

Sweet Potato Chips - parsley	7
Crawfish & Pimento Dip	
smoked crawfish tails, pimento cheese, wontons	12
Poutine	
fries, cheddar curds, sauce brune	10
Quinoa Tabbouleh Salad	
crispy chickpeas, red onion, tomato, red pepper coconut sauce	9
Iceberg Wedge	
tomato, bacon, green onion, pepita, Point Reyes bay blue	12
Salmon Gravlax	
dijon meringue, egg yolk, mustard seed, apple, dill	14
Country Spread	
pimento cheese, country ham, beer mustard, biscuit, deviled duck egg	18
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
Roasted Cornish Hen	
lemon chevre risotto, Swiss chard, green strawberry, fiddlehead fern	24
Pesto Mascarpone Ravioli	
gulf shrimp, San Marzano, basil cream, oregano	30
Big Eye Tuna	
guajillo flatbread, tomato, corn, avocado, poblano, pepita butter	32
Smoked & Fried Chicken	
green goddess potato salad, white BBQ sauce	22
Angus Filet	
yucca casserole, bone marrow, cornbread, herb butter	38

5/16/18



www.restaurantcalla.com

"Your body is not a temple, it's an amusement park. Enjoy the ride."

-Anthony Bourdain-

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.