

## DINNER

|                                                                                                                                                                              |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>OYSTERS* baked +1</b> (gf)                                                                                                                                                | 4         |
| chef's whim, accompaniments                                                                                                                                                  |           |
| <b>OYSTERS &amp; CHAMPAGNE*</b> one dozen oysters, four high life ponies                                                                                                     | 55        |
| <b>DELTA WET SALAD</b> (v, gf)                                                                                                                                               | 12        |
| gem lettuce, smoked tomato, cucumber, red wine vinaigrette                                                                                                                   |           |
| <b>MIRLITON CAESAR</b> (v)                                                                                                                                                   | 13        |
| black garlic bread crumbs, vegan parmesan, vegan caesar dressing                                                                                                             |           |
| <b>BARLEY &amp; BEET SALAD</b>                                                                                                                                               | 15        |
| mixed lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette                                        |           |
| <b>PORK BOUDIN BALLS</b>                                                                                                                                                     | 16        |
| creole mustard aioli, spicy pickles, scallion                                                                                                                                |           |
| <b>PEPPERED CATFISH NUGGETS</b>                                                                                                                                              | 22        |
| louisiana catfish, house tiger sauce, creole aioli                                                                                                                           |           |
| <b>RED SNAPPER CEVICHE*</b>                                                                                                                                                  | 24        |
| alabama red snapper, shallot, cucumber, red bell pepper, watermelon radish, cilantro, avocado puree, house made benne crackers                                               |           |
| <b>GRILLED HAMACHI COLLAR</b>                                                                                                                                                | 26        |
| viet-cajun glaze, compressed mirliton & green mango slaw, mint, cilantro, lime                                                                                               |           |
| <b>HAMS OF THE SOUTH</b>                                                                                                                                                     | 36        |
| 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 |           |
| <b>CRAB RICE DRESSING</b> (gf)                                                                                                                                               | 26        |
| lump crab, crab roe butter, jalapeño-basil cream, bacon sofrito, mustard greens, fresno chili, cilantro, lime                                                                |           |
| <b>FRIED CHICKEN GUMBO</b>                                                                                                                                                   | 28        |
| chocolate roux, stone cross farms andouille & chicken, okra, trinity, file, fried chicken thigh, anson mills carolina gold rice                                              |           |
| <b>BEEF YAKAMEIN</b>                                                                                                                                                         | 32        |
| black hawk farms chuck roast, 24 hour beef broth, beef tallow chili crisp, spaghetti, soft egg, scallion                                                                     |           |
| <b>MUSHROOM PIQUANT</b> (v)                                                                                                                                                  | 25        |
| frondosa farms mushroom mix, trinity, cajun sauce piquant, carolina gold rice, scallion                                                                                      |           |
| <b>GULF SEAFOOD COUVILLION*</b>                                                                                                                                              | 42        |
| shrimp, redfish, lump crab, anson mills native blue corn grits, aleppo                                                                                                       |           |
| <b>BELLY-ON PORK TOMAHAWK</b> (gf)                                                                                                                                           | 85        |
| 3d valley farm pork, smoked sweet potatoes, turnip & apple salad, steens cane syrup, pork demi glace                                                                         |           |
| <b>HOUSE DRY-AGED BEEF STEAK</b>                                                                                                                                             | 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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