OREATHA'S

VANTRECE HOSPITALITY GROUP

RESTAURANT

OREATHAS.COM

REATHA'S

COCKTAIL MENU

BY:@KURSTENMAYA

LADY WITH THE BLONDE HAIR $14
ROKU GIN, YUZU CURACAO, TRANSATLANTIC BITTERS

FLOWERS FOR WINNIE $15
BAYAB AFRICAN GIN, ROCKY'S BOTANICAL, PECHE, LEMON, LAVENDER

DOWN IN EVE'S BAYOU $16
KETEL ONE PEACH & ORANGE BLOSSOM, LILLET ROUGE, CARAMELIZED FIG, CITRUS, BASIL

MARINA'S BAY $17
MAKRUT LIME VODKA, CAHACHA, KIWI, ALOE, YUZU & LIME SPARKLING TONIC WATER

MY OKASSAN $14
JAPANESE RUM, BLANCO TEQUILA, LIME, ORGEAT, TOASTED BITTERS

MAYAHUEL MAMI $21
LOPEZ REAL MEZCAL, DON JULIO 70, ALESSIO VERMOUTH BIANCO, SALERS

WHEN HARRY MET HELEN $16
BULLEIT BOURBON, SMOKED MAPLE SYRUP, HAVANA & HIDE BITTERS

REATHA'S

Wine List

Sparkling
Naveran Cava Sparkling Rose' **14/52**
Avissi, Prosecco Brut, Italy **14/52**

Rose'
Calafuria Rosato 2022, Puglia **16/62**

Red Wines
Terra D'Oro, Zinfandel, California **12/46**
Raeburn, Cabernet, California **14/52**
Resplendent. Pinot Noir, California **14/52**

White Wines
Campogrande Orvieto 2022, Italy **16/62**
Murphy Goode Sauvignon Blanc, **14/52**
Tormaresca Chardonnay 2023 Puglia I.G.T **14/52**
Sea Glass Riesling **12/46**

Champagne
Champagne Collette, **$65**
Nicolas Feuilatte, **$65**
Heidsieck & Co.Brut **$70**
Armand de Brignac, ACE of Spades **250**

Wines Curated by Lorraine Lane, WSET Level II

REATHA'S

SMALL PLATES

(V) Collard Green Hush Puppies 14

Sauteed Collard Greens, Roasted Corn, Roasted Red Peppers, Hot Honey (USA)

Croissant French Toast 16

Fried Croissant,Cardamom Cinnamon Apples, Powdered Sugar

Fried Green Tomatoes 17

Burrata, Caramelized Onions, Buttermilk Gravy, Vegetable Caponata (Italy)

Smothered Adobo Chicken Wings 18

Braised Chicken Wings, Slow Simmered Coconut Gravy, Basmati Cilantro Rice (Philippines)

SANDWICHES

Comes with House Fries or Side Salad

Fried Chicken Parmesan Sandwich 22

Southern Marinated Fried Chicken Thigh, Mozzarella, Parmesan, Pesto, Lettuce, Tomato, House Marinara (Italy)

French Onion Steakhouse Burger 26

Seasoned Angus Beef, Caramelized Onion Jam, Camembert Cheese, Cognac Dijon Aioli, Crispy Shallots, Au Jus

Nordic Grilled Salmon Sandwich 20

Tomato, Arugula, Lemon Dill-Caper Aioli, Crusty Sourdough Bread, Seasoned Fries (Norway)

Big Mama's Breakfast Sandwich 18

Deep Fried Croissant French Toast, Scrambled Cheese Eggs,Chicken Sausage, Seasonal Preserves, Fruit (USA)

SALADS

Mixed Green Salad 14

Spring Mix, Kale, Shaved Carrot, Cucumbers, Tomatoes, Choice of Dressing

Modern Wedge Salad 18

Iceberg Gem Lettuce, Asher Blue Cheese, Pork Belly Bacon Bits, Tomato Jam, Red Onion, Buttermilk Dressing (USA)

The Fall 21

Massaged Kale, Red Cabbage, Roasted Japanese Sweet Potatoes, Red Onion, Golden Raisins, Puffed Rice (Japan)

Add-Ons (Salad Only) - Grilled Chicken 10, Salmon 12, Shrimp 12

MAINS

All American Breakfast 18

Choice of Meat,Smothered Potatoes or Boursin Grits, Biscuit, Seasonal Preserves

Tod Mun Pla Thai Seasoned Catfish 38

Fresh Whole Catfish, Tamarind Hot Sauce, Coconut Grits, Curry Coleslaw (Thailand)

Korean Fried Chicken 32

Gochujang Honey Glazed Fried Chicken, Collard Green Fried Rice, Sesame Ginger Glazed Green Beans (South Korea)

Pork Chop & Hash 34

Lightly Smoked Pork Chop, Smothered Potato Hash, Cinnamon Apples, Choice of Eggs

Chicks in Southern Quilt 22 +

Chicken Sausage Links, Sweet Potato Pancakes, Pecans. Syrup, Eggs of Choice (USA)

Shrimp and Crawfish Poutine Grits 32

Crawfish Etouffee ,Boursin Cheese Grits, Sauteed Gulf Shrimp,Eggs of Choice (Canada)

Salmon Benedict 26

House Smoked Salmon, Fried Green Tomato, Poached Egg, Lemon Hollandaise

Omelette of the Day MKT

Chef's choice of special ingredients, Toast , Fruit Salad, Choice of Grits or Smothered Potatoes

Desserts

Georgia Apple Wontons 13

Salted Caramel, Powdered Sugar (China)

Chocolate Croissant Bread Pudding 14

+ Butter Pecan Ice-Cream, Rum Cane Syrup (France)

SIDES

Collard Green Fried Rice 8 Seasonal Vegetables 7 House Salad 5

Boursin Grits 7 French Fries 7 Eggs 8 Bacon 7 Chicken Sausage 7 House-Made Sauces 2

We Proudly Serve:

Joyce Farms Chicken, Locally Sourced Farm Vegetables, Pine Street Chicken Sausage

Automatic Gratuity of 20% on all checks

Our goal is to provide you with a wonderful dining experience and the pleasure of our unique southern culinary cuisine. These dishes are created in a way that offers a specific combination of flavors. All of our menu items are made with components meant to be enjoyed synchronously; therefore, we do not allow substitutions. Please note that if you order an item and it is prepared as designed, we will not refund the price of your order. Please feel free to ask your server any questions about our food.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Catering Available

+ Nuts In Recipe