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## encores

### **spiced pecans GF V**

brown sugar . chile pepper • 8

### **marinated olives GF V • 9**

### **cheddar buttermilk biscuits**

hot honey butter . flaky salt • 10

### **french fries GF**

cajun spice . crab boil béarnaise\* • 9

### **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 wagyu • 27

add shrimp • 12

add chicken • 7

add beeler's bacon • 5

### **hickory smoked hot wings GF**

buttermilk blue cheese . celery • 15

## 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

### **blackened braised cabbage V**

legume purée . miso . southern furikake • 22

### **wild acres duck breast\* GF DF**

smoked eggplant . pickled crabapple butter

duck jus • 37

### **american wagyu zabuton\* GF**

potato pavé . broccolini . 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 waygu. comeback sauce. white

american cheese • 15

substitute gluten free bun • 3

add pimento cheese • 3

add bacon • 3

add fries • 3

### **mississippi mud pie**

triple chocolate

elle's irish cream mousse • 14

### **apple buttermilk pie**

meringue . apple butter . apple slices

almond toffee • 15

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\*these items are served raw or undercooked, or contain, 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 larson | custom dinnerware: kevin caufield