback sauce • 19

**sweet corn & hominy chowder** GF

blue crab . gulf shrimp • 17

**roasted vegetable bruschetta** V

pickles . grilled baguette . seasonal vegetables • 22

**fried chicken sandwich**

red onions . ancho bbq . house pickles • 13

add fries • 3

add bearnaise • 3

**dakota cheeseburger**

american wagyu . comeback sauce

white american cheese • 15

add pimento cheese • 3

add bacon • 3

add patty • 5

add fries • 3

add bearnaise • 3

**mississippi mud pie**

triple chocolate . elle's irish cream mousse • 14

**peach & buttermilk pie**

almond toffee . orange meringue • 15

**warm chocolate chip cookies**

mixed chocolate • 7

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