



## First

**HOUSEMADE SCONES & JAM \$5**

**ROASTED OYSTERS \$13**

garlic cream, bacon lardons parmesan-herb crust

**PRINCE EDWARD ISLAND MUSSELS \$13**

white wine, garlic, butter, thyme & grilled baquette

**SEAFOOD PLATEAUX \$38**

dozen raw east coast oysters, dozen poached mayport shrimp, dozen p.e.i.

mussels, house cocktail & mignonette, lemon

**BUTTERMILK BISCUIT & SAUSAGE GRAVY**

1 biscuit \$5  
2 biscuits \$8

## Soup & Salad

**SOUP DU JOUR \$8**

**SPINACH SALAD \$11**

goat cheese, bacon lardons, shaved apple, bacon vinaigrette

**ARUGULA SALAD \$11**

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

SHRIMP \$8 | CHICKEN \$10 | FISH \$12

## Omelettes

**BACON & CHEDDAR \$14**

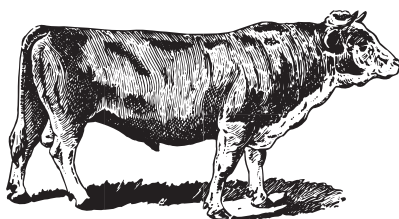
with urban farms petite salad

**MUSHROOM & GRUYERE \$14**

with urban farms petite salad

**SPINACH, TOMATO & GOAT CHEESE \$14**

with urban farms petite salad



## Entrees

**QUICHE DU JOUR \$14**

with urban farms petite salad

**EGGS BENEDICT \$12**

english muffin, crispy prosciutto, soft poached eggs, hollandaise, potatoes lyonnaise

**HOUSE SMOKED SALMON BENEDICT \$14**

english muffin, smoked salmon, soft poached eggs, hollandaise, potatoes lyonnaise

**FRIED CHICKEN BISCUIT \$12**

black hog farms fried chicken, housemade buttermilk biscuit, sausage gravy, pickles, potatoes lyonnaise

**102 BRIDGE EGGS \$13**

english muffin, cornflour fried oysters, soft poached eggs, hollandaise, potatoes lyonnaise

**MAYPORT SHRIMP & GRITS \$15**

antebellum grits, mayport shrimp, crisp bacon, creamed corn

**BANANA NUT FRENCH TOAST \$10**

fresh berries, pure maple syrup, candied pecans

**SMOKED CHICKEN HASH \$13**

roasted fingerlings, caramelized onions, sage, soft fried eggs, tabasco butter sauce

**BLACK HOG FARMS FRIED CHICKEN \$15**

mashed potatoes, creamed corn, arugula

**MEATLOAF SANDWICH \$13**

housemade bun, house ground beef, heirloom tomato bacon glaze, soft fried egg, fries

**BURGER \$16**

housemade bun, lettuce, roasted tomato, house pickles, fries, ketchup & aioli

**STEAK & EGGS \$15**

seared teres major, potatoes lyonnaise, steak jus, soft fried eggs

FRIED EGG \$2 | CHEESE \$1 | BACON \$1

## Beverages

**CONGAREE & PENN SHRUBMOSA \$10**

**CLASSIC MIMOSA OR POINSETTIA \$10**

**COFFEE, ESPRESSO OR CAPPUCINO \$4**

**ICED OR HOT TEA \$4**

**ORANGE JUICE & CRANBERRY JUICE \$3**

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.

**PRESERVED RESTAURANT | LINCOLNVILLE'S LOCALLY SOURCED CUISINE**  
**PRESERVEDRESTAURANT.COM**

CHEF/OWNER | BRIAN WHITTINGTON CHEF DE CUISINE | BEN ZIMMERMAN SOUS CHEF | JOHN MAGSINO PASTRY CHEF | MICHAEL BUMP SOMMELIER | CHRISTOF BAUER