

12/14/17



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“Go out on a limb. That’s where the fruit is.”

~Bob Ross~

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.

Sweet Potato Chips - parsley 7

Pimento Cheese - crackers, pickles 8

Fall Harvest

kale, squash, cranberry, apple, walnut, chevre, blood orange vinaigrette 11

Iceberg Wedge

tomato, bacon, green onion, pepita, chile buttermilk dressing 12

Brussel Sprouts

morita cream, bacon vinaigrette, coconut 12

Green Curry Mussels

Anson Mills black rice, charred bok choy 15

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

Pepita Crusted Mahi Mahi

pumpkin mole, frisée, radicchio, apple chutney 32

Filet

fries, béarnaise, horseradish chive butter 38

NY Strip

ancho flatbread, grilled onion & tomato, chimichurri, cumin cayenne butter 40