

MAYSVILLE

LUNCH

..... **FOR THE TABLE**

Chilled Pemaquid Oysters

On the Half Shell \$3.5 each

Arctic Char Tartare

Horseradish and Lemon 13

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

Smoked Whitefish Mousse

Trout Roe and Grilled Bread 17

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

Shrimp Chowder

Fingerling Potatoes and Salsa Verde 14

THE MAYSVILLE LUNCH

TO START

Shrimp Chowder -or- Mixed Greens

ENTREE

Chicken Under a Brick -or- Fish of the Day

TO FINISH

**Scoop of Ice Cream -or- 1 oz Evan Williams
Black Label Bourbon 29**

The Maysville Burger

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

SANDWICHES

Crispy Squid

Pork Sausage, Pickled Carrots,
Cilantro, and Chili Mayo 17

Grilled Fish

Romaine, Celery Root, and Caper Aioli 22

Pulled Pork

Jalapeno Aioli and Red Cabbage Slaw 15

Farm Egg Salad

Ramps and Bread & Butter Pickles 13

Sandwich with a Small Soup or Salad

add a small soup or mixed green salad
to the sandwich of your choice 5

ENTREES

Chicken Under a Brick

Asparagus, Cheese Curds, and Grilled Bread Salad 27

Fish of the Day

Lemon Potatoes and Salsa Verde MP

Grilled Chicken & Butter Lettuce Salad

Soft Boiled Egg, Potato, and Buttermilk 18

DAILY SPECIALS

MON

Smoked Brisket
26

TUE

Soft Shell Crab
21/35

WED

Whole Hog for 2
(DINNER ONLY)
84

THUR

Crab Cake
26

FRI

Pasta of the Day
17/27