



intro

boiled peanuts GF V
cajun spice, pickle brine • 4

cheddar buttermilk biscuits
hot honey butter, flaky salt • 9

deviled eggs* GF
salmon roe, dill • 7

spiced pecans GF V
brown sugar, chile pepper • 5

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

opening acts

country ham
gougeres, pimento cheese • 16

burrata GF
roasted beets, yogurt,
mint, nasturtium • 14

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 GF
blue crab, gulf shrimp • 14

heirloom carrot salad GF
peanut hummus, country ham • 15

pimento cheese
buttermilk-benne seed crackers • 8

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



headliners

shrimp & grits GF
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
seckel pear, rutabaga, almond • 34

blackened trout GF
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 V • 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

caramel apple GF
strawberry meringue, olive oil crumb,
candied mint • 11

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

cherry-buttermilk pie • 10

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

dakota cheesecake
pecan praline, sorghum caramel • 14

executive chef:
remy pettus

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)