

SOUPS

FRENCH ONION

herbed crouton and emmental 8

SEASONAL SOUP

house-made selections change daily 7



APPETIZERS

SWEETBREADS CROSTINI

veal sweetbreads, caramelized onions, chew bacon, spinach, ciabatta toasts, chardonnay demi-glace 16

STEAMED MUSSELS

red curry broth, crispy shallots, cilantro, basil, toasted baguette 10

FOIE GRAS

chew bacon and frisée salad, black mission figs, candied almonds, red wine reduction 18

CHICHARRONES

crispy pork belly, anson mills grits, cilantro, lime, house-made hot sauce 10

MAYPORT SHRIMP

anson mills grits, cherry tomatoes, scallions, chew bacon, salsa verde 12

SALADS

APPLE AND GOAT CHEESE

fuji apples, sun-dried apricots, candied almonds, seasonal greens, goat cheese crumbles, champagne-tarragon vinaigrette 7/11

DUCK LEG CONFIT

haricots verts, dried currants, tomato petals, toasted almonds, seasonal greens, port-peppercorn vinaigrette 8/14

BLACK MISSION PROSCIUTTO

prosciutto, black mission figs, fresh mozzarella, roma tomatoes, arugula, red wine-herb vinaigrette, flat bread 7/12

WARM FENNEL AND SPINACH

baby spinach, shaved fresh fennel, shiitake bacon, citrus supremes, shallot-dijon vinaigrette, shaved parmesan 11

CAESAR

crisp romaine hearts, grated parmesan, soft-boiled egg, roasted garlic-anchovy dressing, whole wheat croutons 6/10

SANDWICHES

choice of side salad, shoestring potatoes, or potato chips

SHORT RIB SLIDERS

braised short rib and red cabbage with a creamy goat cheese-horseradish mousse served on individual rounds 14

SEARED HANGER STEAK

red onion marmalade, aged white cheddar, arugula, rosemary aioli served on a toasted baguette 15

CROQUE-MADAME

black forest ham and emmental on rustic white bread topped with a classic mornay sauce and fried egg 14

PASTAS

POTATO GNOCCHI

mayport shrimp, sugar snap peas, kalamata olives, lemon cream sauce 14/26

STEAMED MUSSELS

red curry broth, crispy shallots, cilantro, basil, fresh pasta 16

PASTA CARBONARA

fresh pasta, chew bacon, sugar snap peas, farm fresh fried egg, parmigiano-reggiano, cracked black pepper 12/20

ENTREES

SEARED CHICKEN BREAST

potatoes, sweet corn, house-made tasso ham, sauce soubise, roasted chicken jus 19

STEAK FRITES AU POIVRE

peppercorn seared hanger steak, fines herbs shoestring potatoes, garlic aioli, sauce au poivre 24

MAYPORT PINK SNAPPER

haricots verts, seasonal mushrooms, artichokes, basil vinaigrette 22

BRAISED COLORADO LAMB

new potatoes, roasted tomatoes, haricots verts, kalamata olives, pine nuts, braising jus 22

RATATOUILLE

anson mills farotto, summer squash, roasted tomatoes, salsa verde 17

DUCK LEG CONFIT

cauliflower, sugar snap peas, fingerling potatoes, star anise broth 23

BRAISED SHORT RIB

creamy polenta, roasted broccoli, pine nut gremolata, salsa verde 24

A LA CARTE SIDES } 5

ANSON MILLS FAROTTO

ROASTED BRUSSELS SPROUTS

MACARONI AND CHEESE GRATIN

FRIED GREEN TOMATOES WITH GORGONZOLA FONDUE

FINES HERBES SHOESTRING POTATOES WITH GARLIC AIOLI

HOUSE-SEASONED POTATO CHIPS

CREAMY POLENTA WITH GOAT CHEESE