

MAYSVILLE

LUNCH

..... **FOR THE TABLE**

Chilled Pemaquid Oysters

On the Half Shell \$3.5 each

Arctic Char Tartare

Horseradish and Lemon 13

Crispy Grits

Country Ham and Bourbon Aioli 11

Hay Roasted Oysters

Salsify and Pickled Shallots 16

Carolina Gold Rice Balls

Sheep's Milk Cheese and Bourbon Mustard 10

Shrimp Rolls

Celery and Ginger Aioli 16

Smoked Whitefish Mousse

Trout Roe and Grilled Bread 17

SOUP & SALAD

Mixed Green Salad

Shaved Summer Vegetables
and Sherry Vinaigrette 12

Beef Carpaccio

Grilled Garlic Scape and Horseradish Aioli 18

Heirloom Tomato Salad

Fried Oysters and Basil Aioli 18

Peach & Cucumber Soup

Basil and Sungold Tomatoes 14

Grilled Summer Squash

Sumac Aioli, Mushrooms, and Fried Okra 8

THE MAYSVILLE LUNCH

TO START

Chilled Cucumber & Peach Soup -or- Mixed Greens

ENTREE

Pulled Pork Sandwich -or- Fish of the Day

TO FINISH

**Scoop of Ice Cream -or- 1 oz Evan Williams
White Label Bourbon 29**

The Maysville Burger

Bacon and Onion Jam, Bread & Butter Pickles,
Jalapeno Cheddar, 217 Sauce,
and Beef Fat Fried Potatoes 23

SANDWICHES

Grilled Fish

Cucumber and Caper Aioli 17

Pulled Pork

Jalapeno Aioli and Red Cabbage Slaw 15

BLT

Heirloom Tomato and Basil Aioli 15

Farm Egg Salad

Scallions and Bread & Butter Pickles 13

Crispy Squid

Pork Sausage, Pickled Carrots, and Chili Mayo 18

Sandwich with a Small Soup or Salad

add a small soup or mixed green salad
to the sandwich of your choice 5

ENTREES

Fish of the Day

White Peas, Plums, and Basil MP

Grilled Chicken & Butter Lettuce Salad

Soft Boiled Egg, Radish, and Buttermilk 18

DAILY SPECIALS

MON

Seared Sea Scallops
26

TUE

Shrimp Boil
23

WED

Crispy Duck Breast
32

THUR

Crab Cake
26

FRI

Pasta of the Day
17/27