

Sweet Potato Chips - parsley 7

**Pimento & Crack**  
pimento cheese, pickles, crackers 8

**Poutine**  
fries, white cheddar curds, sauce brune 10

**Caprese Salad**  
heirloom tomato, burrata, basil, balsamic, parmesan 11

**Watermelon Salad**  
compressed watermelon, avocado, shallot, feta, mint, cilantro 12

**Iceberg Wedge**  
tomato, bacon, green onion, pepita, Point Reyes bay blue 12

**Antelope Sirloin**  
black beans, grilled nopales, poblano crème fraiche 25

**BBQ Short Ribs**  
blueberry BBQ sauce, chayote slaw, garlic toast 16

**Bone Marrow**  
onion jam, toast, herb salad 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**

**“Rice & Gravy”**  
braised beef cheeks, yeast roll 17

**Korean BBQ Noodle Bowl**  
brisket, snow pea, carrot, cabbage, kimchi 19

**Red Snapper**  
wild rice, blistered tomato, charred corn, basil 32

**Pesto Mascarpone Fettuccine**  
gulf shrimp, pesto cream, san marzano, sarvecchio 30

**Smoked & Fried Chicken**  
green goddess potato salad, white BBQ sauce 22

**Certified Angus Filet 38 / Ribeye 42**  
french fries, béarnaise

7/11/18



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

*"Do not allow watching food to replace making food."*

*- Alton Brown -*

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.

Please ask your server about available options for children 12 & under.