

# MAYSVILLE

## LUNCH

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

**Chilled Pemaquid Oysters**

On the Half Shell \$3.5 each

**Arctic Char Tartare**

Horseradish and Lemon 13

**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

**Shrimp Rolls**

Celery and Ginger Aioli 16

**Smoked Whitefish Mousse**

Trout Roe and Grilled Bread 17

**SOUP & SALAD**

**Mixed Green Salad**

Shaved Radish and Sherry Vinaigrette 12

**Beef Carpaccio**

Grilled Scallions and Horseradish Aioli 18

**Fried Oyster Caesar Salad**

Charred Red Onions and  
Sheep's Milk Cheese 18

**Tomato and Strawberry Gazpacho**

Cucumbers and Romano Beans 14

**THE MAYSVILLE LUNCH**

TO START

**Tomato & Strawberry Gazpacho -or- Mixed Greens**

ENTREE

**Chicken Under a Brick -or- Fish of the Day**

TO FINISH

**Scoop of Ice Cream -or- 1 oz Evan Williams  
White 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, and Chili Mayo 17

**Grilled Fish**

Romaine, Cucumbers, and Caper Aioli 19

**BLT**

Heirloom Tomato and Basil Aioli 15

**Farm Egg Salad**

Scallions 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**

Snap Peas, 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, Radish, and Buttermilk 18

**DAILY SPECIALS**

**MON**

**Heirloom Tomato  
Salad**  
19

**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