

Satterfield's Restaurant

Monday, June 26, 2017

Appetizers**

***Fresh Shucked Mon Louis 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.

Chilled Watermelon-Tomato Gazpacho 10
Pickled Shrimp, Basil, and Herb Oil

Artisan Baby Lettuces 11
Toasted Pistachios, *Snow's Bend* Beets, Blackberries, Alabama Goat Cheese, and Whole Grain Mustard Vinaigrette

Heirloom Tomato Caprese Salad 15
Snow's Bend Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, and Baby Arugula

Gulf Crab and Tuna Ceviche 14
with Peaches, Jalapeno, Tarragon, and Mustard Oil

The Coddled Egg 16
Louisiana Crawfish, Andouille Sausage, Poached Farm Egg, Watercress, and Grana Padano

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

Satterfield's Charcuterie 18
Benton's Country Ham, Sopressata, Finocchiona, and Pork Terrine, Marinated Olives, B&B Pickles, and Toasted Sourdough

Artisan Cheese Plate 15
Mahon (Spain), WSDC Dante Lamb (WI), *Woodsmen and Wife* Jersey Girl (GA), and *Great Hill* Blue (MA) with Candied Pecans, Apple, Green Plum Jam, and Raisin-Walnut Toast

Entrées**

Pan Roasted Gulf Red Snapper 31
Farmer's Market Succotash of Pinkeye Peas, Okra, Yellow Squash, Tomatoes, Corn, and Basil

Seared Sea Scallops 31
Roasted Fingerling Potatoes, Buttered Leek and Celery Root Slaw, and Salsa Verde

Oven Roasted Chicken Breast 27
Rice Pirlou with Bacon, Caramelized Onions, Squash, Haricots Verts, Lemon Tarragon Drawn Butter, and Pickled Peach Relish

Crispy Pennsylvania Duck Breast 30
Summer Vegetable Ragout, Basil, and Blackberry Gastrique

Duroc Pork Chop 30
Smoked Gouda Grits, Bacon Butter Cabbage, Golden Raisins, and Red Onion Agrodolce

Hickory Grilled Hereford Beef Filet 39
Olive Oil Whipped Potatoes, Blistered Cherry Tomatoes, Rattlesnake Beans, Wild Mushrooms, and Board Dressing

À la Carte

Herb Roasted Fingerling Potatoes 6 Add Truffle Oil 3

Pat's Collard Greens 6

***Snow's Bend* Field Beans 5**
Bacon and Calabrese Chiles

Substitutions are Politely Declined for Parties of Seven or More

****Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs, May increase Your Risk of Food Borne Illness.**

Becky Satterfield Executive Pastry Chef/Owner

Patrick Horn Executive Chef