

Satterfield's Restaurant

Wednesday, March 21, 2018

**Appetizers

*****Fresh Shucked Southern Belles Oysters (LA) 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.

Chicken and Conecuh Sausage Gumbo 10
Carolina Gold Rice and Green Onions

Habersham Farms Asparagus Salad 12
Mâche, "Deviled Egg Garnish", and Green Goddess Dressing

Baby Beet Salad 12
Goat Cheese Truffles, Strawberries, Country Ham, Baby Kale, and Meyer Lemon Dressing

Caramelized Niman Ranch Pork Belly 14
Carolina Gold Rice Grits, Green Apple, Red Pepper Aioli, and Caramel-Lime Sauce

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

***Buttermilk Fried Quail 14**
Brussels Sprouts Leaf Salad, Bacon, Warm Sherry Vinaigrette, and White BBQ Sauce

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

Artisan Cheese Plate 15
Tetilla (Spain), Etxegarai (Spain), Bûcherondin (France), and *Point Reyes* Blue (CA), with Candied Pecans, Honey Crisp Apple, Blueberry Preserves, and Raisin-Walnut Toast

**Entrées

Gulf Red Snapper 34
Logan Turnpike Mills Grits, New Potatoes, Broccoli, and Sea Island Red Pea Pot Liquor

***Seared Sea Scallops 31**
Butternut Squash-Coconut Purée, Pecans, Honey Crisp Apples, and Brown Butter Vinaigrette

Oven Roasted Joyce Farms Chicken 27
Fingerling Potatoes, Cipollini Onions, Kale, Mushrooms, and Roasted Garlic Sauce

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

Grilled Southeast Family Farms Pork Chop 30
Farro, Corn, Green Onions, Spring Onions, Avocado-Cilantro Purée, and Chorizo-Red Pepper Glaze

***Braised Beef Short Ribs 28**
Hoppin' John, *Snow's Bend* Spinach, Green Onions, and Red Eye Gravy

Seared Delmonico Ribeye 38
Marble Potatoes, Pearl Onions, Pickled Mushrooms, Horseradish Cream, and House Steak Sauce

***Grilled Hereford Beef Tenderloin 40**
Asparagus, Trumpet Mushrooms, Potato Rosti, Onion Marmalade, Blue Cheese Mousse, and Mushroom 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