

Sweet Potato Chips - parsley	7
Pimento Cheese - crackers, pickles	8
Bitter Green Salad	
grapefruit, pomegranate, walnut, avocado, feta, pomelo vinaigrette	11
Iceberg Wedge	
tomato, bacon, green onion, pepita, chile buttermilk dressing	12
Brussel Sprouts	
morita cream, bacon vinaigrette, coconut	12
Gnocchi	
carrot, cucumber, candied jalapeno, charred ginger cream, sesame seed	14
BBQ Spare Ribs	
beer mustard slaw, garlic toast, Pistol Bridge BBQ sauce	18
Lamb Pot Pie	
Broken Arrow Ranch lamb, peas & carrots, herb crème fraiche	15
Bone Marrow	
onion jam, herb salad, toast	17
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
Grilled Swordfish	
herb couscous, fava beans, San Marzano tomato, almond, romesco	32
Duck "Pastrami on Rye"	
duck breast pastrami, pickled kohlrabi, fennel, rye, caraway	31
Pork Blade	
Texas caviar, yeast roll, cumin cayenne butter	24
Filet	
french fries, béarnaise, horseradish butter	38
Smoked & Fried Chicken	
sweet potato salad, white BBQ sauce	22

2/10/18



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*"I take a vitamin every day;  
it's called steak."*

~Robert Duvall~

Roman Seigel	Executive Chef / G.M.
Jason LaBove	Mixologist/ Assistant G.M.
Colin Nunez	Sous Chef
Matthew Kaub	Sous Chef

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 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.