

# 1300

ON FILLMORE

## **Appetizers**

**Oyster Bisque**, Fried Okra, Crème Fraîche 9

**Fresh Water Shrimp Hushpuppies**, Ancho Chili Remoulade 13

**Barbecue Shrimp N' Creamy Grits**, 13

**Organic Baby Arugula**, Endive, Fennel, Sierra Beauty Apples, Walnuts and Honey-Champagne Vinaigrette 8

**Warm Poached Egg Salad**, Savoy Cabbage, Roast Garlic- Bacon Vinaigrette 9

**Torchon Foie Gras**, Brioche, Huckleberry Gastrique and Onion Jam 17

**Bourbon Braised Pork Belly**, with Shelled White Bean Puree 11

**Sautéed Assorted Mushrooms**, Autumn Herbs Mascarpone Hominy Grits, 9

## **Entrees**

**Pan Roasted Black Bass**, Roasted Salsify, Artichokes, Shrimp Nage 25

**Bouillabaisse**, Lobster, Scallop, Mussels, Crab meat, Snapper, Andouille Sausage, Rouille 29

**Seared Coho Salmon**, Lobster Mash, Braised Baby Fennel, Scallop-Orange Butter 25

**Southern Exposed Black Skillet Fried Organic Chicken**, Truffle Whipped Potatoes, Pan Gravy 21  
(Please allow for a 30 minute preparation time for this dish)

**House Brine Grilled Pork Chop**, Caramelized Chicory, Calvados Apples, Apple Cider Sauce 25

**Lamb Chops**, Butter Bean Ragout, Lamb Sausage, Chanterelle Mushroom, Cornbread Gremolata Crust 28

**Grilled Tenderloin of Beef**, Blue Cheese Scented Yellow Hominy Grits, Balsamic Glazed Sweet Onions,  
Cognac Brandy Sauce 29

**Maple Syrup Slow Braised Beef Short Ribs**, Crispy Onion Rings and Buttermilk Chive Mash Potatoes 28

**Black Eye Pea Cake**, Collard Greens Carrot Curry Sauce, Pickled Vegetables 18

## **Sides 6**

Caramelized Sweet Onion Ham Hock Braised Greens

Macaroni N' White Cheddar Cheese

Buttermilk Chive Potatoes

Spiced Fat Fries, House-Made Ketchup

**Executive Chef/Owner**  
David Lawrence

**Chef De Cuisine**  
Shawn Paul

**Sous Chef**  
Jhai Rouse-Gray