



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

thyme . 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 plate 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.

executive chef: asher larsen | custom dinnerware: kevin caufield