

DINNER

OYSTERS* baked +1 (gf)	4
chef's whim, accompaniments	
OYSTERS & CHAMPAGNE* one dozen oysters, four high life ponies	55
DELTA WET SALAD (v, gf)	12
gem lettuce, smoked tomato, cucumber, red wine vinaigrette	
MIRLITON CAESAR (v)	13
black garlic bread crumbs, vegan parmesan, vegan caesar dressing	
BUTTERMILK SALAD (gf)	14
butter lettuce, buttermilk dressing, tomato, cucumber, croutons, grated egg	
PORK BOUDIN BALLS	16
creole mustard aioli, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	20
catfish, cornmeal crust, house tiger sauce, pikliz	
SOFT SHELL CITRUS SHRIMP*	25
white gulf shrimp, citrus dry rub, drawn butter, lime, cilantro mayo	
CHARCUTERIE	26
2 meats, 2 cheeses, candied pecans, preserves, pickles, house-made rye loaf	
CRISPY ANDOUILLE	21
Stonecross farms sausage, homemade rye loaf, beer mustard, pimento beer cheese	
CRAB RICE DRESSING (gf)	24
lump crab, crab roe butter, jalapeño-basil cream, bacon sofrito, mustard greens, fresno chili, cilantro, lime	
DUCK GUMBO	25
confit duck, andouille sausage, chocolate roux, okra, filè, mustard potato salad	
CREAM PEAS (vg, v upon request)	24
anson mills cream peas, kale, parmesan, black garlic bread crumb, fresh olive oil	
RABBIT PIQUANT	36
local rabbit, french olive, pearl onion, carolina gold rice, sauce piquant	
SEAFOOD SCAMPI*	28
housemade angel hair pasta, gulf shrimp, bay scallop, basil, parmesan, butter sauce, crispy garlic, dill	
PIMENTO CLAMS*	25
rappahannock olde salt clams, pimento beer cheese broth, b&b pickles, potato wedges, texas toast	
DRY-AGED PORK CHOP	55
3d valley pork loin chop, peppercorn crust, spinach potato casserole, sauce robert	
HOUSE DRY-AGED BEEF STEAK	MKT PRICE
ky american wagyu, accompaniments	

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.

*These foods may be served raw or under cooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Some items contain nuts or shellfish. If you have an allergy, please talk to your server.

NORTH OF BOURBON

DINNER

SHAREABLE SIDES 10

Potato Wedges & Duke's Mayo (vg)

Mac n Cheese (vg)

Mustard Potato Salad (gf, vg)

Steakhouse Mushrooms (gf, v upon request)

Buttered Carolina Gold Rice (vg, gf)

Spinach Casserole (vg)

House-Made Rye Bread (vg)

SODA 3

8oz bottle

Coke

Diet Coke

Sprite

RED BULL 4

energy drink, sugar free,
or red edition

ICED TEA 3

sweet or unsweetened

Seasonal infused tea with
homemade simple syrup.

Refills available.



DESSERTS

Creole Cream Cheese Cheesecake (vg) 14

Sweet Potato Cala (vg) 8

Caramel Popcorn Balls (vg, gf) 8

Pecan Cobbler a la Mode (vg) 12

Bourbon Truffles (vg, gf) 11

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