

## SHARES & SMALLS

### SCRATCH BISCUITS

housemade biscuits + our famous cane syrup butter + seasonal jelly 4.25/8.50

### DUCK WRAPS

duck + smoked bacon + jalapeño + cheddar + cream cheese + local honey glaze (GF) 18

### DEVILED FARM EGGS

farm eggs + fried chicken skins + hot sauce + house pickles (GF excluding fried chicken skins) 12

### SHRIMP WRAPS

red shrimp\* + bacon + jalapeño + cheddar + cream cheese + honey mustard (GF) 13.50

### DUCK FAT FRIES

tossed in duck fat + creole spices + ranch + delta hot sauce + aioli + ketchup (GF) 8.25

## DESSERTS

### SKILLET COOKIE

housemade chocolate chip + vanilla ice cream + marshmallows + chocolate sauce + salty pretzel topping 10.50

### DELTA PUDDING

banana pudding + cookie crumble + caramel + whipped cream (GF excluding cookie crumble) 10.50

### COTTON CHEESECAKE

housemade cheesecake + seasonal topping 10.50

## SIDES

taters (GF) n gravy + brussels sprouts (GF) + duck fat fries (GF) + side salad (GF) + grits (GF) + corn maque choux

*dinner*

## SALADS

### CANE AND LEAF

spinach + arugula + seasonal fruit + goat cheese + pecans + red onions + cane vinaigrette (GF) 10.50  
» add egg or protein »

### FARMERS SALAD

mixed rice + tomato + radishes + cucumber + seasonal fruit + red onion + avocado + carrots + greens + boiled egg + lemon vinaigrette (GF) 11.50  
» add egg or add protein »

### B.L.T. WEDGE

iceberg + salted tomato + shaved red onion + radish + blue cheese crumbles + bacon crackling dust + buttermilk dressing + chives (GF) 12.50

### UPSIDE DOWN CHICKEN CAESAR

panéed chicken + capers + lemon zest + parmesan + salt and pepper + caesar dressing + romaine + balsamic drizzle + housemade breadstick + side of duck fat fries 18



## SAUCES AND TOPPINGS

### FISH AND STEAK SAUCES

worcestershire butter sauce (GF), blue cheese fondue (GF), beurre blanc (GF), & lemon herb butter (GF)

### TOPPINGS

crab MP, sautéed mushrooms 4, shrimp\* 7, blue cheese crumble 4, shrimp wraps 9

## ENTRÉES

### DELTA SHRIMP AND GRITS

sautéed shrimp\* + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce + delta grits (GF) 27

### CAMPFIRE REDFISH

gulf redfish + creole dusted and roasted + choice of sauce + side (GF) 34

### STEAKHOUSE FILET

grain fed filet + choice of sauce + side (GF) 7oz 42 | 10oz 59  
» we do not guarantee steaks ordered "medium well" or above »

### DEER CAMP MEATLOAF

venison + beef + andouille + root beer red eye glaze + whipped potatoes + crispy brussel sprouts 25.75

### THE POND AND THE GULF

mississippi catfish + red shrimp\* + housemade delta sauce + trinity + ground andouille + delta grits (GF) 35  
» sub redfish 15 »

### CHICKEN AND WAFFLES

fried chicken + belgian waffle + local syrup + cane butter + powdered sugar + fresh strawberries and fruit 18.75

### PORK AND RED BEANS

two crispy thin fried chops + red beans + andouille sausage + tasso + rice 17.75

### GAS STATION FRIED CHICKEN

bone in two piece + whipped potatoes with au jus gravy + corn maque choux + biscuit 14.75

### DOUBLE BURGER

double patty + american cheese + cotton sauce + pickles + onions + duck fat fries + brioche (GF excluding cotton sauce & brioche) 15.75

### NASHVILLE HOT CHICKEN

fried boneless breast + nashville hot sauce + ranch + texas toast + corn maque choux 15.75

(GF) gluten free

\*imported from Argentina

a gratuity of 20% will be added to parties of 6 or more

## SIGNATURE COCKTAILS

**THE ROSEMARY PEAR** absolut pear vodka + house infused rosemary simple syrup + lemon + lime + torched rosemary sprig 13

