

Calla Sweet Potato Chips - parsley	7
Fried Shishito Peppers - lemon aioli	7
Pimento Cheese - crackers, b&b pickles	8
Watermelon Salad	
avocado, feta, shallot, serrano, mint, cilantro	11
Beet Salad	
chevre, black garlic cream, pistachio vinaigrette	12
Iceberg Wedge	
tomato, bacon, green onion, pepita, chile buttermilk dressing	12
Pickled Shrimp Salad	
heirloom tomato, herb aioli, cornbread croutons, jalapeno	16
Baby Back Ribs	
chipotle mezcal sauce, chayote slaw, street corn	14
Red Beans & Rice	
carolina gold rice, brown butter cornbread	12
Gnocchi	
saffron & vanilla cream, pickled fennel, carrot chips	16
Blue Crab Beignets	
avocado puree, almonds, mint	25
Cheeseboard	
crackers, compote, nuts, honey, pickles, olives	
cheese: 1 for 9, 3 for 24, 5 for 32	
Beer for the Kitchen	
	1
Smoked & Fried All-Natural Chicken	
remoulade potato salad, white BBQ sauce	22
Soft Shell Crab	
goat cheese grits, green tomato chutney, kimchi	21
Pan Seared Scallops	
asparagus & citrus salad, caperberries	35
Filet	
garlic butter, fried okra, sauce of tomato confit	38
Ribeye	
foie & marrow butter, vegetable gratin, chimichurri	42

6/17/17



“If you are a chef, no matter how good a chef you are, it's not good cooking for yourself; the joy is in cooking for others - it's the same with music.”

-will.i.am-

Roman Seigel	Executive Chef / G.M.
Jason Labove	Assistant G.M. / Mixologist
Colin Nunez	Sous Chef

Calla proudly partners with:
 DC Flynt MW Selections, Lake Charles
 M&M Ranch, Iowa
 Tallgrass Farms, Roanoke
 Inglewood Farms, Alexandria
 Hill Crest Creamery, DeRidder
 Reve Coffee Roasters, Lafayette
 Crying Eagle Brewery, Lake Charles

20% gratuity will be added to parties of 6 or more. Changes will most likely result in an upcharge.