

Sweet Potato Chips- parsley 7

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

**Brussel Sprouts**  
bacon lard-ons, morita cream, coconut 11

**Iceberg Wedge**  
portobello, peanut, sesame, green onion, cilantro, sweet & sour 12

**Fall Harvest Salad**  
kale, butternut squash, cranberry, feta, walnut, apple, quinoa 12

**Chicken Wings**  
Greek seasoning, feta, oregano, tzatziki 10

**Huevos Rancheros**  
pulled pork, corn tortilla, salsa verde, salsa rojo, black beans 11

**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

**Spicy Chicago Style Italian Beef**  
roast beef, bell pepper, giardiniera, banana pepper, au jus, fries 13

**Calla Burger**  
American cheese, pickles, red onion, dijonnaise, fries 14  
(add fried egg 2, bacon 1.50, or both !)

*"Context and memory play powerful roles in all the truly great meals in one's life."*

*~ Anthony Bourdain ~*

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.