

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	
BARLEY & BEET SALAD	15
mixed lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette	
PORK BOUDIN BALLS	16
creole mustard aioli, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	22
louisiana catfish, house tiger sauce, creole aioli	
RED SNAPPER CEVICHE*	24
alabama red snapper, shallot, cucumber, red bell pepper, watermelon radish, cilantro, avocado puree, house made benne crackers	
GRILLED HAMACHI COLLAR	26
viet-cajun glaze, compressed mirliton & green mango slaw, mint, cilantro, lime	
HAMS OF THE SOUTH	35
showcasing the best country hams of the region- dakota, newsoms, edwards, broadbent, and benton's. served with red eye aioli, pepper jelly, house pickles, blue dog baguette	
CRAB RICE DRESSING (gf)	26
lump crab, crab roe butter, jalapeño-basil cream, bacon sofrito, mustard greens, fresno chili, cilantro, lime	
FRIED CHICKEN GUMBO	28
chocolate roux, stone cross farms andouille & chicken, okra, trinity, file, fried chicken thigh, anson mills carolina gold rice	
BEEF YAKAMEIN	32
black hawk farms chuck roast, 24 hour beef broth, beef tallow chili crisp, spaghetti, soft egg, scallion	
MUSHROOM PIQUANT (v)	25
frondosa farms mushroom mix, trinity, cajun sauce piquant, carolina gold rice, scallion	
GULF SEAFOOD COUVILLION*	42
shrimp, redfish, lump crab, anson mills native blue corn grits, aleppo	
BELLY-ON PORK TOMAHAWK (gf)	85
3d valley farm pork, smoked sweet potatoes, turnip & apple salad, steens cane syrup, pork demi glace	
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)

Steakhouse Mushrooms (gf, v upon request)

Collard Greens (gf)

Dirty Rice (gf)

Smoked Sweet Potatoes (gf, v upon request)

Skillet Cornbread (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

Seasonal Cobbler a la Mode (vg) 15

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