

# Satterfield's Restaurant

## Tuesday, August 22, 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 Corn Soup 10**  
Corn-Pepper Relish, and Herb Oil

**Butter Lettuce Salad 12**  
Muscadine Grapes, Apples, Pecans, Blue Cheese,  
and Honey-Balsamic Vinaigrette

**Peach and Fig Salad 13**  
*Petals From The Past* Figs and Peaches, Arugula, Parmesan,  
*Benton's Country Ham*, and Honey-Cider Vinaigrette

**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

**Satterfield's Charcuterie 18**  
*Benton's Country Ham*, Coppa, and Finocchiona,  
Marinated Olives, B&B Pickles, and Toasted Sourdough

**Artisan Cheese Plate 15**  
Manchego (Spain), Abbaye de Belloc (France), *Sweet Grass Dairy* Thomasville Tomme (GA),  
and *Great Hill* Blue (MA) with Candied Pecans, Apple,  
Scuppernong Jam, and Raisin-Walnut Toast

### Entrées\*\*

**Pan Roasted Gulf Red Snapper 32**  
Farmer's Market Succotash of Pinkeye Peas, Okra, Yellow Squash,  
Tomatoes, Corn, and Basil

**Grilled Wild Caught Nova Scotia Salmon 25**  
Potato and Conecuh Sausage Hash, Scallions, and Spiced Peach Sauce

**Seared Sea Scallops 31**  
Conecuh Sausage, Yellow Corn, Potatoes, Bell Peppers, and Corn Coulis

***Fudge Family Farms* Pork Chop 27**  
Grit Pavé, Spiced Peaches, Blistered Okra, and Ancho Chili Sauce

**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***

**\*\*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