

## intro

focaccia sets:

whipped seasonal butter • 6
warm olives and olive oil V • 6
tomato chutney . dirt lover's sheep's cheese • 12
beef skewers • 14
lamb skewers • 17

marinated olives GF V • 10

blistered shishito peppers GF • 12

black garlic caesar dressing . parmesan . lemon

shrimp cocktail GF • 19

fresh horseradish . cocktail sauce . lemon

**deviled eggs** GF trout roe . dill • 8 **spiced pecans** GF V brown sugar . chile pepper • 8 **cheeses** buttermilk crackers homemade preserves • 16

opening acts

white bean hummus

crudité . crackers . smoked tomato chutney • 15

**garden herb salad** GF V radish . spiced pecans • 15

nola gumbo carolina gold rice . duck confit pork andouille • 17/22 **applewood smoked drummies** GF buttermilk blue cheese • 15

choice: buffalo, ancho bbg or dry rub

grain bowl GF V

quinoa . chickpeas . smashed & marinated cucumber . roasted squash . cauliflower green goddess • 22

nicoise salad GF

grilled ahi tuna\* . confit potatoes . green beans tomato . egg . dijon vinaigrette • 27

cobb salad GF

benton's bacon . roasted garlic and herb dressing soft boiled egg . stone fruit preserves • 25

headliners

wild acres grilled half chicken GF

roasted garlic smashed baby potatoes broccolini , carrots , ius • 36

wagyu steak frites GF

pink peppercorn crust . pink peppercorn sauce • 38

**seabass ratatouille** GF

eggplant . squash . tomato • 37

wild acres duck breast

sunchoke . farro . bitter greens . duck jus • 34

cauliflower steak GF

lemon garlic labneh . tahini dressing blackened chili oil • 23

blackened braised cabbage V

legume purée . miso . southern furikake • 22

squash raviolo

squash . mascarpone . brown butter crispy sage • 24

**smoked mushroom + tomato spaghetti** tomato . mushroom medley . spinach • 20

with braised short rib and veal jus supplement • 42

black bean burger

chipotle gouda . lettuce . tomato . onion brioche bun . chipotle aioli • 14

fried chicken sandwich

red onions . ancho bbq . house pickles • 13

dakota cheeseburger\* american wagyu comeback sauce . white american cheese • 15

sandwich add-ons

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 roasted garlic smashed potato GF • 6 ratatouille • 8

french fries GF V\* béarnaise\* . ketchup • 9

curtain calls

earl grey lavender bread pudding

candied hazelnut powder house-made vanilla ice cream • 14

apple tart GF V DF apple butter . cinnamon coconut-vanilla ice cream • 14 mississippi mud pie

triple chocolate . elle's irish cream mousse • 14

warm chocolate chip cookies

mixed chocolate • 7

single scoop house made sorbet or ice cream • 7

<sup>\*</sup> 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 larson | custom dinnerware: kevin caufield