

MAYSVILLE

DINNER

Freshly Baked Cornbread

Small 4 / Large 8

SOUP & SALAD

Honey Nut Squash Soup

Grilled Cabbage and Grapes 14

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

Broccoli & Beet Salad

Tarragon and Buttermilk Dressing 14

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

Crispy Grits

Country Ham and Bourbon Aioli 11

Smoked Whitefish Mousse

Trout Roe and Grilled Bread 17

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

Glazed Carrots and White Sweet Potato Puree 29

Chicken Under a Brick

Sunchokes, Brussels Sprouts,
and Pumpkin Seeds 27

Whole Smoked Trout

Mushrooms and Charred Red Onions 29

Fish of the Day

Brown Rice, Smoked Cabbage,
and Carrot Brown Butter MP

SIDES & VEGETABLES 8

Beef Fat Fried Potatoes

Smoked Oyster Dressing

Smoked Head of Cabbage

Benne Seed Dressing

Crispy Sunchokes

Horseradish Aioli

DAILY SPECIALS

MON

Seared Sea Scallops
28

TUE

Poached Halibut
34

WED

Roasted Duck Breast
32

THUR

Crab Cake
26

FRI

Pasta of the Day
17/32