

Satterfield's Restaurant

Saturday, January 19, 2019

**Appetizers

***Fresh Shucked Murder Point (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.

Brunswick Stew 10
Pork, Chicken, Potatoes, Corn, and Lima Beans

Mixed Lettuce Salad 12
Red Wine Poached Seckel Pear, *Stone Hollow* Goat Cheese, Pink Lady Apples, Pistachios, Radishes, 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

Fried Quail 16
Brussels Sprouts Leaf Salad, Bacon, Parmesan, and Leek-Peppercorn Sauce

Crab Rice 15
Blue Crab Meat, Charleston Gold Rice, Red Pepper Aioli, and Sieved Egg

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

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

Artisan Cheese Plate 15
Boxcarr Redbud (NC) with Spicy Carrot Relish,
Sweet Grass Dairy Thomasville Tomme (GA) with Kumquat-Orange Marmalade,
Pantaleo (Italy) with Persimmon Jam, Served with Seasonal Garnishes

**Entrées

Pan Roasted Gulf Red Snapper 34
Fingerling Sweet Potatoes, Roasted Cabbage,
Kenealy Yellow Eye Beans, and Gulf Shrimp Sauce

***Grilled Steelhead Trout 30**
Potato and *Conecuh* Sausage Hash, Roasted Red Bell Peppers, Onions,
Bok Choy, and Smoked Orange-Sesame Sauce

Seared Sea Scallops 32
Carolina Gold Rice, White Russian Kale, Kohlrabi, Almonds,
Avocado Mousse, and Coconut-White Chocolate Curry

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

****Jurgielewicz Farm* Duck Two Ways 34**
Butternut Squash Purée, Poached Seckel Pear, Beets, Almond Crumble,
and Red Wine-Cara Cara Orange Sauce

***Bacon Wrapped Pork Tenderloin 30**
Dirty Farro Verde, Broccolini, and Fermented Pepper-Tomato Gravy

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

Duo of Veal 34
Roasted Tenderloin and Fried Sweetbreads
with Romanesco Cauliflower, Cauliflower Purée, and White Bordelaise Sauce

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