

MAYSVILLE

DINNER

Freshly Baked Cornbread

Small 4 / Large 8

SOUP & SALAD

Honey Nut Squash Soup
Grilled Cabbage and Grapes 12

Grilled Autumn Squash Salad
Blue Cheese and Pear 12

Beef Carpaccio
Grilled Scallions and Horseradish Aioli 18

Mixed Greens
Sunflower Seeds and Sheep's Milk Cheese 12

Heirloom Tomato Salad
Fried Oysters and Basil Aioli 16

FOR THE TABLE

Chilled Pemaquid Oysters
On the Half Shell 3.50 each

Hay Roasted Oysters
Salsify and Pickled Shallots 16

Arctic Char Tartare
Horseradish and Lemon 13

Smoked Whitefish Mousse
Trout Roe and Grilled Bread 17

Crispy Grits
Country Ham and Bourbon Aioli 11

Carolina Gold Rice Balls
Sheep's Milk Cheese and Bourbon Mustard 10

Shrimp Rolls
Celery and Ginger Aioli 16

The Maysville Burger

Bacon and Onion Jam, Bread & Butter Pickles,
Jalapeno Cheddar, 217 Sauce,
and Beef Fat Fried Potatoes 23

ENTREES

Grilled Butcher's Steak
Smoked Tomato and Tomatillos 27

Chicken Under a Brick
Corn, Tomatoes, and Country Ham Crumble 27

Whole Smoked Trout
Mushrooms and Charred Red Onions 29

Fish of the Day
Peppers, Plums, and Eggplant MP

SIDES & VEGETABLES 8

Beef Fat Fried Potatoes
Smoked Oyster Dressing

Smoked Head of Cabbage
Benne Seed Dressing

Roasted Corn
Mushrooms and Sumac Aioli

DAILY SPECIALS

MON

Seared Sea Scallops
28

TUE

Shrimp Boil
26

WED

Roasted Duck Breast
32

THUR

Crab Cake
26

FRI

Pasta of the Day
17/32