

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
Grouper Pate- Pickled radish, grapefruit dijon gastrique \$12
Butternut Squash Fritters- preserved lemon pistou, honey whip, pecans \$9

STARTERS

- Braised Lamb- polenta, harissa, arugula, walnut \$15
Pork Belly Poutine- fontina, duck gravy, crispy shallots \$15
Quail- fried quail, roasted Arkansas black apple, molasses, pistachio \$12
Toasted Pierogies- potato, onion soubise, bacon glaze, spinach \$14
Crispy pig ear- kale, peppers, peanut, chili-lime \$12
Spinach- boiled egg, carrot, celery, roast garlic, petit herbs \$8.50
Mix greens- fried goat cheese, roasted apples, pecan granola \$8.50
Kale, bacon, shallot, carrot, garlic, Parmesan, sherry mustard \$8.50
Cauliflower, wheat berry, caper, golden raisin, lemon-thyme \$10



EARLY SPRING DINNER 2015

MAINS

- Shrimp and Andouille Purloo- Jonah crab, anson mills gold rice \$25
Hangar Steak- yukon gold puree, kale, shiitake \$21
Beer-battered Catfish- black-eye pea and wild rice hoppin' john \$18
Short Rib Gnocchi, root vegetables, creamed kale \$25
Curry Farro- root vegetables, pecan, toasted coconut \$17
Rabbit Tortellini- braised cabbage, turnip, broccoli \$23

SUPPER SPECIAL- \$20 wine pairing \$6

- Wednesday- Duck Breast, sweet potato bread pudding, maple, apple
Thursday- Gnocchi Bolognese, farm cheese, fried egg
Friday-- Seafood Gumbo
Saturday- Catfish, crab, and sweet potato gratin

SIDES \$6

- Crispy Polenta
Anson Mills Grits with Parmesan
Mac-n-Cheese
Black-eye pea ragout

KIDS 10 and under/ dine in only

- Crispy catfish over wild rice \$8
Grilled cheese with cup of soup \$7
Pork shoulder or vegetable risotto \$8
Fettuccine, spinach, & Parmesan \$7



ATCHEZ

RESTAURANT