

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, preserved cherry tomatoes, cucumber, red wine vinaigrette	
KILT SALAD (gf)	14
frisée, dandelion greens, appalachian strawberries, peppered benton's bacon, crispy purple eyed peas	
BARLEY & BEET SALAD	15
groganica lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette	
PORK BOUDIN BALLS	16
remoulade, spicy pickles, scallion	
PEPPERED CATFISH NUGGETS	22
louisiana catfish, house tiger sauce, tartar sauce, lemon wedge	
CEVICHE	24
citrus marinated royal red shrimp, red onion, cucumber, cantaloupe, radish, avocado puree, cilantro, benne crackers	
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	
LAMB NOODLES	36
braised freedom run farms lamb shoulder, fresh spaghetti, collard greens, benne chili crisp, boiled peanuts, cilantro, mirliton	
BBQ MUSHROOMS (vg, v upon request)	28
frondosa farms mushroom mix, okra, amethyst rice middlins, cashew cream, arugula, spicy lemon emulsion	
LOUISIANA YELLOWFIN TUNA (gf)	42
benne crusted & blackened rare, carolina gold rice w/ mixed greens, thai basil, spring vegetables, chile-lime dressing	
DOUBLE CUT PORK CHOP (gf)	65
smoked 3d valley farms pork, spring peas, herbed carolina gold rice, nasturtium, salsa verde	
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.

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DINNER

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

Cornbread Sundae (vg) 15

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