

MAYSVILLE

Corn Bread Sticks hot honey 4/8

Chilled Oysters classic mignonette 3.5 each

Arctic Char Tartare horseradish, lemon 13

Tuna “Crudo” edamame, spring flavors, bourbon barrel aged soy 19

Smoked Ham + Ramp Hushpuppies 12

Black Eyed Pea Hummus chow chow, benne seed crackers 12

Shrimp Toast comeback sauce, sesame seeds 15

Deviled Eggs ham zest, green onion 11

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

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

Warm Asparagus Salad ramp green goddess, smoked bacon, egg mimosa 14

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

Mixed Greens spring vegetables, hard cider vinaigrette 13

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

Sweet Potato Gnocchi kale, Virginia peanuts, shallots confit, sheep's milk cheese 17

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 17, pickles 23

Smoked Arctic Char fennel + spring onion soubise, english peas, fresno chili, mint 29

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

Smoked Roasted Chicken rainbow Swiss chard, roasted shallots, heirloom grits 27

Cornmeal Crusted Skate spinach puree, raisin-caper-fennel brown butter, fingerling potatoes 24

Sweet Potato “En Papillote” caramelized leeks, steen’s cane syrup, toasted coconut, pumpkin seeds 11

Housemade Spaghetti wild shrimp, ramps, morels 28

Maple Bourbon Creme Brulee sugar cookies 11

Fried Apple Pie cinnamon sugar 10

Bridget's Banana Bread salted caramel, peanut butter + bacon ice cream 11

Chocolate Mayonnaise Cake malted milk ice cream 10

Ice Cream malted milk, bourbon caramel, almond, vanilla 4 each