

SUPPER

Preserved

PRESERVED RESTAURANT | LINCOLNVILLE'S LOCALLY SOURCED CUISINE

WINTER 2019

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

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

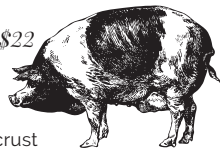
SHRIMP \$8 | CHICKEN \$10 | FISH \$12

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

rainbow 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, 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

CULVER 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

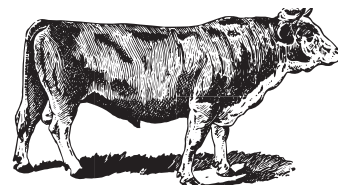
CHOCOLATE SYMPHONY \$10

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

DAILY ICE CREAM OR SORBET TRIO \$10



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