

## SHARES AND 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

shrimp\* + bacon + jalapeno + 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

## HANDHELDs

### YARDBIRD SANDWICH

fried chicken + spicy cream sauce + slaw + dill pickles + duck fat fries + brioche bun (GF if grilled excluding bun) 15.50

### DOUBLE BURGER

double patty + american cheese + cotton sauce + pickles + onions + duck fat fries + brioche (GF excluding cotton sauce & brioche) 15.50

### ROAST BEEF POBOY

slow roasted beef + lettuce + tomato + dukes mayo + au jus gravy + french bread + duck fat fries (GF excluding french bread) 13.50

## SIDES

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

(GF) gluten free

\*imported from Argentina

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

# COTTON

• DELTA TABLE & BAR •

## CROWD PLEASERS

### GAS STATION FRIED CHICKEN

bone in two piece + whipped potatoes with au jus gravy + corn maque choux + biscuit 14.50

### CREOLE CATFISH

pan seared creole catfish + cheese grits + herb parmesan butter sauce (GF) 16.50

### DEER CAMP MEATLOAF

venison + beef + andouille + root beer red eye glaze + whipped potatoes + crispy brussel sprouts 21.75

### CHICKEN AND WAFFLES

fried chicken + belgian waffle + local syrup + cane butter + powdered sugar + fresh strawberries and fruit 14.50

### PORK CHOP AND RED BEANS

crispy thin fried porkchop + red beans + andouille sausage + tasso + rice 13.50

### NASHVILLE HOT CHICKEN

fried boneless breast + nashville hot sauce + ranch + texas toast + corn maque choux 15.50

### SOUTHERN STEAK KABOB

seared filet tips + onions + bell peppers + gravy + whipped potatoes + side salad (GF) 18.75

### DELTA SHRIMP AND GRITS

shrimp\* + delta grits + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce (GF) 16.75

## SALADS

### B.L.T. WEDGE

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

### 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 »

### UPSIDE DOWN CHICKEN CAESAR

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

## DESSERTS

### COTTON CHEESECAKE

housemade cheesecake + seasonal topping 10.50

### DELTA PUDDING

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

### SKILLET COOKIE

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



*kindly leave a review*

## SIGNATURE COCKTAILS

**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

**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

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

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

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

## CLASSIC COCKTAILS

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

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

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

**ST. CHRISTOPHER RIESLING** 12 / 32.25

**HONIG SAUV BLANC** 12.50 / 42.50

**RARE ROSÉ** 10 / 35.50

## BEER ON TAP

**ABITA STRAWBERRY OR ANDYGATOR** 8

**BLUE MOON** 8

**GHOST IN THE MACHINE IPA** 8.50

**SHINER BOCK** 8

**MICHELOB ULTRA** 8

## WEEKEND BRUNCH

SATURDAYS & SUNDAYS, 10AM-2:30PM

### BISCUITS AND GRAVY

two scratch biscuits + sausage gravy 8.25

### CHICKEN BISCUIT

fried chicken + hot honey glaze + housemade biscuit 6.25

### CINNAMON ROLL

baked to order + honey syrup + housemade frosting + crumbled pecans 8.25

### THE PLOWMAN

scrambled eggs + cheese grits + link sausage + biscuit (GF excluding biscuit) 13.50

### ROAST BEEF BENEDICT

braised beef + poached eggs + biscuit + hollandaise sauce + fries 12.50

### COCHON BENEDICT

slow cooked pork shoulder + poached eggs + biscuit + hollandaise sauce + fries 12.50

## = 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 upsairs 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 Margherita Pinot Grigio + St. Christopher Riesling 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 + Michter's + 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