

Satterfield's Restaurant

Wednesday, January 17, 2018

**Appetizers

*****Fresh Shucked Raw Murder Point 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.

Sweet Potato-Coconut Soup 10
Cilantro Pesto and Candied Pecans

Gem Lettuce Caesar Salad 11
Croutons, Parmesan, Lemon Vinaigrette, and Creamy Garlic Dressing

Baby Beet Salad 12
Goat Cheese, Pecans, Pear, Autumn Greens, and Lemon-Poppy Seed Dressing

***Seared *La Belle Farms* Foie Gras 18**
Roasted Pineapple, Hoe Cake, Coconut, and Candied Pecans

"Pork and Beans" 14
Braised *Niman Ranch* Pork Cheeks, Rice Beans, and Chimichurri

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

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

Artisan Cheese Plate 15
Sequatchie Cove Creamery Cumberland (TN), *Etxegarai* (Spain), *The Drunken Goat* (Spain), and *Sweet Grass Dairy* Asher Blue (GA), with Candied Pecans, Honey Crisp Apple, Persimmon Jam, and Raisin-Walnut Toast

**Entrées

Gulf Red Grouper 33
Logan Turnpike Mill Grits, Fingerling Potatoes, Broccoli, and Sea Island Red Pea Pot Liquor

Grilled Steelhead Trout 28
Carolina Gold Rice Grit Cake, Bok Choy, Avocado, Red Jalapeño, and Sesame Vinaigrette

***Seared Sea Scallops 31**
Cauliflower, Raisins, Brown Butter, and Aged Balsamic Vinegar

Oven Roasted *Joyce Farms* Chicken 27
Cumberland Spur Apples, Pancetta, White Russian Kale, Cipollini Onions, and Gingersnap Gravy

****Jurgielewicz Farm* Duck 34**
Roasted Breast and Leg Confit, with Sweet Potato Purée, Green Lentils, Beets, and Satsuma Orange Sauce

***Coca-Cola* Braised Beef Short Rib 26**
Potato Purée, Carrots, Onions, Celery, and White Cheddar Fondue

***Seared *Delmonico* Ribeye 34**
Marble Potatoes, Pearl Onions, Pickled Mushrooms, Horseradish Cream, and House Steak Sauce

****"Chicken Fried Steak" 40**
Hereford Filet Mignon, Fried Chicken Skins, *Habersham Farms* Polenta, Spinach, and Country Ham-Tomato Gravy

À la Carte

Herb Roasted Fingerling Potatoes 6 Add Truffle Oil 3

Turnip 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