

Satterfield's Restaurant

Monday, November 12, 2018

**Appetizers

***Fresh Shucked White Stone (VA) 3 per oyster
Cocktail Sauce, Grated Horseradish, and Mignonette

***There are risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Butternut Squash Soup 10
Coconut Milk, Garam Masala, and Pear Relish

Mixed Lettuce Salad 12
Red Wine Poached Seckel Pear, *Stone Hollow* Goat Cheese, Hidden Rose Apples, Pistachios, Radishes, Cucumbers, and Caramelized Apple Vinaigrette

Baby Beet Salad 12
Avocado, Candied Pecans, Cranberry-Feta Mousse, and Satsuma Vinaigrette

Braised Pork Belly 14
Persimmon Purée, Rice Cakes, and Caramel-Lime Sauce

Mushroom Risotto 14
Chanterelle Mushrooms, Arborio Rice, Buttermilk Fried Chicken, and Roasted Chicken Gravy

***The Coddled Egg 16**
Gulf Shrimp, Conecuh Sausage, Poached Farm Egg, Watercress, and Grana Padano

Fritto Misto 17
Fried Gulf Oysters, Snapper, Shrimp, and Okra, with House Gribiche

Artisan Cheese Plate 15
Boxcarr Nimble (NC) with Shallot Jam,
Chapel Hill Creamery Calvander (NC) with Apple Butter,
Caña de Cabra (Spain) with Mixed Nut-Date Butter, Served with Seasonal Garnishes

**Entrées

Pecan Crusted Flounder 34
Sweet Potato-Miso Purée, Broccolini, and Satsuma-Carrot Sauce

***Seared Sea Scallops 32**
Celery Root-Caramel Apple Purée, Brown Butter Sauce, and Celery Root Agrodolce

***Grilled Yellowfin Tuna 38**
Pastrami Spice, Roasted Peppers, Chorizo, Potatoes, and Red Pepper-Peanut Sauce

Oven Roasted *Joyce Farms* Chicken 28
Fingerling Potatoes, Southern Gold Apples, Cipollini Onions, Cranberry Compote, Sage, and Gingersnap Gravy

Quail "Cassoulet" 29
Cornbread Stuffed Quail, Pheasant Sausage, Conecuh Sausage, and Sea Island Red Peas

****Jurgielewicz Farm* Duck Two Ways 34**
Butternut Squash Purée, Poached Seckel Pear, Beets, Almond Crumble, and Muscadine-Chocolate Sauce

Braised Beef Short Ribs 29
Collard Greens, Scallion-Potato Cake, Horseradish Cream, and Beef Gravy

***Grilled Hereford Beef Tenderloin 40**
Rice Grits, Caulilini, Mushroom Marmalade, and Mushroom Stroganoff Sauce

***Grilled NY Strip 38**
Pink Potatoes, Broccoli Rabe, Gruyère Fondue, and Caramelized Onion Sauce

Substitutions are Politely Declined for Parties of Seven or More

*Items Served Raw or Undercooked, or Contain (or may contain) Raw or Undercooked Ingredients

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May increase Your Risk of Food Borne Illness.

Becky Satterfield

Executive Pastry Chef/Owner

Tripp Mauldin

Executive Chef