

SHARES & SMALLS

SCRATCH BISCUITS

housemade biscuits + our famous cane syrup butter + seasonal jelly 4.25/8.50

DUCK WRAPS

smoked bacon + jalapeno + cheddar + cream cheese + local honey glaze 18

DEVILED FARM EGGS

farm eggs + fried chicken skins + hot sauce + house pickles 12

SHRIMP WRAPS

red shrimp* + bacon + jalapeno + cheddar + cream cheese + honey mustard 13.50

DUCK FAT FRIES

tossed in duck fat + creole spices + ranch + delta hot sauce + aioli + ketchup 8.25

DESSERTS

SKILLET COOKIE

housemade chocolate chip + vanilla ice cream + marshmallows + chocolate sauce + salty pretzel and potato chips topping 10.50

DELTA PUDDING

banana pudding + cookie crumble + caramel + whipped vanilla mousse 10.50

COTTON CHEESECAKE

housemade cheesecake + seasonal topping 10.50

SIDES

taters n gravy + brussels sprouts + duck fat fries + side salad + grits + corn maque choux

dinner

*imported from Argentina

a gratuity of 20% will be added to parties of 6 or more

COTTON

• DELTA TABLE & BAR •

SALADS

CANE AND LEAF

spinach + arugula + seasonal fruit + goat cheese + pecans + red onions + cane vinaigrette 10.50
 » add egg or protein »

FARMERS SALAD

mixed rice + tomato + radishes + cucumber + seasonal fruit + red onion + avocado + carrots + greens + boiled egg + lemon vinaigrette 11.50
 » add egg or add protein »

B.L.T. WEDGE

iceberg + salted tomato + shaved red onion + radish + blue cheese crumbles + bacon crackling dust + buttermilk dressing + chives 12.50

UPSIDE DOWN CHICKEN CAESAR

panéed chicken + capers + lemon zest + parmesan + salt and pepper + caesar dressing + romaine + balsamic drizzle + housemade breadstick + side of duck fat fries 18

SAUCES AND TOPPINGS

FISH & STEAK SAUCES

worcestershire butter sauce, blue cheese fondue, beurre blanc, & lemon herb butter

TOPPINGS

crab MP, sautéed mushrooms 4, shrimp* 7, blue cheese crumble 4, shrimp wraps 9

ENTRÉES

DELTA SHRIMP & GRITS

sautéed shrimp* + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce + delta grits 27

CAMPFIRE REDFISH

gulf redfish + creole dusted and roasted + choice of side + sauce of your choice 34

STEAKHOUSE FILET

grain fed filet + choice of sauce + side 7oz 42 | 10oz 59
 » we do not guarantee steaks ordered "medium well" or above »

DEER CAMP MEATLOAF

venison + beef + andouille + root beer red eye glaze + whipped potatoes + crispy brussel sprouts 25.75

CRAWFISH TWO WAYS PASTA

crawfish smothered and fried + creole style cream sauce + cherry tomatoes + mushrooms + fettuccine 25

THE POND AND THE GULF

mississippi catfish + red shrimp* + housemade delta sauce + trinity + ground andouille + delta grits 35
 » sub redfish 15 »

CHICKEN AND WAFFLES

fried chicken + belgian waffle + local syrup + cane butter + powdered sugar + fresh strawberries and fruit 18.75

PORK AND RED BEANS

two crispy thin fried chops + red beans + andouille sausage + tasso + rice 17.75

GAS STATION FRIED CHICKEN

bone in two piece + whipped potatoes with au jus gravy + corn maque choux + biscuit 14.75

DOUBLE BURGER

double patty + american cheese + cotton sauce + pickles + onions + duck fat fries + brioche 15.75

NASHVILLE HOT CHICKEN

fried boneless breast + nashville hot sauce + ranch + texas toast + corn maque choux 15.75

SIGNATURE COCKTAILS

THE ROSEMARY PEAR absolut pear vodka + house infused rosemary simple syrup + lemon + lime + torched rosemary sprig 13

