

Sweet Potato Chips- parsley 7

Pimento Cheese - crackers, pickles 8

**Fall Harvest Salad**

kale, squash, quinoa, raisin, apple, chevre, cider vinaigrette 11

**Iceberg Wedge**

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

**Brussel Sprouts**

morita cream, bacon vinaigrette, coconut 12

**Chipotle Mescal Wings**

smoked chicken wings, chipotle mescal sauce, cilantro 12

**Blue Crab Beignets**

avocado, almond, mint 25

**Jerk Chicken Salad**

spinach, cabbage, apple, red onion, carrot, pineapple dressing 15

**Soy Salmon**

spring greens, daikon, mango, wonton, wasabi vinaigrette 19

**Smoked Brisket Po'boy**

pickles, coleslaw, herb chips 13

**Calla Burger**

American cheese, pickles, red onion, dijonnaise, fries 14

(add fried egg 2, bacon 1.50, or both !)

*“Food, to me, is always  
about cooking and  
eating with those you  
love and care for.”*

-David Chang-

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

Changes to the menu may result in an  
upcharge. 20% gratuity added to all parties of  
6 or more.