

8/17/17



*“Cooking is love made visible.”*

*-Barry Popik-*

Roman Seigel    Executive Chef / G.M.  
Jason Labove    Assistant G.M. / Mixologist  
Colin Nunez    Sous Chef  
Matthew Kaub    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  
Bayou Rum Distillery, Lacassine

Calla Sweet Potato Chips - parsley 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  
Pork Pâté  
grilled baguette, pickled okra, quail egg, beurre rouge 11  
Pickled Shrimp Salad  
heirloom tomato, herb aioli, cornbread croutons, jalapeno 16  
Fried Pork Cutlet  
inglewood farms pork, anson mills grits, smoked blackberry mop sauce 12  
“Rice & Gravy”  
braised beef cheeks, bone marrow yeast roll 12  
Baby Back Ribs  
chipotle agave sauce, chayote slaw, street corn 14  
Gnocchi  
roasted chicken, leek, carrot, sauce of fines herb 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  
  
Inglewood Farms Pork Chop  
parsnip & potato rosti cake, chimichurri, papaya butter 27  
Smoked & Fried All-Natural Chicken  
remoulade potato salad, white BBQ sauce 22  
Golden Tilefish  
jicama slaw, lobster & chanterelle mushrooms, huckleberry jam, corn puree 31  
Filet of Beef  
fried okra, sauce of tomato confit, cumin cayenne butter 38  
Ribeye  
fries, béarnaise, herb butter 42

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