

Sweet Potato Chips- parsley 7

Pimento Cheese - crackers, pickles 8

Bitter Green Salad

grapefruit, pomegranate, walnut, avocado, pomelo 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 !)

restaurant
calla

at Walnut Grove

www.restaurantcalla.com

*“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.