

# HIGHLANDS

## BAR & GRILL

**ZACK REDES**  
*Chef de Cuisine*

**FRANK STITT**  
*Executive Chef*

### OYSTER BAR

---

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

Blue Point (CT)	18	Guadalupe Special	55
Crowe's Pasture (MA)	18	Gulf Shrimp Cocktail	14
Quivett Neck (MA)	18	Marinated Crab Claws & Ginger Sauce	18
Bass Masters (MA)	18		
Johns River (ME)	18		
Beau Soleil (NB)	18		

### START

---

#### BORSCHT

Roasted Beets, Carrots, *Belle Meadows* Potatoes, Dill, Sherry, Crème Fraîche 10

#### PRIME BEEF TARTINE

Arugula, Pickled Onions, Roquefort Aioli 16

#### STONE GROUND BAKED GRITS

Country Prosciutto, Mushrooms, Thyme 14

#### FRIED OYSTERS

Citrus Aioli, Herb Salad 16

#### DEVEILED FARM EGGS

Hackleback Caviar, Trout Roe, Smoked Salmon, Pickled Onions 18

#### "GREEK STYLE" STUFFED TOMATOES

Basmati Rice, Mint, Marjoram, Lamb 14

#### GRILLED PORK BELLY

Watermelon, Red Onions, Mint, Coriander, Lemon Vinaigrette 16

#### HARVEST FARM TOMATO SALAD

*Capriole* Piper's Pyramide, Cucumbers, Red Onion, Basil 14

#### LOCAL LETTUCES

Roquefort, Golden Beets, Farm Egg, Garlic Croûton, Mustard Dressing 12

### MAIN

---

#### SUMMER VEGETABLE PLATE

Butter Beans, Yellow Squash & Zucchini, *Richard Olney* Eggplant Gratin, Beets & Crème Fraîche 24

#### NORTH CAROLINA SEAFOOD MUDDLE

Red Snapper, Shrimp, Scallops, Lobster, Lardons, *Anson Mills* Grits 34

#### GREG ABRAMS POMPANO

Lady Pea Succotash, Jambalaya Okra, Sweet Corn, Basil 29

#### GULF SWORDFISH

Cherry Tomato & Cucumber Relish, Dill Yogurt Sauce 28

#### RABBIT – TWO WAYS

Chanterelle & Spinach Stuffed Loin, Braised Shoulder, *Harvest Farm* Peppers, Carrots 32

#### GRILLED POUSSIN

Sautéed Spinach, "Just Dug" Potatoes, Fresh Herbs, Rosemary, Thyme 29

#### JAMISON FARM LEG OF LAMB

*Richard Olney* Eggplant Gratin, *Stone Hollow* Goat Cheese, Arugula 30

#### ROAST VEAL STRIP

Grilled Okra, Creamed Corn, Mushrooms, *Castelines* Olive Oil 32

#### JOYCE FARMS FLANK STEAK

Pole Beans, Mint, Marjoram, Sweet Onions, Garlic, Crushed Potatoes, Board Dressing 29

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