

SHARES AND SMALLS

SCRATCH BISCUITS

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

DUCK WRAPS

duck + smoked bacon + jalapeño + cheddar + cream cheese + local
honey glaze (GF) 18

DEVILED FARM EGGS

farm eggs + fried chicken skins + hot sauce + house pickles (GF
excluding fried chicken skins) 12

SHRIMP WRAPS

shrimp + bacon + jalapeno + cheddar + cream cheese + honey
mustard (GF) 13.50

DUCK FAT FRIES

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

HANDHELDS

YARDBIRD SANDWICH

fried chicken + spicy cream sauce + slaw + dill pickles + duck fat
fries + brioche bun (GF if grilled, excluding brioche) 15.50

DOUBLE BURGER

double patty + american cheese + cotton sauce + pickles + onions +
duck fat fries + brioche (GF excluding cotton sauce & brioche)
15.50

ROAST BEEF POBOY

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

SIDES

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

(GF) gluten free

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



CROWD PLEASERS

GAS STATION FRIED CHICKEN

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

CREOLE CATFISH

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

DEER CAMP MEATLOAF

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

CRAWFISH AND SAUSAGE DUMPLINGS

spicy italian sausage + fried crawfish + potato dumplings + spinach
+ sun dried tomatoes + parmesan + mozzarella + cream sauce +
basil 19.75

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

NASHVILLE HOT CHICKEN

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

SOUTHERN STEAK KABOB

seared filet tips + onions + bell peppers + gravy + whipped
potatoes + side salad (GF) 18.75

DELTA SHRIMP AND GRITS

shrimp + delta grits + ground andouille sausage + cherry tomatoes
+ mushrooms + trinity + housemade sauce (GF) 16.75

SALADS

B.L.T. WEDGE

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

CANE AND LEAF

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

FARMERS SALAD

mixed rice + tomato + radishes + cucumber + seasonal fruit + red
onion + avocado + carrots + greens + boiled egg + lemon
vinaigrette (GF) 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 cream
(GF excluding cookie crumble) 10.50

SKILLET COOKIE

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



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SIGNATURE COCKTAILS

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

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

MEXICAN MULE tequila + fresh squeezed lime juice + jalapeño + ginger beer + simple syrup 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 coffee & crumbs co. espresso + coffee liqueur + vodka + simple syrup 12

CLASSIC COCKTAILS

SAZERAC sazerac rye + herbsaint + peychaud's bitters + raw sugar + torched lemon twist 13

COSMOPOLITAN titos vodka + cointreau + cranberry juice + lime + 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 ANDYGATOR 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 —

2, 4, 6, 8 HAPPY HOUR

\$2 beer, \$4 wine, \$6 cocktails, \$8 pizza | monday-thursday, 3-6pm

2-FOR-1 AT THE ELI

two-for-one espresso martinis, sazeracs, and old fashioned upstairs at the eli thursday, 4-6pm | friday & saturday, 3-6pm

SIP & SHARE SOCIAL

flights to share | friday & saturday, 2-5pm

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 Margerhita 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

DELTA SHRIMP AND GRITS sautéed shrimp* + ground andouille sausage + cherry tomatoes + mushrooms + trinity + housemade sauce + delta grits 13