

MAYSVILLE

BRUNCH

TO START

Monkey Bread

Three Pieces 4.5 / Six Pieces 9

SALADS

Mixed Greens

Croutons and Sherry Vinaigrette 12

Beef Carpaccio

Grilled Ramps 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

Chilled 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

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, Potatoes, and a Biscuit

Crispy Grits

Ham Mornay and Caramelized Onions

Breakfast Sandwich

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

Granola

Yogurt, Strawberries, and Rhubarb Jam

French Toast

Fresh Ricotta, Honey, and Strawberry Rhubarb Jam

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

Breakfast Sausage 6

Crispy Potatoes 5

Thick Cut Bacon 6