

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

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

Blackberry (VA)	18	Guadalupe Special	55
Va Va Voom (MD)	18	Gulf Shrimp Cocktail	14
Great White (MA)	18	Red Snapper Ceviche	12
Wellfleet (MA)	18	Lemon, Jalapeño, Cilantro	
Blue Point (CT)	18		
Beau Soleil (NB)	18		

START

CRAWFISH BISQUE Sweet Peas, Leeks, Basmati Rice, <i>Lustau</i> Sherry	13
PRIME BEEF TARTINE Grilled Sourdough, Arugula, Pickled Onions, Roquefort Aioli	16
STEAK TARTARE* Capers, Cornichons, Crème Fraîche, Gaufrette Potatoes	15
BAKED OYSTERS Spinach, Dandelion Greens, Watercress, Shallots, Pernod	18
PAN SEARED SHAD ROE <i>Anson Mills</i> Pencil Cob Grits, Capers, Brown Butter Vinaigrette	16
MIXED SEAFOOD FRY Red Snapper, Gulf Shrimp, Oysters, Sauce Gribiche	15
MANCHESTER FARMS QUAIL <i>Benton's</i> 2 Year Ham, Duxelle, Carolina Gold Rice, Local Watercress	16
PARADISE FARM LETTUCES Pimiento Cheese Soldiers, Radishes, Carrots, Champagne Vinaigrette	12
STONE GROUND BAKED GRITS Prosciutto, Mushrooms, Thyme	14

MAIN

VEGETABLE RISOTTO Turnips, Sweet Peas, Pearl Onions, Tarragon	26
GREG ABRAMS RED SNAPPER <i>Rancho Gordo</i> Yellow Eyed Peas, Beet & Carrot Relish, Fennel, Cider Vinaigrette	32
YELLOWEDGE GROUPER <i>Anson Mills</i> Rice Pilaf, Sweet Peas, Sugar Snaps, Leeks, Potatoes	34
GOLDEN TILEFISH Asparagus Ragoût, Carrots, Pearl Onions, Mushrooms, Dill & Chervil Beurre Blanc	30
GRILLED VENISON Sweet Potato Hash, Caramelized Onions, Collard Greens, Port Jus	34
DUCK BREAST Mascarpone Grits, Rutabaga, Parsnips, <i>Snow's Bend</i> Carrots	30
LAMB PORTERHOUSE CHOPS Roast Jerusalem Artichokes, Fennel & Red Onions, Sautéed Spinach, Pecan Pistou	34
PRIME NEW YORK STRIP AU POIVRE Crushed Fingerling Potatoes, Green Peppercorns, Brandy	42

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