

3 Course Lunch 20.00

1st

Salad of Local Greens

candied pecans, goat cheese, Dijon vinaigrette

Goat Cheese Stuffed Squash Blossoms

shaved squash salad, tomato vinaigrette

Summer Squash Soup

sourdough croutons, fennel pollen

2nd

Cochon de Lait

sweet potato, Brussels sprouts

Bay Scallops and Mussels

merguez sausage, spring vegetables

Shrimp and Grits

tasso, shiitake mushrooms, cherry tomatoes

3rd

Sweet Potato Tart

bourbon chantilly

Chocolate Cake

banana milkshake

Coquette

Lunch

May 2, 2012

Starters

Covey Rise Vegetable Salad 10

cashew puree, navel orange, olive praline

Butternut Squash Cavatelli 11

duck confit, green asparagus, parmesan, maple

Gulf Shrimp 11

sambal, grapefruit, Nicoise olives, cilantro

Pickled Baby Beets 11

burrata, duck ham, aged balsamic vinegar

Mains

"Fried Chicken" 19

ramp green pesto, buttermilk, cauliflower

Steak Frites 18

hanger steak, shallot vinaigrette, malt aioli

Duck Breast 19

jambalaya, honey glazed turnips

Fried Oyster Sandwich 15

bacon, remoulade, lettuce, tomato

Black Drum 19

local vegetables, lemon butter