



MENU

WEDNESDAY - SUNDAY 4:30P-9:30P

SORRY NO CASH ACCEPTED / CREDIT OR DEBIT CARD ONLY

CALL 980-309-0690

OR ORDER ONLINE @ LEAHANDLOUISE.COM

301 CAMP ROAD | CHARLOTTE, NC 28206

GET READY

RIVER CHIPS - \$10

CHICKEN SKINS, VODOO CHIP STYLE, GRANCH

NOT A CARROT IN THE WORLD - \$13

CHARRED CARROT, PRESERVED KUMQUAT, HERBED COCONUT SAUCE, PUFFED RICE GRANOLA

ROLL UP - \$7

CORNMEAL BRIOCHE, BLACK GARLIC BUTTER

STONE SOUP - \$MRKT

CHEF'S WHIM

N THE BELLY OF THE BEEF - \$14

SMOKED BEEF BELLY, GREENS, FRESNO CANDIED CITRUS, PICKLED BEETS

ON MY WAY HOME - \$16

MUSSELS, LEMON, BUTTER, WORCHESTERSHIRE, CORNMEAL BRIOCHE

JIVE TURKEY - \$13

FRIED TURKEY WING, SPICY SORGHUM, SMOKED BENNE SEEDS, COLLARD STEM SLAW

HOUSE SALAD - \$10

GREENS, DRESSING, SOMETHING CRUNCHY, MAYBE SOMETHING SWEET - ASK YOUR SERVER

LEAH'S CABBAGE - \$10

SLOW ROASTED CABBAGE, PEPPER HONEY, SMOKED SAUSAGE, PORK NECK BISQUE

OOO BABY I LIKE IT RAW - \$12

OYSTERS W/ ACCOUTREMENTS AKA THE SAUCES

DOWN & DIRTY - \$8

SLOW ROASTED CORN GRITS, SMOKED TURKEY STOCK, TURKEY MARMALADE

BIG OLE

INNOCENT BYWATER - \$32

SEASONAL FISH DISH

WABBIT SEASON - \$24

SMOKED RABBIT COUNTRY CAPTAIN, GRITS, ALMOND RAISIN CRUMBLE, SHAVED CARROT, PARSLEY STEM VIN

QUAIL YEAH - \$25

STUFFED QUAIL, SMOKED BRASSICA & BRIOCHE STUFFING, SWEET POTATO BBQ, PICKLED RADISH

MUD ISLAND - \$23

BLACKENED CATFISH, SMOKED CATFISH STEW, RICE GRITS, PICKLED FIELD PEA, CANDIED PEPPER

BEEF VOL.3 - \$MRKT

BEEF FAT POACHED GRASS FED STEAK, HOUSE STEAK SAUCE, SEASONAL SIDE

THE SHUGAHS

ARTHUR LOU - \$9

TANG CUSTARD, OAT CRUST, GINGER MERINGUE, FRESH & DRY FRUIT

SEE SERVER FOR OUR
DAILY DESSERT SELECTION

INGREDIENTS

FRESH from the FARM

SPRINGER MOUNTAIN FARMS, TWO PIGS FARMS, NEBEDAYE FARMS, DUKES BREAD, FRESHLIST, & MORE

BAYHAVEN PLEDGE

Bayhaven pledge is a 23% service fee on all orders that assists in supporting all of our staff (kitchen included) to have a livable wage and benefits. Tipping is not required, but always appreciated! Any tip left on the final bill will go directly to your server.

CLUB
HANDY





★ DRINKS ★

COCKTAILS

ROOTS - \$14

SUTLER'S GIN, APEROL, CARROT CORDIAL, GINGER, BEET GAS-
TRIQUE, LEMON, CELERY ROOT BITTERS

BLACK MAYBE - \$14

GEORGE DICKEL TENNESSEE WHISKY, SMURNT BROWN SUGAR,
BLACK MINT, GINGER, LEMON

SMOKE SUMN - \$14

OLD OVERHOLT RYE, VANILLA BEAN DEMERARA, CREOLE BITTERS,
PALO SANTO & CINNAMON BARK SMOKE, *SUMN SMOKED GARNISH

CAROLINA GOLD COAST - \$14

QUINN'S CAROLINA WHISKEY, CARDAMARO, CAROLINA GOLD RICE
ORGEAT, EGG WHITES, ANGO BITTERS

ESCO - \$14

LUNAZUL REPOSADO TEQUILA, YELLOW CHARTREUSE,
ILEGAL MEZCAL, GINGER, LEMON

NĒNĒ - \$14

BACARDI RESERVA OCHO AGED RUM, CAMPARI, MACADAMIA
FALERNUM, PINEAPPLE, LIME

ZODIAC PUNCH - \$14

(CHANGES WITH THE SIGNS)

DRAFT BEER

RESIDENT CULTURE - LIGHTNING DROPS - \$8

WOODEN ROBOT BREWING - GOOD MORNING VIETNAM - \$8

BIRDSONG - SEASONAL ROTATING - \$9

FREE RANGE BREWING - SEASONAL ROTATING - \$9

TRIPLE C BREWING - 3C IPA - \$8

BEER CANS/BOTTLES

REPTAR JUICE - IPA,
26 ACRES BREWING CO. - \$7

SOUR MONKEY - TRIPEL,
VICTORY BREWING CO. - \$8

OBERON - WHEAT ALE,
BELL'S BREWERY - \$6

LITTLE BIG THING - IMPERIAL IPA,
SIERRA NEVADA BREWING CO. - \$8

DEAD GUY ALE - BOCK
ROGUE BREWING - \$7

HELL OR HIGH WATERMELON - WHEAT BEER
21 AMENDMENT BREWERY - \$6

WINE

RED (GLASS/BOTTLE)

MAISON NOIR - "O.P.P." PINOT NOIR
OREGON 2018 - \$12 / \$48

ULTRAVIOLET CABERNET SAUVIGNON
CALIFORNIA 2018 - \$11 / \$44

CRIOS MALBEC
ARGENTINA 2018 - \$11 / \$44

LOCATIONS CA RED BLEND
CALIFORNIA 2015 \$12 / \$48

WHITE/ROSÉ (GLASS/BOTTLE)

PRÜM "ESSENCE" RIESLING
GERMANY 2020 - \$10 / \$40

MCBRIDE SISTERS SAUVIGNON BLANC
NEW ZEALAND 2020 - \$12 / \$48

MAISON NOIR - "KNOCK ON WOOD"
UNOAKED CHARDONNAY
OREGON 2020 - \$12 / \$48

DAVESTE CHARDONNAY
NORTH CAROLINA 2019 - \$13 / \$52

ROSEHAVEN ROSÉ
CALIFORNIA 2020 - \$11 / \$44

SPARKLING (GLASS/BOTTLE)

CAN XA ROSÉ
SPAIN NV - \$9 / \$45

CAN XA CAVA
SPAIN NV - \$9 / \$45

