

# CHEF BRIAN'S FALL MENU

## Artisanal Meats & Cheeses

\$4 Per Selection

### Cheeses

#### Denhay Cheddar

10 - 12 Months

Pasteurized Cow Milk, England

Supple & Grassy

#### Raclette

5 - 6 Months

Raw Cow Milk, France

Sticky & Intense

#### EwePhoria Gouda

8 - 12 Months

Pasteurized Sheep, Holland

Dry & Caramelly

#### Shropshire Blue

3 - 6 Months

Pasteurized Cow Milk, England

Punchy & Spicy

#### Sottocenere

3 Months,

Pasteurized Cow Milk, Italy

Soft & Pliable

### Meats

#### Thibodaux Andouille

Opelousas, La

#### Schaller Weber Wiesswurst

Germany

#### Prosciutto di Parma

Italy

#### Sopressatta

Italy

#### Genoa Salami

Italy

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## Wines by the Glass

### Whites

### Reds

Wishing Tree Chardonnay	9	Belle Glos Pinot Noir	16
BR Conn Chardonnay	10	Iris Pinot Noir	12
Conundrum	14	St. Suprey Merlot	14
Cakebread Chardonnay	18	Crusher Cabernet Sauvignon	10
Bollini Pinot Grigio	10	North by Northwest	14
Nobilo Sauvignon Blanc	12	St. Francis Old Vines Zinfandel	12
Kim Crawford Sauvignon Blanc	11	Murphys Goode Liars Zin	10
Belle Glos Pinot Noir Rose	10		
Next Riesling	9		

## Cold

<b>Local Beet &amp; Arugula Salad</b>	8
Herb Roasted Mushrooms, Pan Seared Goat Cheese, Truffled Champagne Vinaigrette	
<b>Classic Caesar Salad</b>	7
Romaine Hearts, Herbed Focaccia Croutons, Italian White Anchovies, Shaved Parmesano Reggiano	
<b>Wedge Salad</b> ©	7
Applewood Smoked Bacon, Shaved Red Onions, Blue Cheese Crumbles, Smoked Jalapeño Ranch	
<b>Tupelo Honey Poached Pear &amp; Arugula Salad</b>	9
Double Cream Brie, Red Onions, "Tony's" Pecans, Pimm's Cup Vinaigrette	
<b>Florida Citrus Poached Shrimp Remoulade</b>	11
Gulf Shrimp, Mascarpone Mousse & Lemon Confit, Brioche Toast	
<b>Garlic Studded Beef Carpaccio</b>	14
Shropshire Blue, Fleur de Sel, 15 Year Old Balsamic Vinegar	

## Soups

<b>Seafood Gumbo</b> ©	<b>Classic Lobster Bisque</b> ©	<b>Soup du Jour</b>
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## Hot

<b>Mayhaw &amp; Sage Lacquered Georgia Quail</b>	12
House Made Boudin Crepinette, Smoked Tomato Relish	
<b>New Orleans Barbequed Shrimp</b>	10
Wild Florida Shrimp, Rosemary Spiked Abita BBQ Sauce, Roasted Garlic Crostini	
<b>Smoked Gulf Fish &amp; Blue Crab Cake</b>	10
Pickled Okra Tartar, Crispy Lavash	
<b>Crispy Fried Green Tomato &amp; Pulled Pork Napoleon</b>	9
Cabbage Slaw, Jack Daniels BBQ Sauce	
<b>Truffled Lobster Macaroni &amp; Cheese</b> ©	12

## Entrees

<b>Ancho Chili &amp; Coffee Rubbed Iowa Pork Chop</b>	26
Sweet Potato & Wild Mushroom Hash, Rosemary Infused Cider Jus	
<b>Lime &amp; Pepper Crusted Gulf Snapper</b>	28
Roasted Corn Succotash, Sweet Pepper Coulis, Toasted Cumin Essence	
<b>Pepper Crusted New York Strip</b>	33
Blue Cheese & Butter Milk Biscuit Pudding, Hand Battered Sweet Onions & Cayenne "Ketchup"	
<b>Blue Crab &amp; Brie Stuffed Rainbow Trout</b> ©	36
Griddled Asparagus, Roasted Shallots, Horseradish & Herb Buerre Blanc	
<b>Blackened Gulf Grouper Court Bouillon</b>	35
Apalachicola Oysters, Green Chili Grit Cake, Saffron Broth, Red Pepper Rouille Croustade	
<b>Wild Florida Gulf Shrimp &amp; Grits</b>	24
Applewood Smoked Bacon, Sundried Tomatoes, Fontina Grits, Wilted Arugula, Citrus & Herb Broth	
<b>Hand Cut 8oz. Filet Mignon</b>	38
Leek & Potato Pave, Grilled Asparagus, Brown Butter Béarnaise	
<b>Hand Cut 16 oz. Angus Ribeye</b>	34
Buttermilk Whipped Potatoes, Sautéed Sugar Snaps, Smoked Mushroom Compote, House Made Worcestershire Demi Glace	