

Sweet Potato Chips - parsley	7
Pimento & Crack	
pimento cheese, pickles, crackers	8
Poutine	
fries, white cheddar curds, sauce brune	10
Watermelon Salad	
avocado, serrano, shallot, feta, mint, cilantro	12
Iceberg Wedge	
portobello, peanut, sesame seed, cilantro, sweet & sour	12
Emperor's Nachos	
candied salmon, wontons, gochujang aioli, pickled red onion	13
Fried Green Tomatoes	
texas caviar, remoulade, pickled okra	14
Broken Arrow Antelope	
black beans, street corn, poblano crème fraiche, queso fresco	25
Bone Marrow	
onion jam, toast, herb salad	17
Antelope Chili & Cornbread	
poblano, cabot cheddar, crème fraiche, green onion	16
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
Halibut	
butternut squash hash, vichyssoise, corn, tarragon	34
Smoked & Fried Chicken	
green goddess potato salad, white BBQ sauce	22
Certified Angus Filet 38 / Picanha 34	
okra, tomato, sweet potato, green apple salsa verde	

8/9/18



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

*"We're hoping to succeed; we're okay with failure. We just don't want to land in between."*

*-David Chang-*

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.