

Satterfield's Restaurant

Tuesday, November 21, 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.

Butternut Squash Soup 10
Cranberry Compote, and Pecans

Fried Okra 9
with Comeback Sauce

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

"Pork and Beans" 14
Braised *Niman Ranch* Pork Cheeks, Pink-Eye Peas, and Chimichurri

Veal Sweetbreads 15
Cucumber, Broccolini, and Sesame-Garlic Sauce

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

**Entrées

Miso Marinated Halibut 32
Radishes, Carrots, Pearl Onions, and Mushroom-Tamari Broth

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

***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, 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

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

***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