



intro

marinated olives GF V • 9

cheddar buttermilk biscuits
hot honey butter . flaky salt • 10

deviled eggs GF

trout roe . dill • 8

spiced pecans GF V

brown sugar . chile pepper • 8

cheeses

buttermilk-benne seed crackers

homemade preserves . peanut brittle • 16

opening acts

pimento cheese

crudites . buttermilk-benne seed crackers • 15

grilled broccolini GF

grilled broccolini . pink peppercorn parmesan
cream sauce . aleppo • 12

garden herb salad GF V

radish . spiced pecans • 15

black garlic caesar* GF

baby gem lettuce . black garlic caesar dressing

puffed wild rice • 18

add beeler's bacon • 5

endive salad

white asparagus. whipped herbed goat cheese

pickled english peas . crostini • 22

nola gumbo

carolina gold rice . duck confit

pork andouille • 17/22

peel & eat gulf shrimp GF

comeback sauce • 19

hickory smoked hot wings GF

buttermilk blue cheese . celery • 15

headliners

shrimp & grits GF

sweet corn . pork andouille • 25

wild mushroom ravioli

poblano and pistachio pesto
beurre blanc . pea tendrils • 23

blackened braised cabbage V

legume purée . miso . southern furikake • 22

wild acres duck breast*

poached white asparagus . rye bread sauce
peas with mint & crushed red pepper • 37

short rib spaghetti

smoked tomato . spinach . mushrooms

veal demi-glace • 42

boneless wild acres half chicken GF

seasonal vegetables . foie butter . jus • 36

pan seared snapper GF

coriander . jasmine rice . sesame seeds
caramelized cipolini onions • 38

american wagyu zabuton*

lemon farro. grilled spring onions . baby zucchini
ramp compound butter • 38

fried chicken sandwich

red onions . ancho bbq . house pickles • 13

add fries • 3

add béarnaise* • 3

dakota cheeseburger*

american wagyu . comeback sauce

white american cheese • 15

substitute gluten free bun • 3

add pimento cheese • 3

add bacon • 3

add fries • 3

add béarnaise* • 3

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

curtain calls

earl grey lavender bread pudding

candied hazelnut powder . house-made

vanilla ice cream • 14

strawberry cream cake

pistachio crumb • 15

key lime bar GF V

berry coulis . orange tuiles • 13

mississippi mud pie

triple chocolate . elle's irish cream mousse • 14

apple buttermilk pie

meringue . apple butter . apple slices

almond toffee • 15

warm chocolate chip cookies

mixed chocolate • 7

* these items are served raw or undercooked or may contain raw or undercooked ingredients. 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.

executive chef: asher larsen | custom dinnerware: kevin caufield