

MAYSVILLE

Chilled Oysters classic mignonette **3.5 each**

Salmon Belly Tartare horseradish, lemon **13**

City Ham + Ramp Hushpuppies **12**

Cajun Spiced Nuts garlic, rosemary **3**

Deviled Eggs country ham, green onion **12**

Black Eyed Pea Hummus chow chow, everything crackers **12**

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

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

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

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

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

Smoked Chicken Salad mixed greens, crispy chicken skin, heirloom apples, citrus vinaigrette **18**

Spring Pea Cavatelli “Carbonara” smoked bacon, charred leeks **19**

Crispy Oyster BLT smoked bacon, pickled tomato, arugula, green goddess aioli **17**

Pulled Pork Sandwich smoked coleslaw, mustard BBQ sauce **15**

Avocado Egg Salad Sandwich baby romaine, crispy shallots **13**

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

Duck Confit Omelette savoy cabbage, roasted leeks, aged cheddar cheese **18**

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

Housemade Spaghetti San Marzano tomatoes, wild shrimp, rapini **28**

Grilled Asparagus “En Papillote” fingerling potatoes, leeks, ramp butter, hazelnuts **12**

Strawberry-Mint-Bourbon Creme Brulee sugar cookies **11**

Bourbon Chocolate Mousse chocolate cookie **10**

Fried Apple Pie cinnamon sugar **10**