

Sweet Potato Chips - parsley 7
 Shishito Peppers
 lemon aioli, umami salt 8
 Pimento & Crack
 pimento cheese, pickles, crackers 8
 Poutine
 fries, white cheddar curds, sauce brune 10
 Sweet & Sour Wedge
 portobello, peanut, sesame seed, cilantro, sweet & sour 12
 Fried Green Tomatoes
 texas caviar, remoulade, pickled okra 14
 Emperor's Nachos
 candied salmon, wontons, gochujang aioli, pickled red onion 13
 Bone Marrow
 onion jam, toast, herb salad 17
 Ancho Chili & Cornbread
 poblano, cabot cheddar, crème fraiche, green onion 14
 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 (treat the kitchen) 1
 "Rice & Gravy"
 braised beef cheeks, rice, yeast roll 17
 Korean BBQ Noodle Bowl
 brisket, cabbage, snow pea, mushroom, kimchi 19
 Red Snapper
 butternut squash hash, vichyssoise, corn, tarragon 32
 Smoked & Fried Chicken
 deviled egg potato salad, white BBQ sauce 22
 Certified Angus Filet 38 / Picanha 34
 okra, tomato, sweet potato, green apple salsa verde

9/13/18



www.restaurantcalla.com

"I'm at the age where food has taken the place of sex in my life. In fact, I've just had a mirror put over my kitchen table."

- Rodney Dangerfield -

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.