**WHISKEY SMASH** rye whiskey + mint + lemon + peychaud's bitters + gum syrup + torched lemon twist 12

**HONEYSUCKLE LEMONADE** cathead honeysuckle vodka + lemon + lime + house made vanilla spiked lemonade 12

**THE OLE SMOKEY** bourbon + luxardo cherry + orange + gum syrup + bitters + cherry wood smoke 13

**MEXICAN MULE** tequila + fresh squeezed lime juice + jalapeño + ginger beer + simple syrup 12

**THE SHARECROPPER** whiskey + lemon + grapefruit bitters + ginger + torched lemon twist 11

**PLANTERS PUNCH** orange juice + white rum + goslings dark rum + lime + torched orange peel + gum syrup 12

**ESPRESSO MARTINI** seventh square espresso + coffee liqueur + vodka + simple syrup 12

## CLASSIC COCKTAILS

**MARGARITA** tequila + cointreau + lime juice + agave nectar 13

**SAZERAC** sazerac rye + herbsaint + peychaud's bitters + gum syrup + torched lemon twist 13

**COSMOPOLITAN** titos vodka + cointreau + cranberry juice + lime + orange twist 13

**FRENCH 75** gin + lemon + gum syrup + champagne float + torched lemon twist 11

**WHITE RUSSIAN** titos vodka + kahlua + heavy cream 11

**MOSCOW MULE** titos vodka + goslings ginger beer + fresh squeezed lime juice 11

## REDS BY THE GLASS

**HOUSE** cabernet, pinot noir 8.50

**SCHUG PINOT NOIR** 12.50 / 53

**BUEHLER CABERNET** 14.50 / 55

## WHITES BY THE GLASS

**HOUSE** chardonnay, moscato, pinot grigio 8.50

**STARMONT CHARDONNAY** 12.50 / 40.50

**SANTA MARGHERITA PINOT GRIGIO** 14.50 / 62

**RARE ROSÉ** 10 / 35.50

**HONIG SAUV BLANC** 12.50 / 42.50

**ST. CHRISTOPHER RIESLING** 12 / 32.25

## BEER ON TAP

**ABITA STAWBERRY OR ANDYGATOR** 8

**GHOST IN THE MACHINE IPA** 8.50

**SHINER BOCK** 8

**MICHELOB ULTRA** 8

**BLUE MOON** 8

## BRUNCH

**SATURDAYS & SUNDAYS, 10AM-2:30PM**

## CATERING + TAKEAWAY

**ASK US FOR YOUR NEXT EVENT**



*kindly leave a review*

*= happy hours =*

**2, 4, 6, 8 HAPPY HOUR**

\$2 beer, \$4 wine, \$6 cocktails, \$8 pizza | monday-thursday, 3-6pm

**2-FOR-1 AT THE ELI**

two-for-one espresso martinis, sazeracs, and old fashioned upstairs at the eli thursday, 4-6pm | friday & saturday, 3-6pm

**SIP & SHARE SOCIAL**

flights to share | friday & saturday, 2-5pm

**FLYING DELTA** duck wraps + shrimp wraps + deviled eggs + brussels sprouts 24

**FRY ME TO THE MOON** weekly variations on our duck fat fry, sweet potato waffle, and crinkle shoestring 15

**FLIGHT AROUND THE WORLD** Starmont Chardonnay + Honig Sauvignon Blanc + Santa Margerhita Pinot Grigios + St. Christopher Reisling 17

**FLYING FIRST CLASS** Honig + Abstract + Palermo + Quilt 23

**GOING TO CALIFORNIA** Eight Years in the Dessert Zinfandel + Mersoleil Merlot + Caymus Syrah + Merryvale Pinot 23

**CHARTER THE PLANE** Woodford Reserve + Buffalo Trace + Bulleit + Angels Envy 19

**CAPTAIN IN THE RYE** Sazerac + Rittenhouse + Michters + Bulleit 17

**WHISK ME AWAY** Irish + Scotch + Canadian + American 15

**PROP PLANE TO TIJUANA** flight of espolon tequila margaritas (ask your server) 15

**DELTA SHRIMP AND GRITS** sautéed shrimp\* + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce + delta grits 13