

MAYSVILLE

DINNER

Freshly Baked Cornbread

Small 4 / Large 8

SOUP & SALAD

Chilled Peach and Cucumber Soup

Husk Cherries and Basil 12

Summer Melon Salad

Ricotta Salata and Peaches 13

Mixed Green Salad

Sunflower Seeds, Sheep's Milk Cheese, and Buttermilk Dressing 12

Heirloom Tomato Salad

Fried Oysters and Basil Aioli 16

Beef Carpaccio

Grilled Garlic Scapes and Horseradish Aioli 18

FOR THE TABLE

Chilled Pemaquid Oysters

On the Half Shell \$3.50 each

Arctic Char Tartare

Horseradish and Lemon 13

Hay Roasted Oysters

Tabasco, Brown Butter, and Pickled Shallots 16

Crispy Grits

Country Ham and Bourbon Aioli 11

Shrimp Rolls

Celery and Ginger Aioli 14

Carolina Gold Rice Balls

Sheep's Milk Cheese and Bourbon Mustard 10

The Maysville Burger

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

ENTREES

Fish of the Day

Peppers, Plums, and Eggplant MP

Chicken Under a Brick

Corn, Tomatoes, and Country Ham Crumble 32

Grilled Butcher's Steak

Smoked Tomato and Tomatillos 29

Whole Smoked Trout

Mushrooms and Charred Red Onions 29

SIDES & VEGETABLES 8

Beef Fat Fried Potatoes

Smoked Oyster Dressing

Grilled Summer Squash

Ricotta, Pine Nuts, and Lime Vinaigrette

Roasted Corn

Sumac Aioli, Mushrooms, and Fried Okra

DAILY SPECIALS

MON

Seared Sea Scallops
28

TUE

Shrimp Boil
26

WED

Roasted Duck
32

THUR

Crab Cake
26

FRI

Pasta of the Day
17/27