

MAYSVILLE

LUNCH

FOR THE TABLE

Chilled Pemaquid Oysters

On the Half Shell \$3.50 each

Hay Roasted Oysters

Salsify and Pickled Shallots 16

Arctic Char Tartare

Horseradish and Lemon 13

Crispy Grits

Country Ham and Bourbon Aioli 11

Shrimp Rolls

Celery and Ginger Aioli 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

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

Beef Carpaccio

Grilled Scallions and Horseradish Aioli 18

Butternut Squash Soup

Tarragon and Grilled Cabbage 12

Grilled Autumn Squash

Blue Cheese and Pear 12

THE MAYSVILLE LUNCH

TO START

Butternut Squash Soup -or- Mixed Greens

ENTREE

Chicken Under a Brick -or- Fish of the Day

TO FINISH

Scoop of Ice Cream -or- 1 oz Old Forester 29

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

Brown Rice, Smoked Cabbage, and Apples MP

Tarragon Chicken Salad

Butter Lettuce, Apples, and Buttermilk Dressing 18

Chicken Under a Brick

Sunchokes, Brussels Sprouts, and Pumpkin Seeds 27

SANDWICHES

Grilled Fish

Celery Root and Caper Aioli 17

Farm Egg Salad

Scallions and Bread & Butter Pickles 13

Crispy Squid

Pork Sausage, Cilantro, and Chili Mayo 17

Pulled Pork

Jalapeno Aioli and Red Cabbage Slaw 15

Sandwich with a Small Soup or Salad

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

DAILY SPECIALS

MON

Seared Sea Scallops
28

TUE

Poached Halibut
32

WED

Roasted Duck Breast
32

THUR

Crab Cake
26

FRI

Pasta of the Day
17/27