



FIRSTS

HOUSEMADE SCONES & JAM \$5

ROASTED EAST COAST OYSTERS \$13

garlic cream, house bacon lardons & parmesan-herb crust

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

BUTTERMILK BISCUIT & SAUSAGE GRAVY

1 biscuit \$5
2 biscuits \$8

SIDE OF BACON \$5

SOUPS & SALAD

SOUP DU JOUR \$8

SPINACH SALAD \$11

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

ARUGULA SALAD \$11

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

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

OMELETTES

BACON & CHEDDAR \$15

with urban farms petite salad

MUSHROOM & GRUYERE \$15

with urban farms petite salad

SPINACH, TOMATO & GOAT CHEESE \$15

with urban farms petite salad

SMOKED SALMON, SPINACH, TOMATO & GOAT CHEESE \$17

with urban farms petite salad

ENTREES

QUICHE DU JOUR \$14

with urban farms petite salad

EGGS BENEDICT \$12

english muffin, crispy prosciutto, soft poached eggs, hollandaise, potatoes lyonnaise

HOUSE SMOKED SALMON BENEDICT \$14

english muffin, smoked salmon, soft poached eggs, hollandaise, potatoes lyonnaise

102 BRIDGE EGGS \$13

english muffin, fried oysters, soft poached eggs, hollandaise, potatoes lyonnaise

FRIED CHICKEN BISCUIT \$12

black hog farms fried chicken, housemade buttermilk biscuit, sausage gravy, pickles, potatoes lyonnaise

MAYPORT SHRIMP & GRITS \$15

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

SPICED APPLE FRENCH TOAST \$11

fresh berries, pure maple syrup, candied pecans

SMOKED CHICKEN HASH \$13

roasted fingerling potatoes, caramelized onions, sage, soft fried eggs, tobasco butter sauce

BLACK HOG FARMS FRIED CHICKEN \$15

mashed potatoes, creamed corn, bread and butter pickles

STEAK AND EGGS \$16

seared chop shop hanger steak, potatoes lyonnaise, steak jus, soft fried eggs

MEATLOAF SANDWICH \$13

housemade brioche bun, bacon tomato glaze, soft fried egg, fries

CHOP SHOP BURGER \$16

housemade brioche bun, lettuce, tomato, bread and butter pickles, fries

add fried egg \$2 | cheese \$1 | bacon \$2

BEVERAGES

CONGAREE & PENN SHRUBMOSA \$10

CLASSIC MIMOSA OR POINSETTIA \$10

COFFEE, HOT TEA OR ICED TEA \$4

ORANGE JUICE OR CRANBERRY JUICE \$4

PRESERVED RESTAURANT | LINCOLNVILLE'S LOCALLY SOURCED CUISINE

CHEF/OWNER|BRIAN WHITTINGTON CHEF DE CUISINE|BEN ZIMMERMAN SOUS CHEF|JOHN MAGSINO PASTRY CHEF|MICHAEL BUMP SOMMELIER|CHRISTOF BAUER
Menu subject to minor changes due to the availability of local ingredients. *Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, if you have certain medical conditions.