

Satterfield's Restaurant
Thursday, September 21, 2017

Rosés of France Flight 10
Domaine Gueguen, 2016 *Burgundy*
Rosé de Printemps, 2016 *Côtes de Provence*
Domaine de Verquière, 2016 *Côtes-du-Rhône*

****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.

Butternut Squash Soup 10
Roasted Apples, and Kudzu Flower Syrup

Fried Okra 9
with Comeback Sauce

Butter Lettuce Salad 12
Muscadine Grapes, Apples, Pecans, Blue Cheese,
and Honey-Balsamic 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
Manchego (Spain), *Sweet Grass Dairy* Thomasville Tomme (GA), The Drunken Goat (Spain)
and Asher Blue (GA) with Candied Pecans, Apple,
Muscadine Jam, and Raisin-Walnut Toast

****Entrées**

Pan Roasted Gulf Red Grouper 34
Farmer's Market Succotash of Pinkeye 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 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

*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