

Sweet Potato Chips - parsley	7
Pimento Cheese - crackers, pickles	8
Fall Harvest	
kale, squash, cranberry, apple, walnut, chevre, blood orange vinaigrette	11
Plum Panzanella	
arugula, croutons, tomato, bell pepper, shallot, sesame vinaigrette	12
Iceberg Wedge	
tomato, bacon, green onion, pepita, chile buttermilk dressing	12
Brussel Sprouts	
morita cream, bacon vinaigrette, coconut	12
Bone Marrow	
onion jam, herb salad, toast	15
"Rice & Gravy"	
braised beef cheeks, Carolina Gold rice, yeast roll	13
Antelope Bolognese	
hand cut herb farfalle, cured egg yolk, pickled red onion	14
BBQ Spare Ribs	
beer mustard slaw, garlic toast, Pistol Bridge BBQ sauce	18
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	
Duck Confit	
truffle & herb risotto, roasted & pickled turnips, carrots	23
Smoked & Fried Chicken	
remoulade potato salad, white BBQ sauce	22
Pork Porterhouse	
sweet potato salad, braised greens, yeast roll, roasted leek butter	24
Pepita Crusted Mahi Mahi	
pumpkin mole, frisée, radicchio, apple chutney	32
Filet	
fries, béarnaise, horseradish chive butter	38
NY Strip	
Sea Island red peas, Mexican cornbread, jalapeno butter	40

12/6/17

restaurant  
*calla*

at Walnut Grove

[www.restaurantcalla.com](http://www.restaurantcalla.com)

*"To me, there's no great chef without a great team."*

~Daniel Boulud~

Roman Seigel	Executive Chef / G.M.
Jason LaBove	Mixologist/ Assistant G.M.
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

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