

10/12/17



at Walnut Grove

*“There is no conflict
between a better meal
and a better world.”*

-Rene Redzepi-

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

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, b&b pickles 8

Fall Harvest Salad

kale, squash, quinoa, gold raisin, apple, walnut, feta, cider vinaigrette 11

Plum Panzanella

arugula, French baguette, tomato, bell pepper, sesame vinaigrette 12

Iceberg Wedge

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

Pork Belly

Steen's glaze, Anson Mills grits, quail egg, pickled onions 16

Bone Marrow

onion jam, grilled toast, herb salad 15

“Rice & Gravy”

braised beef cheeks, yeast roll 12

Fettuccini

braised pork, spinach, tomato, criolla sella pepper, poblano cream 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

Filet

fries, béarnaise, green onion butter 38

Ribeye

pulla chile rub, pinto beans, Mexican cornbread, jalapeno butter 42

Wild Boar Chops

Korean bbq sauce, lo mein noodles, cabbage, carrot 34

Pan Seared Triple Tail

jicama slaw, seared mushrooms, blackberries, leek cream 31

Smoked & Fried Chicken

remoulade potato salad, white bbq sauce 22