

4/14/18



at Walnut Grove

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

*"Don't be eye candy, be soul food."*

*-Unknown-*

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  
Yellowfin Distillery, Sulphur

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

Crawfish & Pimento Dip

smoked crawfish tails, pimento cheese, wontons 12

Quinoa Tabbouleh Salad

crispy chickpeas, red onion, tomato, red pepper coconut sauce 9

Iceberg Wedge

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

Salmon Gravlax

horseradish, egg yolk, mustard seed, apple, dill 14

Chicken Fried Duck Egg

bacon, cremini mushrooms, spring greens, hot sauce beurre blanc 14

Emperor's Nachos

candied salmon, wontons, gochujang aioli, pickled red onion 13

Pan Seared Scallops

banana, oats, potato, jalapeno, chocolate 24

Blue Crab Beignets

avocado puree, almonds, mint 25

Korean BBQ Brisket Noodle Bowl

cabbage, carrot, kimchi, snow pea, mushroom 16

Cheeseboard

crackers, compote, nuts, honey, pickles, olives

cheese: 1 for 9, 3 for 24, 5 for 32

Beer for the Kitchen 1

Big Eye Tuna

guajillo flatbread, tomato, corn, avocado, poblano, pepita butter 32

Pesto Mascarpone Ravioli

gulf shrimp, San Marzano, basil cream, oregano 30

Filet

yucca casserole, cornbread, bone marrow, tarragon butter 38

Smoked & Fried Chicken

green goddess potato salad, white BBQ sauce 22