

PARK HEIGHTS

STARTERS

SHRIMP TOAST	Arugula, Sesame, Sriracha Mayonnaise - \$13
TEMPURA LOBSTER ROLL	Cucumber Wasabi Mayonnaise - \$17
SMOKED SALMON BOARD	Dill Sauce, Red Onion, Caper, Egg, Crostini - \$18 (for two)
AHI TUNA TARTARE	Avocado, Shallot, Jalapeno, Soy - \$16
MARYLAND CRAB	Black-Eyed Pea Succotash, Smoked Chili Remoulade - \$13
CAKE	Napa Cabbage, Pistachio, Hoisin - \$12
DUCK CONFIT EGG ROLLS	Assorted Cured Meats, Imported Cheeses, Crostini, Blackberry Farm Jam - \$22 (for two)

SOUP & SALAD

SHE CRAB SOUP	\$6 / \$9
FIG SALAD	Crispy Bacon, Candied Pistachios, Parmesan, Burrata, Lemon Dressing -
FRIED OYSTER SALAD	\$11
ICEBERG WEDGE	Heirloom Tomato, Romaine, Lemon Vinaigrette, Remoulade - \$11
STRAWBERRY MIXED GREEN SALAD	Neuskes Bacon, Cherry Tomatoes, Buttermilk Blue Cheese Dressing - \$9 Goat Cheese, Candied Pecans, Herb Balsamic Vinaigrette - \$9

ENTREES

PAN SEARED GROUPER	Fall Vegetable Risotto, Romesco Sauce, Crispy Leeks - \$38
WILD MUSHROOM CAPPELLINI	King Oyster, Beech, Porcini, Mushroom Jus, Truffled Ricotta - \$29
PARK HEIGHTS 8 OZ FILET	Fingerling Potatoes, Local Vegetable, Bordelaise - \$45
GRILLED 14OZ CAB RIBEYE	Rosemary Roasted Potatoes, Asparagus, Herb Garlic Compound Butter - \$48
HERITAGE DUROC PORK CHOP	Grit Girl Grits, Prosciutto Mushroom Pan Sauce - \$32
STEAK FRITES	House-made Steak Sauce, Truffle Parmesan Fries, Local Vegetables - \$29
PAN SEARED RED FISH	Duck Fat Potatoes, Asparagus, Chorizo, Saffron Cream - \$34
MISO BBQ SALMON	Pineapple Fried Rice, Local Vegetables - \$29
SPRINGER MOUNTAIN BRICK CHICKEN	Leek and Gruyere Bread Pudding, Local Vegetables, Chicken Jus - \$28