

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

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

Great White (MA)	18	Guadalupe Special	55
Blue Point (CT)	18	Gulf Shrimp Cocktail	14
Johns River (ME)	18	Marinated Crab Claws & Ginger Sauce	18
Moondancer (ME)	18	Red Snapper Ceviche	
Beau Soleil (NB)	18	Lemon, Jalapeño, Cilantro	12

START

VICHYSOISE

Belle Meadows Butterball Potatoes, Paradise Farm Leeks, Chives, Olive Oil 10

PRIME BEEF TARTINE

Arugula, Pickled Onions, Roquefort Aioli 16

STONE GROUND BAKED GRITS

Country Prosciutto, Mushrooms, Thyme 14

GRILLED SNAPPER THROATS

Tomato Chutney Glaze, Herb Salad 16

PORK CRÉPINETTE & FRIED OYSTERS

Spinach, Citrus Mayonnaise 18

PAN SEARED FOIE GRAS

Fig Marmalade, Pullman Loaf, Honey Vinegar, Mint 24

SHRIMP LOUIE

Farm Egg, Little Gem Lettuces, Avocado 17

MENTONE TOMATO SALAD

Watermelon, Feta Cheese, Castelvetrano Olives, Basil, Pistachios 16

TERRA PRETA FARM ARUGULA SALAD

Sequatchie Cove Dancing Fern, PFTP Apples, Shaved Beets, Cider Vinegar 12

MAIN

LATE SUMMER VEGETABLE PLATE

Richard Olney Eggplant Gratin, Paradise Farm Okra, Sweet Corn, Farro Verde 26

GRILLED SWORDFISH

Roasted Potatoes, Sautéed Greens, Pickled Pepper Beurre Blanc 30

GULF TRIGGERFISH

Rancho Gordo Cranberry & Tepary Beans, Lardons, Roasted Potatoes, Dill 33

GREG ABRAMS RED SNAPPER

PFTP Apple & Walnut Relish, Grilled Red Onions, Parsley, Sherry Vinaigrette 31

LAMB PORTERHOUSE CHOPS

Paradise Farm Okra, Sweet Corn & Onion Ragoût 34

PORK – TWO WAYS

Grilled Belly, Braised Shoulder, Sweet Potato Purée, Carrots, Pearl Onions, Star Anise 29

GRILLED VENISON

Anson Mills Grits, Sautéed Collard Greens, PFTP Muscadines & Scuppernongs 34

JOYCE FARMS FLANK STEAK

Rancho Gordo Bean Ragoût, Tomato Chutney Glaze 30

GRASS FED RIBEYE

Greens Gratin, Castelines Olive Oil 46

WE WILL BE CLOSED TOMORROW, SEPTEMBER 14th FOR A PRIVATE EVENT

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