



Supper
SPRING 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 DEN \$11 | DEN \$22
red wine mignonette house cocktail & lemon

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

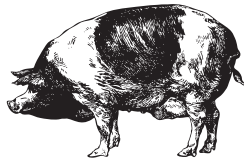
TOMATO TARTARE \$11
capers, red onion, chives, arugula, parmesan & crostini

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



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

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

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

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

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

STEAK FRITES \$26
seared chop shop hanger steak, house cut fries, red wine beef jus, butter sauce

Sides

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

Desserts

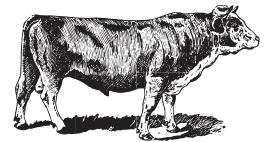
CREME BRULEE \$10
vanilla bean, berries, garden mint

BANANA CREAM PIE \$11
cardamom & vanilla shortbread, cinnamon-rum caramel, banana custard, vanilla bean whipped cream, caramelized bananas, butter toffee macadamia nuts

LEMON MERINGUE TART \$11
tart lemon filling, swiss meringue, honey caramel, caramel whipped creme fraiche

CHOCOLATE HAZELNUT \$11
hazelnut praline crust, black cocoa cake, chocolate mousse, housemade chocolate caramel ice cream, chocolate nougat rocher

DAILY ICE CREAM OR SORBET TRIO \$10



PRESERVED RESTAURANT | LINCOLNVILLE'S LOCALLY SOURCED CUISINE

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

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.