



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

beurre blanc . marcona almonds • 12

icebox buttermilk & tomato salad GF

lettuce . summer cherry tomatoes

pickled shallot . chives • 17

add benton's bacon • 5

garden herb salad GF V

radish . spiced pecans • 15

stone fruit caprese salad

hand pulled mozzarella . peach preserves

saba • 18

hickory smoked hot wings GF

buttermilk blue cheese . celery • 15

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

roasted vegetable bruschetta V

pickles . grilled baguette . seasonal vegetables • 22

headliners

shrimp & grits GF

sweet corn . pork andouille • 25

courgette ravioli

seasonal squash . marinated tomatoes

giardiniera white wine sauce • 22

blackened braised cabbage V

legume purée . miso . southern furikake • 22

juniper crusted wild acres duck breast GF

fava . maitake . mustard . ramp . orange • 37

boneless wild acres half chicken GF

seasonal vegetables . foie butter . jus • 36

poached catfish cajun vierge GF

tomato confit . pickled chiles . oregano

carolina gold rice • 33

american wagyu zabuton* GF

harissa . grilled broccolini

young cajun potato . scallion • 38

saffron tagliatelle

guajillo butter . pickled fresno . manchego • 24

add shrimp • 12

add crab • 12

fried chicken sandwich

red onions . ancho bbq . house pickles • 13

add fries • 3

add bearnaise • 3

dakota cheeseburger

american wagyu . comeback sauce

white american cheese • 15

add pimento cheese • 3

add bacon • 3

add patty • 5

add fries • 3

add bearnaise • 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

caramelized banana crepes

rum sauce . bacon . mint • 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

peach & buttermilk pie

almond toffee . orange meringue • 15

warm chocolate chip cookies

mixed chocolate • 7

*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 | **sous chef:** noah bushey | **custom dinnerware:** kevin caufield