

Satterfield's Restaurant

Tuesday, October 17, 2017

**Appetizers

*****Fresh Shucked Raw White Stone Oysters (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.

Camp Stew 10
Pork, Chicken, Corn, Tomatoes, Potatoes, and Butter Beans

Fried Okra 9
with Comeback Sauce

Snow's Bend Farm Green Salad 12
Shaved Vegetables, Apples, Blue Cheese, and Lemon-Dijon Vinaigrette

Roasted Beet Salad 13
Poached Pear, Pecan Crusted Goat Cheese, Mizuna, Arugula, and Lemon-Poppy Seed Dressing

Heirloom Tomato Salad 14
Habersham Farms Tomatoes, Cucumbers, Corn, Bacon, and Green Goddess Dressing

Fried Green Tomatoes 15
Blue Crab Salad, Sieved Egg, and *Tabasco* Dressing

***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
Idiazabal (Spain), *Sweet Grass Dairy* Thomasville Tomme (GA), The Drunken Goat (Spain) and Asher Blue (GA) with Candied Pecans, Pear, Kudzu Flower Jam, and Raisin-Walnut Toast

**Entrées

Pan Roasted Gulf Red Grouper 34
Farmer's Market Succotash of Lady Peas, Okra, Yellow Squash, Tomatoes, Corn, and Basil

***Grilled Yellowfin Tuna 33**
Bok Choy, Carolina Gold Rice, Avocado Purée, Cilantro, Fresh Jalapeño, and Sesame Vinaigrette

***Seared Sea Scallops 31**
Conecuh Sausage, Yellow Corn, Potatoes, Bell Peppers, and Corn Coulis

***Bacon Wrapped Pork Tenderloin 27**
Grit Cake, Shiitake Mushrooms, Rattlesnake Beans, Chow-Chow, and Tomato Gravy

Oven Roasted *Joyce Farms* Chicken 27
Fingerling Potatoes, Cipollini Onions, Pancetta, Sage, and Caramelized Onion Sauce

****Jurgielewicz Farm* Duck 34**
Roasted Breast and Leg Confit, with Butternut Squash Purée, *Snow's Bend* Root Vegetables, and Cranberry Compote

***Hickory Grilled Hereford N.Y.Strip 34**
Fall Root Vegetables, Sweet Potato Purée, Mushroom Marmalade, and House Steak Sauce

***Hickory Grilled Hereford Beef Filet 39**
Potato-Scallion Cake, Collard Greens, Mushrooms, and Red Wine Sauce

À la Carte

Herb Roasted Fingerling Potatoes 6 Add Truffle Oil 3

Collard Greens 6

Substitutions are Politely Declined for Parties of Seven or More

*Item is 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