

# BLUEPRINT<sup>®</sup> ON 3RD

## Spring

### Snacks

- Deviled farm egg with smoked trout caviar 7
- Fried lamb chop "Lollipop" with romesco, feta cheese 10
- Oyster shooter with cocktail sauce, lemon zest, dash of peppered vodka (raw) 4\*

### Starters

- Browned and crispy cast Iron corn bread muffins with hot honey butter 8
- Baked pimento cheese with charred pumpernickel bread 12
- "Picnic Platter": pimento cheese, hummus, egg salad, bresaola, assorted pickles, lavosh crackers 20
- Sushi grade yellowfin tuna with wasabi peas, peppers, Asian pickles, arugula, Hoisin sauce, cilantro 16
- Smoked salmon pastrami "Carpaccio" with horseradish cream, sauerkraut, smoked caviar, capers 14
- Fried oysters Rockefeller with smoked bacon, creamed Sambuca spinach 16
- Hot crab & artichoke dip with cream cheese, parmesan, grilled bread 18
- "Liver & Onions": crispy fried free range chicken livers, onion straws, comeback sauce 12
- Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14
- Smoked Georgia quail with Conecuh sausage cornbread stuffing, Alabama white BBQ sauce 15

### Soup / Salads

- She crab, shrimp, and bacon chowder with oyster crackers 15
- Spring salad with arugula, watercress, sprouts, quinoa, strawberries, almonds, farmer's cheese 14
- Roasted beet salad with radish, celery, citrus Supremes, walnuts, goat cheese, sherry vinaigrette 12
- Classic Caesar salad with house made dressing, pumpernickel croutons, parmesan cheese 12

### Daily Specials

Tuesday: Braised Brisket      Wednesday: Crawfish Bolognese      Thursday: Duck & Dumplings

### Mains

- Spring vegetable plate with mixed veggies, Huck's sprouts, pistou, fresh cheese, pasta 20
- Beef tenderloin stroganoff with shitake mushrooms, spinach, porcini cream, orecchiette pasta 32
- Southern fried Mississippi catfish with creamy tart coleslaw, house made fries, crawfish aioli 27
- Grilled rainbow trout with grilled asparagus, Vidalia onions, bacon mustard vinaigrette 28
- "Surf & Swamp": blackened catfish, shrimp, alligator, crawfish, sausage, rice & red bean pirlou 38
- Fish of the Day MP
- Seared diver scallop "Piccata" with sugar snap beans, parmesan grits, lemon caper butter sauce 36
- "It's Really Spicy" blackened redfish with garlicky greens, roasted potatoes, shrimp bisque 36
- Crispy veal sweetbreads with local mushrooms, spring onions, McEwen grits, Maderia jus 32
- Joyce Farm's chicken breast with green beans, creamy grits, white wine butter sauce 28
- Blueprint burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20
- Top sirloin with artichokes, three beans ragoût, potatoes, garlic tomato sauce, chimichurri 36\*
- "Soppin' Bread": crusty baguette for sauce soppin' 3

**Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.**

\*Consuming raw or undercooked food may increase your risk of foodborne illness