



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

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

ENTREES

MAYPORT SHRIMP & GRITS \$27

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

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

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 PEANUT BUTTER CAKE \$11

chocolate sorbet, caramelized bananas,
honey roasted peanuts, chocolate and peanut butter mousse

STRAWBERRY SHORTCAKE \$11

olive oil cake, citrus whipped marscapone, glazed strawberries
ruby chocolate crunch, vanilla-ginger confiture

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.