

# MAYSVILLE

## BRUNCH

### TO START

#### Monkey Bread

Three Pieces 4.5 / Six Pieces 9

### SALADS

#### Mixed Greens

Croutons and Sherry Vinaigrette 12

#### Beef Carpaccio

Garlic Scapes and Horseradish Aioli 18

#### Fried Oyster Caesar

Charred Red Onions and Sheep's Milk Cheese 18

#### Grilled Chicken and Butter Lettuce Salad

Soft Boiled Egg, Potato, and Buttermilk 18

### FOR THE TABLE

#### Pemaquid Oysters

On the Half Shell \$3.50 each

#### Arctic Char Tartare

Horseradish and Lemon 13

#### Shrimp Rolls

Celery and Ginger Aioli 16

#### Crispy Grits

Country Ham and Bourbon Aioli 11

#### Hay Roasted Oysters

Salsify and Pickled Shallots 16

#### Carolina Gold Rice Balls

Sheep's Milk Cheese and Bourbon Mustard 10

#### Marinated Razor Clams

Cilantro and Pickled Carrots 14

### BRUNCH

All brunch items include coffee or tea and a drink of your choice: Chipotle Bloody Mary, Mimosa, or 1 oz Evan Williams Black Label

26

#### Chef's Breakfast

Two Fried Eggs, Breakfast Sausage, Fingerling Potatoes, and a Biscuit

#### Crispy Grits

Ham Mornay and Caramelized Onions

#### Granola

Yogurt, Strawberries, and Rhubarb Jam

#### French Toast

Fresh Ricotta, Honey, and Strawberry Rhubarb Jam

#### Breakfast Sandwich

Scrambled Eggs, Bacon, Cheese, and Caramelized Onions on a Croissant

#### Pulled Pork Sandwich

Jalapeno Aioli and Red Cabbage Slaw

### The Maysville Burger

Bacon and Onion Jam, Bread & Butter Pickles, Jalapeno Cheddar, 217 Sauce, and Beef Fat Fried Fingerling Potatoes 21

### SIDES

#### Creamy Grits 5

#### Biscuit

Strawberry Rhubarb Jam & Honey Butter 4

#### Crispy Potatoes 5

#### Thick Cut Bacon 6

#### Breakfast Sausage 6