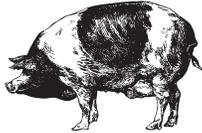




HOUSE CHARCUTERIE BOARD \$21

Pate de campagne, house cured duck prosciutto, shortrib rillettes, house pickles, jam & mustards.



First

HALF DOZEN RAW OYSTERS \$11

red wine mignonette house cocktail & lemon

ROASTED OYSTERS \$12

garlic cream, bacon lardons parmesan-herb crust

PORK BELLY \$14

red pepper cream, succotash of fresh corn, lima beans, red beans, green strawberry relish

TOMATO TARTARE \$9

capers, red onion, chives, arugula, parmesan & crostini

PRINCE EDWARD ISLAND MUSSELS \$11

white wine, garlic, butter, thyme & grilled baquette

SHRIMP COCKTAIL \$11

local white shrimp, house cocktail, grated horseradish, lemon

SCALLOP TARTARE \$14

cucumber, red onion, sea salt, lime vinaigrette, house made chips

Soup & Salad

SOUP DU JOUR \$7

SPINACH SALAD \$9

goat cheese, bacon lardons, shaved apple, bacon vinaigrette

ARUGULA SALAD \$9

roasted golden beets, spiced pecans, point Reyes blue cheese, apple vinaigrette

ROMAINE SALAD \$9

creamy garlic caesar, poached egg, pickled red onion, parmesan, house crouton

SHRIMP \$8 | CHICKEN \$10 | FISH \$11

Entree's

LOCAL CAUGHT FISH \$29

congarie & penn rice middlins, crawfish etoufee, pickled okra

SHRIMP & GRITS \$24

anson mills antebellum grits, florida white shrimp, crisp bacon, creamed corn

PAN SEARED SEA SCALLOPS \$29

mushroom puree, spring pea middlins, pickled rhubarb, local sorrel

MUSSELS FRITES \$24

p.e.i. mussels, white wine, garlic, butter, thyme, house cut fries

BLACK HOG FARMS CHICKEN \$25

cornflour dumplings, black eyed peas, local swiss chard, roasted chicken jus

MAPLE LEAF FARMS DUCK BREAST \$30

french lentils, bacon lardons, carrot puree, roasted duck jus, pea shoots

BONE IN PORKCHOP \$26

braised cabbage, apple, fingerling potatoes, pommery mustard cream

BEEF SHORT RIB \$29

pomme puree, roasted brussels sprouts, mushrooms, red wine beef jus

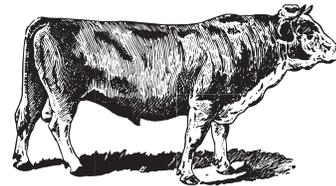
STEAK FRITES \$25

hanger steak, red wine beef jus, butter sauce, house cut fries

BURGER \$14

seminole pride beef, brioche bun, lettuce, roasted tomato, house pickles, fries, ketchup & aioli

FRIED EGG \$2 | CHEESE \$1 | BACON \$1 | PORK BELLY \$8



Sides

POMME PUREE \$6 | MAC-N-CHEESE \$6 | CREAMED SPINACH \$8
ROASTED BRUSSELS SPROUTS \$8 | ANTEBELLUM GRITS \$7

Desserts

CREME BRULEE \$9

vanilla bean, berries, local mint

LEMON CURD TARTE \$9

meyer lemon, french meringue, berries, mint

RHUBARB BREAD PUDDING \$9

strawberry coulis, meyer lemon ice cream, candied oats

CHOCOLATE PAVE \$9

honey-thyme ice cream, caramelized banana, feuilletine

SORBET OR ICE CREAM TRIO \$9

house made daily selection of 3

CHEF/OWNER | [BRIAN WHITTINGTON](#) SOUS CHEF | [BEN ZIMMERMAN](#) PASTRY CHEF | [STEFANIE STEHT](#)
SOMMELIER | [CHRISTOF BAUER](#) MANAGER | [ANTHONY QUINTEIRI](#)

PRESERVED RESTAURANT | LINCOLNVILLE'S LOCALLY SOURCED CUISINE

PRESERVEDRESTAURANT.COM

Menu subject to minor changes due to the availability of local ingredients.

*Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, if you have certain medical conditions.