

ANR

DuPont Beginnings

New Orleans Style Crab Galette

Puff Pastry, Blistered Heirloom Tomatoes,
Beurre Blanc
17

Creole Baked Crabmeat Stuffed Shrimp

Andouille-Parmesan Crust, Grit Souffle,
Baby Lettuce, Brown Butter Vinaigrette
15

Deviled Eggs

Smoked Bacon Jam, Chives, Sweet Drop Peppers
13

Chef's Selection of Cured Meats and Artisanal Cheeses

Appropriate Accompaniments
22

Cajun Fried Oysters

Parmesan Crostini, Baby Lettuce,
Curry Vinaigrette, Tiger Sauce, Micro Leeks
15

Seared Scallops and Pork Belly

Pork Belly Jus, Chive Oil, Mirepoix Micros
23

Next Stop... Milltown

Seafood Gumbo

Shrimp, Crawfish, Andouille Sausage, Okra
Carolina Gold Rice, Scallions
12

Salad of Roasted Tricolor Baby Beets

Oranges, Pistachio Crusted Goat Cheese, Pickled Red
Onions, Arugula, Citrus Vinaigrette
14

****Classic Caesar Salad-Romaine Hearts***

Asiago Crostini, Parmigiano-Reggiano,
Creamy Anchovy Dressing
12

Fried Green Tomatoes

Mozzarella Cheese, Shaved Country Ham, Cucumber
Carpaccio, Basil Oil, Balsamic Vinegar Reduction
14

Crispy Duck Confit Salad

Frisee Lettuce, Roasted Pears, Warm Bacon Dressing,
Crispy Lardons, Blood Orange Gastrique
16

Southern Town Mains

Shrimp and Grits

Cajun Cream, Logan Turnpike Creamy Grits,
Crispy Andouille Sausage
28

Blackened Redfish

Crawfish Mashed Potatoes, Fried Asparagus,
Oyster Veloute
36

Prosciutto Wrapped Halibut

Lobster Risotto, Roasted Baby Carrots,
Sauce Vin Blanc
38

Lobster Pasta Americaine

Pappardelle Pasta, Marinated Tomatoes,
Lobster Cognac Sauce
36

****Sonoma Valley Duck Two Ways***

In-House Made Duck Confit, Seared Duck
Breast, Dirty Rice Arancini, Roasted Golden
Beets, Duck Demiglace
36

Bourbon Street Fried Airline Chicken Breast Clemenceau

Garlic, Potatoes, Country Ham, Mushrooms,
Fresh English Peas, Chicken Jus
26

****Filet Mignon "A La Plancha"***

Potato Mousseline, Grilled Royal Trumpets,
Fingerling Potatoes, Tobacco Onions,
Bone Marrow-Red Wine Shallot Butter,
Sauce Bordelaise
39

****Spanish Iberico Bone-In Pork Chop***

Dry Cured Chorizo, Sweet Potato Gratin,
Green Beans, Peach Gastrique
34

Side Station...

Potato Mousseline

Creamy Potato with Hint of Garlic
5

Florida Corn Maque Choux

Sweet Corn, Onion, Peppers
5

Wild Mushroom Fricassee

Seasonal Sautee
6

Carolina Gold Rice

with Herb Butter
5

Asparagus

6

Green Bean Almondine

5

Last Stop...Sweets

Seasonal Fruit Cobbler

a la mode
10

Key Lime Pie

Macadamia-Coconut Graham Crust,
Raspberry Coulis
10

Molten Chocolate Cake

Creme Anglaise
10

Seasonal Creme Brulee

10

Bananas Foster Cheesecake

Caramelized Bananas, Rum Sauce
10

Children...

Grilled Chicken

12

****Beef Medallion***

15

Grilled Shrimp

15

*Served with Creamy Potato
Puree, Herb Butter Green Beans,
or French Fries*