

Sweet Potato Chips- parsley 7

Pimento Cheese - crackers, pickles 8

**Watermelon Salad**

compressed watermelon, avocado, feta, shallot, mint, cilantro 12

**Iceberg Wedge**

tomato, bacon, green onion, pepita, Point Reyes bleu cheese 12

**Teriyaki Chicken Wings**

smoked pineapple, pistachio, green onion 10

**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

**Tempura Shrimp Po'boy**

green curry, pickled veg, jalapeno lime mayo, sweet potato chips 14

**Turkey Melt**

green goddess, avocado, pickled onion, cheddar, dill chips 12

**Stuffed Burrito**

pork barbacoa, pico de gallo, Spanish rice, black beans 11

**Calla Burger**

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

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



at Walnut Grove

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

*"Eating is sensorial. More than that, it's about interpreting the information that your senses give you."*

*- Andoni Luis Aduriz -*

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.