

..... breads .....

*made in-house with organic flour & corn meal*

**sourdough rosemary focaccia**.....7  
roasted tomato-herb butter

**jalapeño-buttermilk cheddar cornbread (gf)**.....7  
eastaboga honey butter, toasted benne seeds

..... snacks .....

**deviled eggs two ways (gf)** ..... 5  
pimento cheese & bacon, red curry

**bbq pork rinds (gf)** ..... 6  
hot sauce mayo

**crispy brassica (gf)** ..... 9  
whipped noble springs goat feta, za'atar,  
chili crisp, golden raisin mostarda

**sourdough toast \*** ..... 9  
purple sweet potato, citrus, roasted hazelnuts,  
fried sage

**pimento cheese & crackers \*** ..... 9  
bacon jam, fried saltines

**snack sampling \*** ..... 22  
deviled eggs, sourdough toast,  
pimento cheese & crackers

**selection of regional cheeses \*** ..... 15  
house-made jam, spiced nuts, toasted bread

**charcuterie board** ..... 23  
house-made sausage, terrines, cured meats,  
accoutrement

# Odette

..... small plates .....

**chicken & wild rice soup (gf, df)** .....7  
springer mountain chicken thighs,  
roasted mushrooms, gremolata

**mixed lettuces (gf)** .....8  
shaved carrot & radish, gorgonzola, almonds,  
onion-buttermilk vinaigrette

**kale caesar (gf)**.....8  
parmesan, country ham cornbread crumbs,  
buttermilk caesar vinaigrette

**caramelized onion dip (gf)** ..... 13  
tobacco onions, malt vinegar powder, house chips

**winter salad (gf, df)**..... 13  
bitter greens, pickled pears, spiced pecans,  
honey vinaigrette

**fried gulf oysters (gf)** ..... 16  
green onion mayo, charred lemon

**pork cheek pastrami** ..... 16  
marinated navy beans, charred endive,  
focaccia crumbs, house beer mustard

**crispy potato gnocchi**..... 16/29  
braised duck, caramelized cabbage, apricot,  
rosemary brown butter, turnip cream

\*gluten free (gf) on request  
we source as often as possible from our local farmers  
vegetarian & vegan options available on request  
parties of eight or more are subject to a 20% gratuity

..... large plates .....

**seared simmons farm catfish (gf, df)**..... 28  
dijon-herb potato salad, arugula, crispy capers,  
lemon vinaigrette

**gulf fish (gf, df)** .....36  
ginger-carrot purée, crispy bamboo rice,  
napa cabbage, shaved turnip,  
szechuan pepper gastrique

**grilled chicken (gf)** .....28  
chili-maple glaze, creamed cabbage,  
slow-roasted carrots, country ham crisps

**grilled pork tenderloin** .....34  
homeplace pastures pork stew, cous cous,  
charred onion bbq sauce

**c.a.b. steak (gf)**  
**10 oz. new york strip** ..... 40  
**8 oz. filet** .....48  
herb-glazed rutabaga, braised mustard greens,  
cajun butter

**steak frites (gf)** .....29  
chuck tender, arugula salad, chimichurri,  
hand-cut fries

**odette cheeseburger \*** .....16  
bear creek farm beef, caramelized red onion,  
hand-cut fries  
add bacon.....2 egg.....2 avocado.....1.5  
\*gluten free bun.....2

**winter vegetable plate (gf)** .....24  
slow-roasted carrots, creamed cabbage,  
dijon-herb potato salad, marinated navy beans,  
braised mustard greens