

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

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

Sandy Bay (AL)	18	Super Lupe	110
Blue Point (CT)	18	Guadalupe Special	55
Sweet Jesus (MD)	18	Gulf Shrimp Cocktail	14
Wellfleet (MA)	18	Marinated Crab Claws & Ginger Sauce	20
Johns River (ME)	18	Red Snapper Ceviche	
Beau Soleil (NB)	18	Lemon, Jalapeño, Cilantro	12

START

FRENCH ONION SOUP

Comté Croûton, Sherry 12

PRIME BEEF TARTINE

Bellegarde Sourdough, Arugula, Pickled Onions, Roquefort Aioli 16

STEAK TARTARE*

Capers, Cornichons, Crème Fraîche, Gaufrette Potatoes 15

MIXED SEAFOOD FRY

Black Grouper, Gulf Shrimp, Oysters, Sauce Rémoulade 16

MUSHROOM TART

Farmer's Cheese, Tarragon, Sweet Onions, Maple & Black Truffle Syrup 14

GRILLED NIMAN RANCH PORK BELLY

Sea Island Peas, Fried Brussels Sprouts, Molasses & Pomegranate Glaze 13

BLOOD ORANGE & ARUGULA SALAD

Dates, Toasted Almonds, Parmesan, Honey Vinaigrette 14

LOBSTER & GULF SHRIMP LOUIE

Avocado, Farm Egg, Little Gem Lettuce 20

BELLE MEADOW LETTUCES

Sequatchie Cove Dancing Fern, Spiced Pecans, Radishes, Croûtons, Lemon Vinegar 12

STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 14

MAIN

VEAL SWEETBREADS

Celery Root, Carrots, Cipollini Onions, Mushrooms, Cauliflower, Sherry Pan Sauce 34

SEAFOOD STEW

Red Snapper, Gulf Shrimp, Scallops, Mussels, Fennel, Saffron, New Potatoes 33

GULF TRIGGERFISH

Braised Celery, *Benton's* Bacon, Crispy Shallots 34

GREG ABRAMS BLACK GROUPE

Cauliflower Purée, Beets, Lemon & Grilled Onion Relish 32

CAROLINA GOLD MIDLINS RISOTTO

Winter Black Truffles, Mushrooms, Vermouth, Parmesan 44

JAMISON FARM LAMB SHANK

Parsnip Purée, Cipollini Onions, Carrots, Red Wine Jus, Gremolata 30

GRILLED VENISON

Beef Fat Fried Onion Rings, Wild Rice, *Paradise Farm* Collard Greens 34

PRIME NEW YORK STRIP

Potato Gratin, Arugula, Stilton Butter 42

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