

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

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

Turtleback (AL)	18	Guadalupe Special	55
Blue Point (CT)	18	Gulf Shrimp Cocktail	14
Sweet Jesus (MD)	18	Marinated Crab Claws & Ginger Sauce	18
Ichabod (MA)	18	Red Snapper Ceviche	
Johns River (ME)	18	Lemon, Jalapeño, Cilantro	12
Beau Soleil (NB)	18		

START

BUTTERNUT SQUASH SOUP

Sweet Curry, Marinated Mussels, Leeks 12

PRIME BEEF TARTINE

Arugula, Pickled Onions, Roquefort 16

DEVEILED FARM EGGS

Hackleback Caviar, Trout Roe, Smoked Salmon, Watercress, Chives 19

PORK CRÉPINETTE & FRIED OYSTERS

Nueske's Bacon, Veal, Spinach, Shallots, Watercress Aioli 18

WINTER SALAD

Wheat Berry, Pomegranate, Pistachios, Meyer Lemon, Dill, Parsley, Cilantro Vinaigrette 14

LOBSTER & SHRIMP SALAD

Jumbo Lump Crabmeat, Blood Orange, Little Gem Lettuce, Tarragon Dressing 20

SNOW'S BEND CHICORIES

Colston Bassett Stilton, *PFTP* Grapefruit & Satsuma, Croûtons, Sherry 13

STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 14

MAIN

GRILLED DUCK BREAST

Terra Preta Farm Turnips, Carrots, Parsnips, Spiced Black Lentils 30

SCALLOP & GROUPER BROCHETTE

Anson Mills Carolina Gold Pirlau, Saffron Butter 34

PAN SEARED SPECKLED TROUT

Spinach, Roasted Potatoes, Pickled Pepper Beurre Blanc 30

GULF TRIGGERFISH

Cauliflower Purée, Red Beets, Meyer Lemon & Grilled Onion Relish 34

CRISPY SWEETBREADS

Button Mushrooms, Cipollini Onions, Brussels Sprout Leaves, Madeira Cream Sauce 32

BRAISED SHORT RIBS

Potato Purée, Carrots, Parsnips, Gremolata 30

NIMAN RANCH PORK – TWO WAYS

Grilled Pork Belly & Braised Cheeks, *Paradise Farm* Collard Greens, White Wine Jus 29

PRIME NEW YORK STRIP

Twice Baked Potato, Black Truffles, Watercress 42

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