



## intro

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

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

**deviled eggs\***  
salmon roe, dill • 7

**spiced pecans** GF V  
brown sugar, chile pepper • 5

**cheeses**  
buttermilk crackers,  
homemade preserves,  
peanut brittle • 14

## opening acts

**country ham**  
gougeres, pimento cheese • 16

**burrata** GF  
pickled peaches,  
hazelnut, arugula • 12

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

**lake vermilion crawfish gumbo**  
wild rice, smoked sausage,  
blue crab • 16

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

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

**heirloom tomatoes** GF  
avocado, country ham • 14

**pimento cheese**  
buttermilk-benne seed crackers • 8

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



## headliners

**shrimp & grits**  
sweet corn, andouille • 24

**sweet potato tortelli**  
hazelnuts, brussel sprout leaves  
small 12 large 24

**chicken fried quail**  
collard greens, tasso bacon • 24

**pan-roasted duck breast\*** GF  
georgia peaches, almond • 34

**blackened trout**  
lima bean succotash, crushed herbs • 28

**american wagyu\*** GF  
warm potato salad, sherry  
vinegar, local mushrooms • 32

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

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

## side acts

steamed carolina gold rice GF • 4

white cheddar grits GF • 7

dirty rice GF • 7

lima bean succotash GF • 6

warm potato salad GF V • 5

**french fries**  
cajun spice, crab boil bearnaise GF • 7

## curtain calls

**peaches & cream**  
creme chiboust, spiced shortbread • 10

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

**cherry-buttermilk pie** • 10

**seasonal fruit cobbler** GF V  
changes frequently, always dairy-free • 10

**mississippi mud pie**  
triple chocolate, Bailey's Irish cream • 14

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

executive chef:  
remy pettus

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