

HIGHLANDS

BAR & GRILL

FRANK STITT
Executive Chef

ZACK REDES
Chef de Cuisine

OYSTER BAR

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

Apalachee Bay (FL)	18	Guadalupe Special	65
Cedar Point (FL)	18	Gulf Shrimp Cocktail	14
Blue Point (CT)	18	Marinated Crab Claws & Ginger Sauce	23
Sweet Jesus (MD)	18	Red Snapper Ceviche Lemon, Jalapeño, Cilantro	12
Deep Cove (PEI)	18		
Beau Soleil (NB)	18		

START

VICHYSOISE

Gaufrette Potatoes 10

STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 16

STUFFED SQUASH BLOSSOMS

Farmer's Cheese, Tomato Relish, Basil Aioli 14

BAYOU LA BATRE SHRIMP

Jumbo Lump Crabmeat, Crawfish, Red Pepper, Capers, Niçoise Olives 18

HINKEL'S BAKERY PUMPERNICKEL TOAST

Smoked Salmon, Local Farm Egg Salad, Trout Roe, Crispy Shallots, Radish, Dill 15

GRILLED QUAIL

Farro Verde, Dandelion Greens, Blackberries & Cassis 16

HEIRLOOM TOMATO SALAD

Ossau-Iraty, Cucumbers, Neuske's Bacon, Basil, Field Peas, Red Wine 15

SIMPLE GREEN SALAD

Belle Meadow Little Gem Lettuces, Romaine, Frisée, Mustard Seed Vinaigrette 12

MAIN

SPRING VEGETABLES

Sweet Peas & Butter Lettuces, Grilled Jumbo Asparagus, Sautéed Spinach, Crushed Potatoes 26

GRILLED COPPER RIVER SALMON

Sungold Cherry Tomato Relish, Dill, Parsley, Grenache 36

GREG ABRAMS RED SNAPPER

"Just Dug" Potatoes, Yellow Squash, Dill, Spring Herb Butter 33

NORTH CAROLINA SEAFOOD MUDDLE

Golden Tilefish, Scallops, Gulf Shrimp, *Benton's* Bacon, Pencil Cob Grits 34

DUCK BREAST*

"Bubble & Squeak", *Bois d'Arc Farm* Cabbage, Dandelion Greens, Bourbon 33

LAMB - TWO WAYS*

Grilled Loin, Braised Neck, Artichokes, Red Wine Jus 35

PORK SCHNITZEL

Anson Mills Grits, Spinach, Pommery Mustard Sauce 28

VEAL TENDERLOIN*

Morel Mushrooms, Cipollini Onions, Basil, Creamed Corn 38

SPICE CRUSTED BEEF TENDERLOIN*

Potato Gratin, *Belle Meadow* Kale, *Castelines* Olive Oil, Capers 42

SIDES

Crushed Fingerling Potatoes	7	Sweet Peas & Mint	7
Sautéed <i>Paradise Farm</i> Zucchini	7	Morel Mushrooms	15

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.

We will be closed Friday, June 14th for a private event.