WHISKEY SMASH rye whiskey + mint + lemon + lime + peychaud's bitters + gum syrup + torched lemon twist 12

HONEYSUCKLE LEMONADE cathead honeysuckle vodka + lemon + house made vanilla spiked lemonade 12

THE OLE SMOKEY bourbon + luxardo cherry + orange + gum syrup + bitters + cherry wood smoke 13

MEXICAN MULE tequila + fresh squeezed lime juice + jalapeno + ginger beer 12

THE SHARECROPPER whiskey + lemon + grapefruit bitters + ginger + torched lemon twist 11

PLANTERS PUNCH orange juice + white rum + goslings dark rum + lime + torched orange peel + gum syrup 12

ESPRESSO MARTINI seventh square espresso + coffee liqueur + vodka + simple syrup 12

CLASSIC COCKTAILS

MARGARITA tequila + cointreau + lime juice + agave nectar 13

SAZERAC sazerac rye + herbsaint + peychaud's bitters + gum syrup + torched lemon twist 13

COSMOPOLITAN titos vodka + cointreau + cranberry juice + orange twist 13

FRENCH 75 gin + lemon + gum syrup + champagne float + torched lemon twist 11

WHITE RUSSIAN titos vodka + kahlua + heavy cream 11

MOSCOW MULE titos vodka + goslings ginger beer + fresh squeezed lime juice 11

WHITES BY THE GLASS

HOUSE chardonnay, moscato, pinot grigio 8.50

STARMONT CHARDONNAY 12.50 / 40.50

SANTA MARGHERITA PINOT GRIGIO 14.50 / 62

RARE ROSÉ 10 / 35.50

HONIG SAUV BLANC 12.50 / 42.50

ST. CHRISTOPHER RIESLING 12 / 32.25

REDS BY THE GLASS

HOUSE cabernet, pinot noir 8.50

SCHUG PINOT NOIR 12.50 / 53

BUEHLER CABERNET 14.50 / 55

BEER ON TAP

ABITA STRAWBERRY OR AMBER 8

GHOST IN THE MACHINE IPA 8.50

SHINER BOCK 8

MICHELOB ULTRA 8

BLUE MOON 8

HAPPY HOURS

MONDAY-THURSDAY, 3-6PM \$2 beer, \$4 wine, \$6 cocktails, \$8 pizza

TWO-FOR-ONE AT THE ELI two-for-one espresso martinis, sazeracs, and old fashioned upsstairs at the eli thursday, 4-6pm | friday and saturday, 3-6pm

BRUNCH

SATURDAYS & SUNDAYS, 10AM-2:30PM

CATERING + TAKEAWAY

ASK US FOR YOUR NEXT EVENT

sip and share social

Fridays & Saturdays, 2-5PM

FLIGHTS

FLYING DELTA

duck wraps + shrimp wraps + deviled eggs + brussels sprouts 24

FRY ME TO THE MOON

weekly variations on our duck fat fry, sweet potato waffle, and crinkle shoestring 15

FLIGHT AROUND THE WORLD

Starmont Chardonnay + Honig Sauvignon Blanc + Santa Margherita Pinot Grigios + St. Christopher Reisling 17

FLYING FIRST CLASS

Honig + Abstract + Palermo + Quilt 23

GOING TO CALIFORNIA

Eight Years in the Dessert Zinfandel + Mersoleil Merlot + Caymus Syrah + Merryvale Pinot 23

CHARTER THE PLANE

Woodford Reserve + Buffalo Trace + Bulleit + Angels Envy 19

CAPTAIN IN THE RYE

Sazerac + Rittenhouse + Michters + Bulleit 17

WHISK ME AWAY

Irish + Scotch + Canadian + American 15

PROP PLANE TO TIJUANA

flight of espolon tequila margaritas (ask your server) 15

1/2 off our north delta shrimp and grits... 13



kindly leave a review