



## intro

**marinated olives** GF V • 9

**cheddar buttermilk biscuits**

hot honey butter . flaky salt • 10

## opening acts

**white bean hummus**

crudité . crackers . smoked tomato chutney • 15

**grilled broccolini** GF

grilled broccolini . pink peppercorn parmesan

cream sauce . aleppo • 12

**garden herb salad** GF V

radish . spiced pecans • 15

**deviled eggs** GF

trout roe . dill • 8

**spiced pecans** GF V

brown sugar . chile pepper • 8

**black garlic caesar\*** GF

baby gem lettuce . black garlic caesar dressing

puffed wild rice • 18

add beeler's bacon • 5

**cobb salad** GF

benton's bacon . roasted garlic and herb dressing

soft boiled egg . stone fruit preserves • 23

**cheeses**

buttermilk-benne seed crackers

homemade preserves • 16

**nola gumbo**

carolina gold rice . duck confit . pork andouille • 17/22

**peel & eat gulf shrimp** GF . comeback sauce • 19

**applewood smoked drummies** GF

buttermilk blue cheese • 15

buffalo

ancho bbq

dry rub

## headliners

**shrimp & grits** GF

sweet corn . pork andouille • 25

**spring onion ricotta agnolotti**

red pepper pasta . caramelized onion puree

sweet corn broth . crispy onions • 22

**blackened braised cabbage V**

legume purée . miso . southern furikake • 22

**wild acres duck breast\***

poached asparagus . rye bread sauce

peas with mint & crushed red pepper • 37

**short rib spaghetti**

smoked tomato . spinach . mushrooms

veal demi-glace • 42

**boneless wild acres half chicken** GF

seasonal vegetables . foie gras butter . jus • 36

**pan seared snapper\*** GF

coriander . jasmine rice . sesame seeds

caramelized cipolini onions • 38

**american wagyu zabuton\***

baby zucchini . spring onion . grilled zabuton &

sunburst squash skewers . lemon butter farro

ramp chimichurri • 38

**fried chicken sandwich**

red onions . ancho bbq . house pickles • 13

add fries • 3

add béarnaise\* • 3

**dakota cheeseburger\***

american wagyu . comeback sauce

white american cheese • 15

substitute gluten free bun • 3

add pimento cheese • 3

add bacon • 3

add fries • 3

add béarnaise\* • 3

## side acts

steamed carolina gold rice GF V • 7

white cheddar grits GF • 8

seasonal succotash GF • 8

young cajun potatoes GF V • 8

**french fries** GF

cajun spice . crab boil béarnaise\* • 9

## curtain calls

**earl grey lavender bread pudding**

candied hazelnut powder

house-made vanilla ice cream • 14

**strawberry cream cake**

pistachio crumb • 15

**key lime bar** GF V

berry coulis . orange tuiles • 13

**mississippi mud pie**

triple chocolate . elle's irish cream mousse • 14

**fire roasted peach tart**

lavender meringue . lemon peach preserve • 14

**warm chocolate chip cookies**

mixed chocolate • 7

\* these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. (GF: gluten friendly, V: vegan). the dakota is committed to sourcing products that are as local, organic, and sustainable as possible. our meats, poultry, and fish come exclusively from ecologically sustainable farms that focus on the humane treatment of animals raised without antibiotics or growth hormones.

executive chef: asher larsen | custom dinnerware: kevin caufield