

Odette

snacks

- deviled farm eggs two ways**..... 4
pimento cheese & bacon, red curry
- pecan-crust chicken tenders**.....7
bourbon-pear honey mustard
- tempura cheddar broccoli**..... 6
roasted garlic-herb mayo
- pickled chanterelle toast**..... 8
grilled multi-grain bread, goat cheese,
pickled chanterelle & lentil salad, walnuts
- white cheddar pimento cheese**.....7
pork sung, spicy ranch crackers

cheese & charcuterie

- selection of regional cheeses (3)**14
housemade jam, spiced pecans, toasted bread
- charcuterie board**.....16
assorted cured meats, pickles, house mustard,
chutney, charred bread
- cheese & charcuterie sampling**....sm 18 lg 30

small plates

- smoked sausage gumbo**..... 7
white bbq pulled chicken, jasmine rice
- mixed lettuces**..... 7
shaved carrot & radish, gorgonzola, almonds,
onion-buttermilk vinaigrette
- kale caesar**..... 7
roasted cherry tomatoes, garlic croutons,
shaved parmesan, caesar vinaigrette
- ras el hanout burrata**11
extra virgin olive oil, grilled bread,
spiced honey fried brussels sprouts,
- ginger-lemongrass fried chicken thigh**.....12
two brooks farm jasmine congee, toasted sesame,
crispy shallots, cilantro, sambal
- pastrami smoked lamb belly** 10
stewed local peas, compressed sweet onions,
castelvetrano olives

- fried gulf oysters**.....13
green onion mayo, charred lemon

- crispy potato gnocchi**.....12
smoked gouda bechamel, nduja, peppadews,
arugula, focaccia crumbs

sides

- spiced honey fried brussels sprouts**.....6
- chickpea-cauliflower stew** mustard seed yogurt 7
- whipped potatoes** dried shiitake jus6
- hand-cut fries**4

large plates

- sautéed simmons farm catfish**.....24
stone ground grits, sautéed broccolini,
satsuma, toasted pecans, tarragon
- seared gulf fish**.....28
chupe de camarones, marble potatoes, baby kale,
peruvian lima beans
- cast iron-seared chicken breast**..... 23
chickpea-cauliflower stew, caramelized baby bok choy,
mustard seed yogurt, cashews
- lobster spaghetti**29
roasted garlic, chilies, san marzano tomatoes, fine
herbs, preserved lemon
**gluten free pasta.....2*
- steak frites**..... 23
chuck tender, arugula salad, chimichurri, hand-cut fries
- braised beef short rib**..... 30
rosemary-roasted root vegetables, whipped potatoes,
dried shiitake jus, stewed dried fruit
- winter vegetable plate**23
spicy braised cabbage, rosemary-roasted root
vegetables, caramelized baby bok choy,
curry-roasted cauliflower with mustard seed yogurt



valentine's day

2020

\$65 per person | \$95 with wine pairings

course one

choice of

gulf shrimp scampi

roasted garlic, spoonbread, parsley purée
domaine vetrice biancu gentile, corsica

yukon gold potato soup

caramelized cipollini, crème fraiche, cajun caviar
henri maire brut cremant, jura

course two

choice of

seared tuna

roasted beet risotto, grilled broccolini,
citrus fruit, frisée salad
brooks rosé, willamette

roasted beef tenderloin

mushroom duxelle, goat cheese-potato purée,
sautéed asparagus & roasted peppers,
country ham jus, puff pastry crisp
cottanera etna barbazzale nerello mascalese, sicily

course three

malted chocolate cake

chocolate-drizzled kettle corn,
black walnut praline ice cream
rare wine co. 'savannah' madeira, portugal

sticky toffee pudding

brown butter ice cream, almond toffee
gouguenheim malbec rosé brut, mendoza