

preserved

SUPPER FALL 2019

HOUSE CHARCUTERIE BOARD \$24

pate de campagne, house cured duck prosciutto, short rib rillettes, smoked andouille sausage, house pickles, jam, mustards.

*daily cheese selection \$3 per ounce

FIRSTS

RAW EAST COAST OYSTERS

1/2 DZN \$11 | DZN \$22

Red wine mignonette house cocktail & lemon

ROASTED EAST COAST OYSTERS \$13

garlic cream, house bacon lardons & parmesan-herb crust

TOMATO TARTARE \$11

capers, red onion, chives, arugula, parmesan & crostini

PRINCE EDWARD ISLAND MUSSELS \$13

white wine, garlic, butter, thyme & grilled baguette

SEAFOOD PLATEAUX \$38

dozen raw east coast oysters, dozen poached mayport shrimp, dozen p.e.i. mussels, house cocktail & mignonette, lemon

STEAK TARTARE \$14

capers, chive, red onion & crostini

ESCARGOT \$14

roasted mushrooms, garlic, thyme & butter

SOUPS & SALAD

SOUP DU JOUR \$8

SPINACH SALAD \$11

goat cheese, house bacon lardons, shaved apple, bacon vinaigrette

ARUGULA SALAD \$11

bacon farms arugula, roasted golden beets, spiced pecans, point Reyes blue cheese, apple vinaigrette

HARICOT VERTS SALAD \$11

fingerling potatoes, valbreso feta, marcona almonds, pickled red onion, sieved egg, mustard vinaigrette

SHRIMP \$8 | CHICKEN \$10 | FISH \$12

ENTREES

LOCAL CAUGHT FISH \$30

congarie & penn farms rice middlins, crawfish etouffee, pickled okra

MAYPORT SHRIMP & GRITS \$26

anson mills antebellum grits, mayport shrimp, house bacon, creamed corn

PAN SEARED SEA SCALLOPS \$31

roasted cauliflower, brown butter, sunchoke soubise, muscadine grape verjus

MUSSELS FRITES \$27

p.e.i. mussels, white wine, garlic, butter, thyme, house cut fries

VEGETABLE SHEPHERD'S PIE \$22

haricot verts, roasted grape tomatoes, pearl onions, arugula, corn, pomme puree, chives

BLACK HOG FARMS CHICKEN \$26

seared breast, black eyed peas, leg & thigh meat, swiss chard, pearl onions, roasted grape tomatoes, thyme, poultry jus

MAPLE LEAF FARMS DUCK BREAST \$30

french green lentils, house bacon lardons, carrot puree, roasted duck jus, pea shoots

BOUILLABAISSE \$26

local fish, mayport shrimp, mussels, scallop, tomato fennel broth, grilled baguette with red pepper rouille

CHESHIRE PORK CHOP \$27

braised cabbage, apple, fingerling potatoes, pommery mustard cream

BRAISED BEEF SHORT RIB \$29

pomme puree, roasted mushrooms, brussel sprouts, bacon lardons, pearl onions, red wine beef jus

STEAK FRITES \$26

seared chop shop hanger steak, house cut fries, red wine beef jus, butter sauce

SIDES

POMME PUREE \$7 MAC-N-CHEESE \$7

CREAMED SPINACH \$8

ROASTED MUSHROOMS & BRUSSEL

SPROUTS \$8 | ANTEBELLUM GRITS \$8

DESSERT

CREME BRULEE \$10

BANANA CREAM PIE \$11

LEMON MERINGUE TART \$11

CHOCOLATE HAZELNUT \$11

DAILY ICE CREAM OR SORBET TRIO \$10