



intro

boiled peanuts GF V
cajun spice . pickle brine • 4

cheddar buttermilk biscuits
hot honey butter . flaky salt • 9

deviled eggs GF
trout roe . dill • 7

spiced pecans GF V
brown sugar . chile pepper • 6

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

opening acts

pimento cheese
crudites . buttermilk benne seed crackers • 13

burrata with pickled peach GF
hazelnut . arugula • 16

garden herb salad GF V
radish . spiced pecans • 12

heirloom tomato salad GF V
cucumber . balsamic . basil • 17

hickory smoked hot wings GF
buttermilk blue cheese . celery • 16

lake vermilion crawfish gumbo
wild rice . smoked sausage . blue crab • 18

peel & eat gulf shrimp GF
comeback sauce • 16

sweet corn & hominy chowder GF
blue crab . gulf shrimp • 14



headliners

shrimp & grits GF
sweet corn . pork andouille • 24

sweet potato tortelli
smoked chili . braised turnips . kikos • 25

roasted duck breast GF
cranberry . compressed apple . sunchoke • 34

blackened trout GF
lima bean succotash . crushed herbs • 29

roasted carrots GF
hot honey mascarpone . petit salad
chili • 23

american wagyu* GF
charred leeks . steamed cajun potatoes
leek cream sauce . pickle salad • 35

black pepper linguine
fennel . orange . 'cracklings' • 24

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

dakota cheeseburger
american wagyu . comeback sauce
white american cheese • 15
add tasso bacon • 2
upgrade to pimento cheese • 2
add fries • 2
add patty • 5

side acts

steamed carolina gold rice GF V • 5

white cheddar grits GF • 7

dirty rice GF • 7

lima bean succotash GF • 7

steamed cajun potatoes GF V • 6

french fries GF
cajun spice . crab boil béarnaise • 7

curtain calls

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

mango pistachio cake
bavarian cream • 14

fig bar GF V
orange . raspberry • 12

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

dakota cheesecake
pecan praline . sorghum caramel • 14

warm chocolate chip cookies • 5

executive chef:
remy pettus

sous chefs:
scott arnold
asher larson

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)