



### 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

### TOMATO TARTARE \$11

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

### STEAK TARTARE \$14

capers, chive, red onion & crostini

## 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

congaree & 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

### VEGETABLE SHEPHERD'S PIE \$22

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

### MAPLE LEAF FARMS DUCK BREAST \$31

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

### 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

### CHOCOLATE STOUT CAKE \$11

irish cream ganache, whiskey caramel

### APPLE CREPES \$11

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

### PECAN PIE \$11

brown butter anglaise, mocha custard, candied orange peel

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.