

BRUNCH



WINTER 2019

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 maypor 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

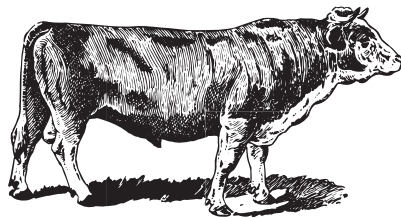
with urban farms petite salad

SPINACH, TOMATO & GOAT CHEESE \$14

with urban farms petite salad

SMOKED SALMON, SPINACH, TOMATO & GOAT CHEESE \$16

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 \$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