

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

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

Hopkins Island (FL)	18	Guadalupe Special	55
Alligator Harbor (FL)	18	Gulf Shrimp Cocktail	14
Cape Hatteras (NC)	18	Marinated Crab Claws & Ginger Sauce	18
Duxbury (MA)	18	Red Snapper Ceviche, Lemon, Jalapeño, Cilantro	12
Hurricane Harbor (MA)	18		
Beau Soleil (NB)	18		

START

LOBSTER BISQUE Leeks, Fennel, Sherry, Chive Crema			13
PRIME BEEF TARTINE Grilled Sourdough, Arugula, Pickled Onions, Roquefort Aioli			16
GRILLED JAMBALAYA OKRA Cumin, Coriander, Yogurt & Cucumber Sauce			10
RICHARD OLNEY EGGPLANT GRATIN Niçoise Olives, Heirloom Tomatoes, Mushrooms, Marjoram, Thyme, Ravida Olive Oil			13
FRIED GREEN TOMATOES Jumbo Lump Crabmeat, Cherry Tomatoes, Sweet Corn, Grilled Red Onions, Basil Aioli			18
PORK RILLETTES & CHILLED BEEF TONGUE Farm Egg, Roasted Red Pepper, Capers, Celery Root Slaw			13
STUFFED MANCHESTER FARMS QUAIL Local Chanterelle Mushroom, Chicken Liver & Cornbread Stuffing, Purslane, Red Wine Jus			18
HARVEST FARM HEIRLOOM TOMATO SALAD Boxcarr Creamery Cottonbell, Local Lettuces, Cucumbers, Marinated Onions, Grenache			13
STONE GROUND BAKED GRITS Prosciutto, Mushrooms, Thyme			14

MAIN

PAN SEARED SWEETBREADS Sweet Corn, Zucchini, Chanterelle Mushrooms, Madeira Pan Sauce			32
WILD KING SALMON Local Chanterelles, Creamed Corn, Roasted Yellow Squash, Castelines Olive Oil			34
GREG ABRAMS BLACK GROUPER Carolina Gold Rice Pirlau, Cherry Tomatoes, Local Peppers, Dill			32
GRILLED GULF POMPANO Anson Mills Yellow Grits, Fried Capers, Lemon, Brown Butter Vinaigrette			30
ROASTED MARBLE CREEK CHICKEN Zucchini, Ricotta & Marjoram Stuffing, Terra Preta Farm Arugula			29
LAMB PORTERHOUSE CHOPS Gratin of Eggplant & Goat Cheese Custard, Niçoise Olive Tapenade			34
PAN SEARED VENISON Lady Peas & Butterbeans, Chilton County Peach Relish, Grilled Red Onions, Mint			32
PRIME NEW YORK STRIP Old Fashioned Onion Pudding, Local Greens, Basil Salsa Verde			42

SIDES

Crushed Red Gold Potatoes	7	Sautéed Zucchini	7
Greens Gratin	10	Anson Mills Grits	10

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