

# odette

snacks

<b>deviled eggs two ways.....</b>	<b>5</b>
pimento cheese & bacon, red curry	
<b>bbq pork rinds.....</b>	<b>6</b>
hot sauce mayo	
<b>crispy broccoli.....</b>	<b>8</b>
chili crunch, buttermilk za'atar dressing	
<b>sourdough toast .....</b>	<b>9</b>
roasted grapes, goat cheese, pistachio, sherry reduction	
<b>herb cream cheese &amp; crackers .....</b>	<b>9</b>
butternut squash mostarda, fried saltines	
<b>snack sampling.....</b>	<b>22</b>
deviled eggs, sourdough toast, herb cream cheese	
<b>selection of regional cheeses (3).....</b>	<b>15</b>
house-made jam, spiced nuts, toasted bread	

<b>charcuterie board .....</b>	<b>23</b>
house-made sausage, terrines, cured meats, accoutrement	

<b>..... sides .....</b>	
<b>braised fall greens.....</b>	<b>7</b>
roasted mushrooms.....	7
roasted broccoli & fennel .....	7
hand-cut fries .....	5
house-made red pepper-thyme ketchup	

executive chef: josh quick

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

<b>curry-cauliflower soup.....</b>	<b>7/12</b>
grilled halloumi, toasted almonds	
<b>mixed lettuces .....</b>	<b>8</b>
shaved carrot & radish, gorgonzola, almonds, onion-buttermilk vinaigrette	
<b>kale caesar.....</b>	<b>8</b>
parmesan, country ham cornbread crumbs, buttermilk caesar vinaigrette	
<b>warm fall squash salad.....</b>	<b>13</b>
barley, pickled golden raisins, goat cheese, arugula, frisée, pink peppercorn vinaigrette	
<b>smoked turkey tamale .....</b>	<b>15</b>
sweet potato mole, toasted seeds, pickled okra, pumpkin seed oil	
<b>fried gulf oysters .....</b>	<b>16</b>
green onion mayo, charred lemon	
<b>apple-cheddar risotto .....</b>	<b>17</b>
duroc pork meatballs, crispy onions, worcestershire bbq sauce, green onion vinaigrette	
<b>potato gnocchi.....</b>	<b>15/24</b>
butternut squash velouté, fried sage, toasted pecan, benton's ham crisp, brown butter vinaigrette	



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

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

<b>cornmeal-crusted simmons farm catfish.....</b>	<b>26</b>
bacon-braised cabbage, frisée, piquillo, smoked sweet potato purée, pickled mustard seed vinaigrette	
<b>blackened gulf fish .....</b>	<b>36</b>
roasted broccoli, caramelized fennel, stone-ground grits, andouille vinaigrette	
<b>cast iron chicken breast.....</b>	<b>26</b>
mascarpone farro, caramelized cippolini, roasted mushrooms, red wine vinaigrette	
<b>roasted wild boar chop .....</b>	<b>37</b>
rum-braised apples, cauliflower purée, crispy potatoes, boar ragout	
<b>black pepper prime coulotte .....</b>	<b>37</b>
slow-roasted carrots, braised fall greens, charred butternut romesco	
<b>steak frites .....</b>	<b>27</b>
chuck tender, arugula salad, chimichurri, hand-cut fries	
<b>odette cheeseburger .....</b>	<b>14</b>
bear creek farm beef, caramelized red onion, hand-cut fries	
<i>add bacon.....2 egg.....2 avocado.....1.5</i>	
<i>*gluten free bun.....2</i>	

<b>fall vegetable plate .....</b>	<b>24</b>
mascarpone farro, roasted broccoli, braised fall greens, cauliflower puree, roasted mushrooms	

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120 n court st, florence • www.odettealabama.com