



SHARING AND STARTERS

DIZZY'S PIZZA SLIDERS	10
Spicy Pulled Pork, Slow Roasted Tomato, Collard Greens	
CRISP FRIED BUTTERMILK CALAMARI	10
Tomato/Guajillo Pepper Sauce	
JUMBO SHRIMP AND GRITS	12
Made with Wild Hive Farms Organic Grits	
CRISPY CHICKEN WINGS	9
Franks Red Hot, Blue Cheese Dip	
LOUISIANA CRAWFISH DIP	12
Corn Tortilla Chips	
LOUISIANA GUMBO	15
ARTISANAL CHEESE PLATE	12
HONEY AND SPICE ROASTED NUTS	5
SALT PEANUTS	5

SOUP AND SALADS

SOUP OF THE DAY	8
DIZZY'S CHOPPED HARVEST SALAD	9 small 15 large
Romaine, Radicchio, Roasted Butternut Squash, Dried Cranberries, Toasted Pumpkin Seeds, Shaved Manchego, Shallot and Herb Vinaigrette	
ARUGULA AND ENDIVE CARAMELIZED APPLES	9
Coyuga Blue Cheese, Spiced Walnuts, Cayenne Cider Vinaigrette	
JUMBO LUMP CRAB CAKE	14
Potato and Green Bean Salad, Red Pepper Remoulade	
CLASSIC CAESAR SALAD	10
Brioche Croutons, Reggiano Parmigiana	
Add Chicken Breast or Shrimp to any Salad	6 EA

We are committed to serving the freshest local ingredients. Much of our produce comes from Katchkie Farm, our own organic farm in Kinderhook, NY. Our cooking oil is sent to the farm and is used to heat our greenhouses in the winter. Your server will share our farm stories with you!

A 20% service charge will be added to parties of 6 or more.
Food Minimum: 10 per person at table, 5 per person at bar stool
See Server for Student Discounts

DIZZY'S FAVORITES

MISS MAMIE'S FRIED CHICKEN	18
Whipped Potatoes, Collard Greens	
LOUISIANA GUMBO	25
Lump Crabmeat, Shrimp, Crawfish, Andouille, Tasso Ham, Chicken and Rice	
SOUTHERN FRIED CATFISH FILET	20
Baked Macaroni and Cheese, Collard Greens, Corn Bread	

MAIN COURSE

ARCTIC CHAR	22
Caramelized Brussels Sprouts, Chorizo and Sweet Potato Ragout, Citrus Beurre Blanc	
LEMON ROASTED CORNISH GAME HEN	21
Cherry Gastric, Wild Mushrooms, Braising Greens, Wild Rice Pilaf, Dried Fruit	
CHICKEN AND ROCK SHRIMP ETOUFFEE	19
Red Beans, Dirty Rice	
MAPLE GLAZED PORK CHOP	20
Sweet Potato Mash, Roasted Green Beans	
GRILLED SKIRT STEAK	19
Baby Mixed Greens, Rosemary Fries	
BUTTERNUT SQUASH RISOTTO	17
Toasted Pumpkin Seeds, Sage, Truffle Honey	

SANDWICHES

ANGUS BEEF BURGER	14
Premium Ground Beef, Lettuce, Tomato, and Onion	
THREE-CHEESE GRILLED CHEESE SANDWICH	13
Pepper Jack, Aged Cheddar & Manchego Cheeses, Katchkie Farm Tomato Jam, Pickled Vegetables	
BARBECUED PULLED PORK SANDWICH	14
Hickory Smoked Slow Cooked Shredded Pork, Pickled Vegetables, Cole Slaw	
SEARED CATFISH PO' BOY	15
Lettuce, Tomato, Coleslaw, Chipotle Dip	
All Sandwiches served on Brioche	
Add Sweet Potato Fries or Rosemary Seasoned French Fries to any sandwich for only \$3	

SIDES

Baked Macaroni and Cheese	6 EA OR 3 FOR 16
Collard Greens	Wild Rice Pilaf with Dried Fruit
Dirty Rice and Beans	Sweet Potato Fries
Rosemary Seasoned French Fries	Roasted Butternut Squash with Spiced Nuts and Sage
Sautéed Green Beans with Toasted Almonds and Brown Butter	Vegetable Medley of Carrots, Green Beans, Brussels Sprouts and Swiss Chard
Corn Bread with Honey Butter	

HOMEMADE DESSERTS

ICE CREAM SUNDAE	9	APPLE BOURBON CRUMB CRISP	9
Vanilla Ice Cream, Chocolate Brownies, Hot Fudge, Caramel, Nuts and Whipped Cream		Cinnamon Ice Cream	
CREOLE GINGER BREAD PUDDING	9	ROOT BEER POACHED PEAR TART	9
Bananas Foster		Root Beer Chantilly, Caramel Sauce	
CHOCOLATE AND PUMPKIN CHEESECAKE	9	RED VELVET CAKE	9
Cranberry Compote, Butterscotch Sauce		Strawberries, Whipped Cream	
FRESH PLATE OF SEASONAL FRUITS	9	ICE CREAM OR SORBET	8