



SNACKS

- Prosciutto Dates**- stuffed with blue cheese and pecans \$9
- Brisket Rillettes**- smashed potato cakes, date preserves \$14
- Sea Island Red Pea Hummus**, house-naan \$14
- Butternut Squash Fritters**- pistou, honey whip, pecans \$9

SALADS

- Mixed local greens**- Arkansas black apples, feta, pecan \$7.50
- Kale**- bacon, shallot, carrot, garlic, Parmesan, sherry \$8.50
- Crispy Quail**- mixed local greens, turnip, golden raisin, feta \$12
- Braised Chicken**- spinach, fried goat cheese, shiitake \$10
- Chili-lime Chicken Livers**- shallots, celery, blue cheese \$10

DAILY SPECIALS

- Tuesday-Catfish Poboy**
- Wednesday-Quail & Waffle**
- Thursday-Duck Pot Pie**
- Friday—Shrimp & Grits**

EARLY SPRING LUNCH 2015

SANDWICHES

Served on Liedenheimer bread with local mixed green

- Pork shoulder**- havarti cheese, apricot mostarda \$10.00
- Hot-Brown**- Turkey, bacon, horseradish meuniere
- Meatball**- Provolone, arugula onions, peppers, tomato \$11
- Brisket**- Muenster, red onion, pickled peppers \$9.50

MAIN

- Beer-battered Catfish**
Black-eye pea ragout and wild rice hoppin' john \$12
- Braised Chicken Risotto**
Braised chicken, bacon, butternut squash, mascarpone \$12/10
- Lamb Gnocchi**
Lamb shoulder, potato gnocchi, creamed kale \$14
- Curry Vegetable Farro**
Curry faro, vegetables, farro, pecan, toasted coconut \$10.50
- Hangar Steak**
Seared hangar, Yukon potatoes, kale, shiitakes \$14
- Crispy Prosciutto Porridge**
H.A.M. prosciutto, Anson Mills gold rice, apple, maple \$14



ATCHEZ

RESTAURANT