

MAYSVILLE

DINNER

TO START

Freshly Baked Cornbread

Small 4 / Large 8

SOUP & SALAD

Mixed Green Salad

Shaved Radish and Sherry Vinaigrette 12

Beef Carpaccio

Grilled Ramps and Horseradish Aioli 18

Fried Oyster Caesar Salad

Charred Red Onions and Sheep's Milk Cheese 18

Chilled Asparagus Soup

Pickled Shrimp and Green Garlic 14

FOR THE TABLE

Chilled Pemaquid Oysters

On the Half Shell \$3.50 each

Shrimp Rolls

Celery and Ginger Aioli 16

Crispy Grits

Country Ham and Bourbon Aioli 11

Hay Roasted Oysters

Salsify and Pickled Shallots 16

Carolina Gold Rice Balls

Sheep's Milk Cheese and Bourbon Mustard 10

Arctic Char Tartare

Horseradish and Lemon 13

Smoked Whitefish Mousse

Trout Roe and Grilled Bread 17

The Maysville Burger

Bacon and Onion Jam, Bread & Butter Pickles,
Jalapeno Cheddar, 217 Sauce,
and Beef Fat Fried Potatoes 21

ENTREES

Chicken Under a Brick

Asparagus, Cheese Curds,
and Grilled Bread Salad 27

Whole Smoked Trout

Mushrooms and Charred Red Onions 29

Fish of the Day

Lemon Potatoes and Salsa Verde MP

Grilled Hanger Steak

Broccoli Rabe, Ramps, and Farro Verde 34

SIDES & VEGETABLES

Grilled Asparagus

Bacon and a Fried Egg 12

Beef Fat Fried Potatoes

Smoked Oyster Dressing 8

Green Tomato Carpaccio

Buttermilk and Pickled Ramps 11

DAILY SPECIALS

MON

Beef Brisket
24

TUE

Soft Shell Crab
21/35

WED

Whole Hog for 2
84

THUR

Crab Cake
26

FRI/SAT

Pasta of the Day
17/27