



## intro

**boiled peanuts** GF V  
cajun spice . pickle brine • 4

**cheddar drop biscuits**  
hot honey butter . flaky salt • 9

**deviled eggs** GF  
trout roe . dill • 7

**spiced pecans** GF V  
brown sugar . chile pepper • 5

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

## opening acts

**country ham**  
gougeres . pimento cheese • 16

**burrata** GF  
roasted beets . yogurt . mint  
nasturtium • 14

**garden herb salad** GF V  
radish . spiced pecans • 12

**citrus salad** GF V  
cara cara orange . endive  
jalapeño • 13

**pimento cheese**  
buttermilk-benne seed crackers • 8

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

**lake vermilion crawfish gumbo**  
wild rice . smoked sausage . blue crab • 16

**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

**smoked ricotta agnolotti**  
brussels sprout leaves . sweet pea  
dill . black olive . beurre blanc  
small • 12 large • 24  
add bacon • 2

**duck leg confit** GF  
sweet potato frites . pickled peppers  
pink peppercorn popcorn • 27

**blackened trout** GF  
lima bean succotash . herbs • 28

**american wagyu\*** GF  
warm potato salad . sherry vinegar  
local mushrooms • 32

**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  
add pimento cheese • 2  
add fries • 2

## side acts

**steamed carolina gold rice** GF V • 4  
**white cheddar grits** GF • 7  
**dirty rice** GF • 7  
**lima bean succotash** GF • 6  
**warm potato salad** GF V • 5  
**french fries** GF  
cajun spice . crab boil bearnaise • 7

## curtain calls

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

**key lime panna cotta**  
lemon cake . lime zest • 10

**passion fruit bar** GF  
poppy seed . italian meringue • 12

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

**dakota cheesecake**  
pecan praline . sorghum caramel • 14



executive chef:  
remy pettus

sous chefs:  
jeremy wessing  
scott arnold

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)