

PARK HEIGHTS

DINNER MENU

Specializing in creative Southern and American cuisine since 2000.

STARTERS

BRAISED LAMB SPANAKOPITA	Spinach, Feta, Cucumber Tzatziki - \$12
SOUTHERN TOMATO PIE	Heirloom Tomatoes, Caramelized Onions, Bacon, Smoked Gouda - \$12
HARISSA CRUSTED TUNA	Cabbage Mango Red Onion Slaw, Lime Cucumber Aioli - \$15
NEW ORLEANS BBQ SHRIMP	Julianne Vegetables, Grit Girl Grits - \$14
NEW ENGLAND LOBSTER SALAD	Native Son Heirloom Tomatoes, Boston Bibb Lettuce - \$16
MARYLAND CRAB	Black-Eyed Pea Succotash, Smoked Chili Remoulade - \$13
CAKE	Chorizo, Lobster, Saffron Cauliflower Puree - \$17
PAN SEARED SCALLOP PASTA	

SOUP & SALAD

SHE CRAB SOUP	\$7 / \$10
GREEK SALAD	Tomatoes, Cucumbers, Red Onion, Grilled Pita, Oregano Feta Dressing - \$9
FRIED OYSTER SALAD	Heirloom Tomato, Romaine, Lemon Vinaigrette, Remoulade - \$13
ICEBERG WEDGE	Neuskes Bacon, Cherry Tomatoes, Buttermilk Blue Cheese Dressing - \$10
STRAWBERRY MIXED GREEN SALAD	Goat Cheese, Candied Pecans, Orange Supremes, White Balsamic Vinaigrette - \$9
INSALATA CAPRESE	Native Son Heirlooms, Burrata Cheese, Basil, Balsamic - \$12
	Romaine lettuce, Parmesan, Croutons, Caesar Dressing - \$9

ENTREES

STUFFED MAINE LEMON SOLE	Crab, Lobster, Scallop, Fingerling Potatoes, Asparagus, Spinach, Tomato Coulis - \$32
PAN SEARED MAHI MAHI	Cherry Tomato Corn Relish, Grit Girl Grits, Native Son Stewed Okra - \$32
SUMMER GARDEN PASTA	Asparagus, Peas, Spinach, Pesto, Parmesan - \$26
PARK HEIGHTS 8 OZ FILET	Lyonnais Potatoes, Local Vegetable, Bordelaise - \$45
GRILLED 14OZ CAB RIBEYE	Rosemary Roasted Potatoes, Asparagus, Red Wine Demi - \$48
HERITAGE DUROC PORK CHOP	Bourbon Sweet Potatoes, Salted Caramel Apple Puree - \$32
STEAK FRITES	House-made Steak Sauce, Truffle Parmesan Fries, Local Vegetables - \$29
PAN ROASTED SALMON	Leak and Sweet Pea Risotto, Asparagus, Lemon Beurre Blanc - \$29
SPRINGER MOUNTAIN BRICK CHICKEN	Roasted Garlic Mashed Potatoes, Local Vegetables, Chicken Jus - \$28