

## SHARES AND 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

### DEVEILED FARM EGGS

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

### SHRIMP WRAPS

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

## HANDHELDS

### YARDBIRD SANDWICH

fried chicken + spicy cream sauce + slaw + dill pickles + duck fat fries + brioche bun 15.50

### DOUBLE BURGER

double patty + american cheese + cotton sauce + pickles + onions + duck fat fries + brioche 15.50

### ROAST BEEF POBOY

slow roasted beef + lettuce + tomato + dukes mayo + au jus gravy + french bread + duck fat fries 13.50

## SIDES

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

\*imported from Argentina  
a gratuity of 20% will be added to parties of 6 or more

# COTTON

• DELTA TABLE & BAR •

## CROWD PLEASERS

### GAS STATION FRIED CHICKEN

bone in two piece + whipped potatoes with au jus gravy + corn macque choux + biscuit 14.50

### CREOLE CATFISH

pan seared creole catfish + cheese grits + herb parmesan butter sauce 16.50

### DEER CAMP MEATLOAF

venison + beef + andouille + root beer red eye glaze + whipped potatoes + crispy brussel sprouts 21.75

### CHICKEN AND WAFFLES

fried chicken + belgian waffle + local syrup + cane butter + powdered sugar + fresh strawberries and fruit 14.50

### PORK CHOP AND RED BEANS

crispy thin fried porkchop + red beans + andouille sausage + tasso + rice 13.50

### CRAWFISH TWO WAYS PASTA

crawfish smothered and fried + creole style cream sauce + mushrooms + cherry tomatoes + fettuccine 16.50

### NASHVILLE HOT CHICKEN

fried boneless breast + nashville hot sauce + ranch + texas toast + corn maque choux 15.50

### SOUTHERN STEAK KEBOB

seared filet tips + onions + bell peppers + au jus + whipped potatoes + side salad 18.75

### DELTA SHRIMP & GRITS

shrimp\* + delta grits + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce 16.75

## SALADS AND BOWLS

### B.L.T. WEDGE

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

### 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 »

### 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

## DESSERTS

### COTTON CHEESECAKE

housemade cheesecake + seasonal topping 10.50

### DELTA PUDDING

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

### SKILLET COOKIE

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



*kindly leave a review*

## SIGNATURE COCKTAILS

**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

**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

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

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

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

## CLASSIC COCKTAILS

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

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

**MARGARITA** tequila + cointreau + lime juice + agave nectar 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

## REDS BY THE GLASS

**HOUSE** cabernet, pinot noir 8.50

**SCHUG PINOT NOIR** 12.50 / 53

**BUEHLER CABERNET** 14.50 / 55

## WHITES BY THE GLASS

**HOUSE** chardonnay, moscato, pinot grigio 8.50

**STARMONT CHARDONNAY** 12.50 / 40.50

**SANTA MARGHERITA PINOT GRIGIO** 14.50 / 62

**ST. CHRISTOPHER RIESLING** 12 / 32.25

**HONIG SAUV BLANC** 12.50 / 42.50

**RARE ROSÉ** 10 / 35.50

## BEER ON TAP

**ABITA STAWBERRY OR AMBER** 8

**BLUE MOON** 8

**GHOST IN THE MACHINE IPA** 8.50

**SHINER BOCK** 8

**MICHELOB ULTRA** 8

## WEEKEND BRUNCH

SATURDAYS & SUNDAYS, 10AM-2:30PM

### BISCUITS AND GRAVY

two scratch biscuits + sausage gravy 8.25

### CHICKEN BISCUIT

fried chicken + hot honey glaze + housemade biscuit 6.25

### CINNAMON ROLL

baked to order + honey syrup + housemade frosting + crumbled pecans 8.25

### THE PLOWMAN

scrambled eggs + cheese grits + link sausage + biscuit (GF excluding biscuit) 13.50

### ROAST BEEF BENEDICT

braised beef + poached eggs + biscuit + hollandaise sauce + fries 12.50

### COCHON BENEDICT

slow cooked pork shoulder + poached eggs + biscuit + hollandaise sauce + fries 12.50

## 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 upstairs at the eli thursday, 4-6pm | friday and saturday, 3-6pm

## 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 of our north delta shrimp and grits.... 13*

