



### 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

### FOIE GRAS TORCHON \$15

autumn spice cured foie, mushroom ragout, sour cherry puree, sweet potato dauphine

## 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

### 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 \$31

congarie & penn farms rice middlin jambalaya, louisiana crawfish, smoked andouille, pickled okra

### MAYPORT SHRIMP & GRITS \$27

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

### PAN SEARED SEA SCALLOPS \$32

haricot vert, bacon lardons, pickled cranberries, georgia chestnut cream, fingerlings, crispy leeks

### MUSSELS FRITES \$27

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

### VEGETABLE SHEPHERD'S PIE \$22

haricot verts, roasted tomatoes, pearl onions, corn, mushroom duxelles, pomme puree

### ROASTED CHICKEN \$28

sorghum brined poussin, son and skye mushrooms, ben wells winter greens, herbed popover, celeriac and sweet potato puree

### MAPLE LEAF FARMS DUCK BREAST \$31

georgia butter beans, celery root, smoked pear, florida pickled collards, roasted duck jus

### BOUILLABAISSE \$28

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

### CHESHIRE PORK CHOP \$30

braised cabbage, roasted fingerling potatoes, pommery mustard cream

### BRAISED BEEF SHORT RIB \$30

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

### CHOP SHOP CUT OF BEEF \$MRKT

daily selection of seared steaks  
demi glace and beurre blanc

## SIDES

POMME PUREE \$7 MAC-N-CHEESE \$7 POMME FRITES \$7  
CREAMED SPINACH \$8 ANTEBELLUM GRITS \$8  
ROASTED MUSHROOMS & BRUSSEL SPROUTS \$8

## DESSERT

### CREME BRULEE \$10

vanilla bean, berries, garden mint

### CHOCOLATE STOUT CAKE \$11

irish cream ganache, whiskey caramel, bailey's ice cream

### APPLE CREPES \$11

vanilla custard, spiced apple caramel, honeycomb candy, caramel creme fraiche

### PECAN PIE \$11

brown butter anglaise, mocha custard, candied orange peel

### DAILY ICE CREAM OR SORBET TRIO \$10

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.