



executive chef:
remy pettus

sous chefs:
scott arnold
asher larson

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

burrata with pickled peach GF
hazelnut . arugula • 18

garden herb salad GF V
radish . spiced pecans • 15

headliners

shrimp & grits GF
sweet corn . pork andouille • 25

sweet potato tortelli
smoked chili . braised turnips . kikos • 22

roasted duck breast GF
cranberry . compressed apple . sunchoke • 37

blackened trout GF
lima bean succotash . crushed herbs • 32

side acts

steamed carolina gold rice GF V • 7

white cheddar grits GF • 8

dirty rice GF • 10

lima bean succotash GF • 8

steamed 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

black garlic caesar salad GF
wild rice . parmesan . anchovy • 17
add bacon • 3

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

roasted carrots GF
hot honey mascarpone . petit salad
chili • 25

american wagyu* GF
charred leeks . steamed cajun potatoes
leek cream sauce . pickle salad • 38

black pepper linguine
fennel . orange . 'cracklings' • 21

curtain calls

caramelized banana crêpes
dark rum . almonds . tasso bacon • 15

mango pistachio cake
bavarian cream • 15

fig bar GF V
orange . raspberry • 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

fried chicken sandwich
ancho bbq . house pickles • 13
add fries • 3

dakota cheeseburger
american wagyu . comeback sauce
white american cheese • 15
add tasso bacon • 3
upgrade to pimento cheese • 3
add fries • 3
add patty • 5

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

dakota cheesecake
pecan praline . sorghum caramel • 14

warm chocolate chip cookies
mixed chocolate . malt • 7

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