



## 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 benton's bacon • 5

**salt roasted beet salad**

beet vinaigrette . charred radicchio

pistachio . orange greek yogurt • 22

**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

## 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

**wild acres duck breast** GF DF

smoked eggplant . pickled crabapple

apple butter . duck jus • 37

**short rib spaghetti**

smoked tomato . onion . mushrooms

veal demi-glace • 42

**boneless wild acres half chicken** GF

seasonal vegetables . foie butter . jus • 36

**parsnip & trout** GF

parsnip puree . apple cider parsnips

parsnip chips . apple & maple reduction • 33

**american wagyu zabuton\*** GF

potato pavé . roasted wild mushrooms

pink peppercorn cream sauce • 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

add pimento cheese • 3

add bacon • 3

add fries • 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

\*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.