

Odette

..... snacks

- deviled farm eggs two ways.....4**
pimento cheese & bacon, red curry
- crispy fried chicken skins.....7**
alaga-house hot sauce drizzle, szechuan peppercorn
- potato flatbread.....8**
roasted yukon potatoes, mozzarella, onion, herbs,
black truffle mayo
- warm manchego & tomato dip.....7**
spicy tomato sauce, castelvetro olive, sourdough
- snack sampling.....16**
deviled eggs, fried chicken skins, potato flatbread

..... sides

- honey-tahini root vegetables.....7**
- ginger-roasted broccoli.....7**
- shiitake risotto.....7**
- hand-cut fries.....4**



executive chef: josh quick

gluten free, vegan & vegetarian options available upon request
sourced as often as possible from our local farmers

..... small plates

- ras el hanout roasted chicken soup.....7**
sweet potatoes, chickpeas, charred onions & pepper,
harissa broth, cilantro
- mixed lettuces.....7**
shaved carrot & radish, gorgonzola, almonds,
onion-buttermilk vinaigrette
- kale caesar.....7**
chopped kale, country ham-cornbread crumbs,
parmesan, buttermilk caesar dressing
- grilled romaine & bacon salad.....11**
roasted cherry tomatoes, six-minute egg,
pickled red onion, pumpkin-sesame crunch,
pomegranate seeds, red wine-pomegranate vinaigrette
- selection of regional cheeses (3).....14**
housemade jam, spiced nuts, toasted bread
- smoked tuna dip.....14**
old bay potato chips, celery, fennel seed vinaigrette
- sesame-orange glazed baby back ribs.....12**
marinated red cabbage, toasted sesame seeds
- fried gulf oysters.....13**
green onion mayo, charred lemon
- crispy potato gnocchi.....13**
shaved coppa, crème fraiche, potato-leek velouté,
chives, parmesan tuile
add grilled shrimp.....7 chicken.....4
make it a large plate.....20



parties of six or more are subject to a 20% service charge
120 north court street | florence, alabama 35630 | 256.349.5219

..... large plates

- tikka masala simmons farm catfish.....24**
ginger-roasted broccoli, basmati biryani,
spicy tomato-coconut gravy
- pecan-dusted gulf grouper.....32**
honey-tahini glazed root vegetables, potato purée with
herb butter, green olive-piquillo relish
- herb-roasted chicken breast.....23**
smoked sausage-shiitake bread pudding, citrus-chili braised
endive, frisee-orange salad, cider vinaigrette
- duck leg confit.....26**
shiitake risotto, charred savoy cabbage, crispy goat cheese,
pomegranate-dried cherry glaze
- bluewater creek farm cheeseburger.....12**
caramelized red onion, red pepper-thyme ketchup,
hand-cut fries. add bacon.....2 egg.....2 avocado.....1.5
**gluten free bun.....2*
- steak frites.....24**
chuck tender, arugula salad, chimichurri, hand-cut fries
- winter vegetable plate.....21**
honey-tahini glazed root vegetables, ginger-roasted broccoli,
citrus-braised endive, shiitake risotto, charred savoy cabbage
add grilled shrimp.....7 chicken.....4
- dessert**
- chocolate bread pudding.....8**
dulce de leche, pecan pretzel bites, whipped cream
- blood orange tartlet.....8**
meringue cookies, candied citrus, white chocolate ganache
- sorbet & shortbread.....6**
ask your server about today's flavors!

