

DATE **1.11.17**

HIGHLANDS

BAR & GRILL

FRANK STITT
Executive Chef
ZACK REDES
Chef de Cuisine

OYSTER BAR

*Oysters on the half shell (1/2 dz.)**

Great White (MA)	18	Guadalupe Special	55
Big Rock (MA)	18	Gulf Shrimp Cocktail	14
Menemsha (MA)	18	Marinated Crab Claws & Ginger Sauce	18
Mookie Blues (ME)	18	Red Snapper Ceviche Lemon, Jalapeño, Cilantro	10
Beau Soleil (NB)	18		
Hurricane Harbor (PEI)	18		

START

FINGERLING POTATO SOUP
Nueske's Bacon, Leeks, Buttermilk, Chives 12

PRIME BEEF TARTINE
Watercress, Pickled Onions, Fourme d'Ambert 16

STONE GROUND BAKED GRITS
Benton's Prosciutto, Mushrooms, Thyme 14

GRILLED SOUTH CAROLINA QUAIL
Roasted Butternut Squash, Sorghum Syrup, Fried Shallots 16

POACHED FARM EGG
Capon Confit, Frisée, Black Truffle Vinaigrette 18

BRAISED BEEF CHEEKS
Ricotta Dumplings, Pearl Onions, Red Wine Jus 14

GRILLED SNAPPER THROATS
Tomato Chutney Glaze, Kale Slaw 15

LOCAL LETTUCES
Spinach, Frisée, Truffle Marinated Potatoes, Button Mushrooms, Radishes 14

MAIN

LAMB CHOPS & SHOULDER
Turnip Gratin, Tuscan Kale, Castelinos Olive Oil 38

GREG ABRAMS RED SNAPPER
Cauliflower Timbale, Snow's Bend Carrots, Chive Beurre Blanc 32

GULF AMBERJACK
Red Quinoa, Beet & Walnut Relish, Cornichons, Capers 28

BOURBON BRAISED PORK SHOULDER
Grilled Pork Belly, Christmas Lima Beans, Local Greens, Sherry 29

DUCK – THREE WAYS
Roast Ballotine, Seared Breast & Foie Gras, Dried Cherries, Picholine Olives, Port Jus 34

BRAISED SHORT RIB
Cipollini Onions, Turnips, Parsnip Puree, Red Wine Jus 29

GRILLED VENISON
Anson Mills Chestnut Polenta, Paradise Farm Spinach, Red Eye Gravy 32

BEEF TENDERLOIN
Spoonbread, Marinated Greens, Maitre d' Butter 38

* Consuming raw or undercooked food may increase your risk of foodborne illness.

WE WILL BE CLOSED THURSDAY, JANUARY 12th FOR A PRIVATE EVENT.