

MAYSVILLE

Chilled Oysters champagne mignonette **3.5 each**

Salmon Belly Tartare horseradish, lemon **13**

City Ham + Shiso Hushpuppies **12**

Cajun Spiced Nuts garlic, rosemary **3**

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 bread crumbs, smoked trout roe **16**

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

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

Mixed Greens summer vegetables, hard cider vinaigrette **13**

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

Hot Smoked Atlantic Salmon heirloom radishes, smoked tomato, fennel **29**

Butcher's Cut Steak salsa verde, hasselback potato **34**

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, chanterelles **28**

Summer Squash "En Papillote" fingerling potatoes, leeks, tomato butter, hazelnuts **12**

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

Strawberry + Bourbon Creme Brulee sugar cookies **11**

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

Bourbon Chocolate Mousse chocolate sugar cookies **10**