

# NORTH OF BOURBON

## 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)	15
gem lettuce, preserved cherry tomatoes, cucumber, red wine vinaigrette	
<b>KILT SALAD</b> (gf)	17
frisée, dandelion greens, appalachian strawberries, peppered benton's bacon, crispy purple eyed peas	
<b>BARLEY &amp; BEET SALAD</b>	18
groganica lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette	
<b>PORK BOUDIN BALLS</b>	19
remoulade, spicy pickles, scallion	
<b>PEPPERED CATFISH NUGGETS</b>	25
louisiana catfish, house tiger sauce, tartar sauce, lemon wedge	
<b>CEVICHE</b>	27
citrus marinated royal red shrimp, red onion, cucumber, cantaloupe, radish, avocado puree, cilantro, benne crackers	
<b>FRIED OYSTERS</b>	33
midlands purple eyed peas, carolina gold rice, fried rappahannock oysters, fermented fresno hot sauce, scallion	
<b>HAMS OF THE SOUTH</b>	39
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	
<b>LOWCOUNTRY PERLOO</b> (gf)	37
braised beef belly, gulf shrimp, barcat oysters, trinity, piment d'espelette cream, cilantro, lemon wedge	
<b>FRIED CHICKEN GUMBO</b>	31
chocolate roux, stone cross farms andouille & chicken, okra, trinity, file, fried chicken thigh, anson mills carolina gold rice	
<b>LAMB NOODLES</b>	39
braised freedom run farms lamb shoulder, fresh spaghetti, collard greens, benne chili crisp, boiled peanuts, cilantro, mirliton	
<b>BBQ MUSHROOMS</b> (vg, v upon request)	31
frondosa farms mushroom mix, okra, amethyst rice middlins, cashew cream, arugula, spicy lemon emulsion	
<b>LOUISIANA YELLOWFIN TUNA</b> (gf)	45
benne crusted & blackened rare, carolina gold rice w/ mixed greens, thai basil, spring vegetables, chile-lime dressing	
<b>DOUBLE CUT PORK CHOP</b> (gf)	68
smoked 3d valley farms pork, spring peas, herbed carolina gold rice, nasturtium, salsa verde	
<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

### SIDES 13

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



A 3% staff health and wellness fee is added to each check to support benefits and wellness programs for our team.

We are grateful for your support in helping us take care of the people who take care of you.

Please do not hesitate to talk to your server or the manager on duty if there are any issues. We will gladly remove the fee if so. Thanks again.

\*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.