

NORTH OF BOURBON

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	
YELLOWFIN TUNA CRUDO* (gf)	24
compressed mirliton, green apple dressing, radish, benne seed, herbed truffle oil	
FRIED OYSTERS	30
midlands purple eyed peas, carolina gold rice, fried rappahannock oysters, fermented fresno hot sauce, scallion	
HAMS OF THE SOUTH	36
showcasing the best country hams of the region- dakota, newsom's, edwards, broadbent, and benton's. served with red eye aioli, pepper jelly, house pickles, blue dog baguette	
LOWCOUNTRY PERLOO (gf)	34
braised beef belly, gulf shrimp, barcat oysters, trinity, piment d'espelette cream, cilantro, lemon wedge	
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 ÉTOUFFÉE (v)	28
frondosa farm mushroom mix, trinity, okra, brick roux, anson mills carolina gold rice	
GULF SEAFOOD COUVILLION*	42
shrimp, redfish, lump crab, anson mills native blue corn grits, aleppo	
BELLY-ON PORK TOMAHAWK	85
3d valley farm pork, preserved mushroom, roasted turnip, collard greens, warm bacon dressing, fig demi glacé	
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)

Red Rice (gf, v upon request)

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

*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.