

# 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
Irish Point (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, Scallop, 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 14<sup>th</sup> for a private event.**