



HOUSE CHARCUTERIE BOARD \$24
 pate de campagne, house cured duck prosciutto,
 short rib rillettes, smoked andouille sausage, house pickles,
 jam, mustards.
 *daily cheese selection \$3 per ounce

First

RAW EAST COAST OYSTERS 1/2 DZN \$11 | DZN \$22
 red wine mignonette house cocktail & lemon

ROASTED EAST COAST OYSTERS \$13
 garlic cream, house bacon lardons & parmesan-herb crust

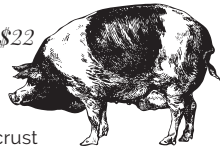
TOMATO TARTARE \$11
 capers, red onion, chives, arugula, parmesan & crostini

PRINCE EDWARD ISLAND MUSSELS \$13
 white wine, garlic, butter, thyme & grilled baguette

SEAFOOD PLATEAUX \$38
 dozen raw east coast oysters, dozen poached mayport shrimp, dozen p.e.i.
 mussels, house cocktail & mignonette, lemon

STEAK TARTARE \$14
 capers, chive, red onion & crostini

ESCARGOT \$14
 roasted mushrooms, garlic, thyme & butter



Soup & Salad

SOUP DU JOUR \$8

SPINACH SALAD \$11
 goat cheese, house bacon lardons, shaved apple, bacon vinaigrette

ARUGULA SALAD \$11
 bacon farms arugula, roasted golden beets, spiced pecans,
 point Reyes blue cheese, apple vinaigrette

HARICOT VERTS SALAD \$11
 fingerling potatoes, valbreso feta, marcona almonds,
 pickled red onion, sieved egg, mustard vinaigrette

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

Sides

POMME PUREE \$7 | MAC-N-CHEESE \$7 | CREAMED SPINACH \$8
 ROASTED MUSHROOMS & BRUSSEL SPROUTS \$8
 ANTEBELLUM GRITS \$8



Entrees

LOCAL CAUGHT FISH \$30
 congaree & penn farms rice middlins, crawfish etouffee, pickled okra

MAYPORT SHRIMP & GRITS \$26
 anson mills antebellum grits, mayport shrimp, house bacon, creamed corn

PAN SEARED SEA SCALLOPS \$31
 roasted cauliflower, brown butter, sunchoke soubise,
 muscadine grape verjus

PAN ROASTED TROUT \$25
 carolina trout, sauteed haricot verts, marcona almonds, brown butter,
 lemon, roasted fingerling potatoes

MUSSELS FRITES \$27
 p.e.i. mussels, white wine, garlic, butter, thyme, house cut fries

VEGETABLE SHEPHERD'S PIE \$22
 haricot verts, frog song organics baby eggplant, roasted grape tomatoes,
 pearl onions, arugula, corn, pomme puree, chives

BLACK HOG FARMS CHICKEN \$26
 seared breast, black eyed peas, leg & thigh meat, swiss chard, pearl onions,
 roasted grape tomatoes, thyme, poultry jus

MAPLE LEAF FARMS DUCK BREAST \$30
 french green lentils, house bacon lardons, parsnip puree,
 roasted duck jus, pea shoots

BOUILLABAISSE \$26
 local fish, mayport shrimp, mussels, scallop, tomato fennel broth,
 grilled baguette

SMOKE AU VIN \$27
 smoked black hog farms chicken leg & thigh, son and skye local mushrooms,
 fingerling potatoes, bacon lardons, pearl onions, red wine jus

CHESHIRE PORK CHOP \$27
 braised cabbage, apple, fingerling potatoes, pommery mustard cream

BRAISED BEEF SHORT RIB \$29
 pomme puree, roasted mushrooms, brussel sprouts, bacon lardons,
 pearl onions, red wine beef jus

DUCK CASSOULET \$26
 confit leg & thigh, stewed white beans, house andouille, bacon lardons,
 arugula, roasted grape tomatoes

STEAK FRITES \$25
 seared teres major, house cut fries, red wine beef jus, butter sauce

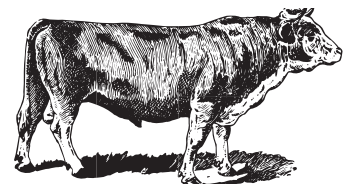
Desserts

CREME BRULEE \$10
 vanilla bean, berries, garden mint

BUTTERSCOTCH SUNDAE \$10
 butterscotch blondie, brown butter ice cream, butterscotch caramel,
 cinnamon toast rocher, caramilized banana

CHOCOLATE SYMPHONY \$10
 petite chocolate eclair, chocolate salted caramel macaron,
 white chocolate ice cream, peanut pretzel crunch, valrhona dulcey custard

BROWN BUTTER CAKE \$10
 spiced granny smith apples, caramel sauce, cinnamon anglaise,
 marcona almond brittle, whipped vanilla creme fraiche



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