

Satterfield's Restaurant

Wednesday, July 19, 2017

Appetizers**

***Fresh Shucked Wright's Oysters (AL) 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.

Chilled Watermelon Soup 10
Sun Jewel Melon and Mint

Peach and Fig Salad 13
Petals From The Past Figs and Peaches, Arugula, Parmesan,
Benton's Country Ham, and Honey-Cider Vinaigrette

Heirloom Tomato Salad 14
Pink Brandy Wine, Purple Cherokee, 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, Andouille Sausage, Poached Farm Egg,
Watercress, and Grana Padano

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

Satterfield's Charcuterie 18
Benton's Country Ham, Sopressata, and Finocchiona,
Marinated Olives, B&B Pickles, and Toasted Sourdough

Artisan Cheese Plate 15
Mahon (Spain), Manchego (Spain), *Sweet Grass Dairy* Thomasville Tomme (GA),
and *Great Hill* Blue (MA) with Candied Pecans, Apple,
Peach Compote, and Raisin-Walnut Toast

Entrées**

Pan Roasted Gulf Red Snapper 32
Farmer's Market Succotash of Pinkeye Peas, Okra, Yellow Squash,
Tomatoes, Corn, and Basil

Seared Sea Scallops 31
"Creamed" Corn, Bacon, Peppers, and Baby Kale

Hickory Grilled Wild Caught Nova Scotia Salmon 27
Fingerling Potatoes, Cipollini Onions, Turnips, Andouille Sausage,
Fennel, and Romesco Sauce

Oven Roasted *Joyce Farms* Chicken 27
Potato Purée, *Snow's Bend* Root Vegetables,
and Caramelized Onion Sauce

***Jurgielewicz Farm* Duck Breast 30**
Sweet Potato Purée, Blackberries, and *Snow's Bend* Beets and Carrots

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

**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