

MAYSVILLE

Chilled Oysters champagne mignonette **3.5 each**

Salmon Belly Tartare horseradish, lemon **13**

Cajun Spiced Nuts garlic, rosemary **3**

City Ham + Shiso Hushpuppies **12**

Steak Tartare smoked egg aioli, gaufrette potatoes, egg yolk **18**

Deviled Eggs country ham, green onion **11**

Black Eyed Pea Hummus chow chow, grilled pita **12**

Shrimp Toast comeback sauce, sesame seed **15**

Roasted Oysters herbsaint-fennel butter, garlic breadcrumbs, smoked trout roe **16**

Smoked Castelvetrano Olives country ham + manchego **8**

Gumbo chicken, tasso ham, andouille sausage, basmati rice **13**

Mixed Greens hard cider vinaigrette **13**

Persian Cucumber Salad chickpeas, feta cheese, sesame seeds, lime vinaigrette **14**

Hot Smoked Atlantic Salmon fennel and apple slaw, celery root puree **32**

New York Strip Steak salsa verde, hasselback potato **38**

Smoked Roasted Chicken rainbow swiss chard, roasted shallots, heirloom grits **27**

Dirty Rice Risotto duck bits, charred red onion **28**

Corn + Ricotta Ravioli charred corn, chorizo, shiitake mushrooms **28**

Sweet Potato “En Papillote” charred leeks, hot honey **12**

Maysville Burger caramelized onion-bacon puree, american cheese, sauce 561, arugula, pickles **23**

Braised Beef Short Ribs butternut squash puree, collard greens, bourbon braised cippolini onions **40**

Vanilla Bean Creme Brulee sugar cookies **12**

Fried Peach Pie creme anglaise, cinnamon sugar **10**

Bourbon Chocolate Mousse chocolate sugar cookies **10**