

# O d e t t e

## ..... snacks .....

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

**salt & vinegar pork rinds .....6**  
malt vinegar aioli

**marinated olives & feta .....7**  
garlic & herbs, olive oil, toasted bread

**sweet potato & ricotta toast .....8**  
chipotle sweet potatoes, house ricotta, pepitas,  
blood orange vinaigrette

**herb cream cheese & crackers.....8**  
jacob's hot pepper jelly, fried saltines

**snack sampling.....19**  
deviled eggs two ways, sweet potato & ricotta toast,  
herb cream cheese & crackers

## ... cheese & charcuterie ...

**selection of regional cheeses (3) ..... 15**  
house-made jam, spiced nuts, toasted bread

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

.....  
executive chef: josh quick

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## ..... small plates .....

**smoked chicken & sausage gumbo..... 7/12**  
carolina gold rice, trinity relish

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

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

**local beef meatballs .....13**  
arugula risotto, parmesan cream, san marzano,  
crispy parmesan

**broccoli & burrata.....14**  
crispy broccoli, broccoli pesto, calabrian chili,  
focaccia

**fried gulf oysters.....14**  
green onion mayo, charred lemon

**ham ribs .....13**  
caramelized bok choy, molasses-five spice bbq glaze,  
carrot salad, toasted sesame

**crispy potato gnocchi .....15/24**  
braised beef, caramelized cipollini onion,  
port wine jus, parsnip chips, pickled carrots



## ..... large plates .....

**szechuan-ginger simmons farm catfish .....25**  
winter cabbages, rice noodles, 'hot-pot' broth, herbs

**seared gulf fish..... 34**  
butter-braised mushrooms, charred radicchio,  
mascarpone polenta, pistachio-parsley gremolata

**garam masala chicken breast ..... 24**  
stewed chickpeas, honey-glazed fresno chili,  
swiss chard, turmeric-ginger vinaigrette

**duroc pork blade chop..... 28**  
glazed root vegetables, frisée, citrus,  
red pepper-ginger steak sauce

**blackened c.a.b. strip loin.....32**  
loaded potato cakes, broccoli-cauliflower gratin,  
french onion jus, crispy onions

**steak frites.....27**  
chuck tender, arugula salad, chimichurri,  
hand-cut fries

**bluewater creek farm cheeseburger.....14**  
caramelized red onion, red pepper-thyme ketchup,  
hand-cut fries. add bacon.....2 egg.....2 avocado.....1.5  
\*gluten free bun.....2

**winter vegetable plate .....22**  
glazed root vegetables, broccoli-cauliflower gratin,  
stewed chickpeas, butter-braised mushrooms, swiss chard

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gluten free, vegan & vegetarian options available upon request  
sourced as often as possible from our local farmers  
parties of eight or more are subject to a 20% service charge