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**
Viarae, 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**

Wines Curated by Lorraine Lane, WSET Level II

REATHA'S

SMALL PLATES

(V) Collard Green Hush Puppies 13

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

Fried Green Tomatoes 18

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

Duck Confit Poutine 19

Duck Confit, Cheese Curds, Sweet Potato Fries, Barbecue Gravy (Canada)

Calypso Seafood Hot Pocket 22

Red Shrimp, Crawfish, Salmon, Herb Cheese, Spinach, Roasted Red Pepper, Horseradish Tomato Aioli (Peru)

SANDWICHES

Comes with House Fries or Side Salad

Fried Chicken Parmesan Sandwich 22

Southern Marinated Fried Chicken Breast, 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 22

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

SALADS

Mixed Green Salad 16

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

Modern Wedge Salad 19

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

The Fall 22

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

Add-Ons (Salad Only) - Grilled Chicken 11, Salmon 13, Shrimp 13

MAINS

Tod Mun Pla Thai Seasoned Catfish 40

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

Blackened Catch of The Day 42 (USA)

Blackened Trout, Jambalaya (Seared Chicken, Andouille Chicken Sausage, Shrimp), Sauteed Vegetables, Butter Sauce

Korean Fried Chicken 35

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

Oxtail, Shiitake & Goat Cheese Lasagna 44

Oxtail, Fresh Lasagna Sheets, Ellijay Farms Smoked Shiitake Mushrooms,
Herb Goat Cheese, Olive Oil Blistered Tomatoes, Orange Gremolata (Italy)

Oreatha's Etoufee 32

Seasonal Local Farm Vegetables, Creole Etoufee Sauce, Sweet Potato Rice Noddles (USA)

Mediterranean Lamb Meatloaf 46

Lamb Tenderloin Meatloaf, Pan Gravy, Feta Au Gratin Potatoes, Minted Sugar Snap Peas, Baby Carrots (Greece)

Jerk Pork Chop 38

Smoked Thick Cut Pork Chop, Mango Gastrique, Pigeon Pea Risotto, Callao Cabbage Stir Fry (Jamaica)

Butter Poached Seafood Scampi 46

Cocktail Crab Fingers, Crab Meat, Shrimp, White Wine Butter Sauce, Fresh Herbs, Toasted Breadcrumbs, Angel Hair Pasta, Grilled Lemon
(Italy)

Desserts

Georgia Apple Wontons 14

Salted Caramel, Powdered Sugar (China)

Chocolate Croissant Bread Pudding 14

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

Ask Your Server About Our Daily Dessert Special

SIDES

Collard Green Fried Rice 8 Seasonal Vegetables 7 House Salad 7

Coconut Grits 7 French Fries 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