

1818

at *Monmouth*
plantation

Small Plates

BBQ Shrimp – Louisiana Abita barbecue shrimp/ roasted garlic and aged cheddar grits/ red pepper jam/ mounted with sage butter - \$12

Fried Green Tomatoes – crispy green tomatoes/ spicy boiled shrimp/ horseradish remoulade/ balsamic pudding/ jumbo lump blue crab/ tasso and red onion preserves - \$13

Pork Belly – crispy braised pork belly/ white bean ragout/ roasted celery root/caramelized brussle sprouts/ cranberry foam - \$11

Sweetbreads – Veal Sweetbreads/ pecan crust/ fricassee of wild mushroom/ apple cider/ rosemary spiced pecans - \$14

Restoratives

Soup du Jour – (Cup \$5 / Bowl \$7)

Salads

Varnedoe House Salad – mixed greens/ sweet and spicy pecans/ blue cheese/ pickled okra/ roasted shallot, bacon and balsamic vinaigrette - \$6

Spinach and Oyster – baby spinach/ crispy Tabasco marinated oysters/ dry sherry and saffron vinaigrette/ Brown Butter Powder/ Goat Cheese - \$14

Old School Wedge – wedge of iceberg lettuce/ buttermilk blue cheese dressing/ caramelized Spanish onion/ whole wheat crouton/ grape tomato - \$6

Acorn Squash – roasted acorn squash/ roasted red beets/ sour granny smith apples/ thyme/ walnut and Steens vinaigrette/ parmesan cheese - \$9

Large Plates

Duck – sweet spice marinated duck breast/ orange cider gastrique/ sweet potatoes / braised collard greens/ charred green onion and shallot pickles - \$24

Short Ribs – Banyuls braised/ charred cauliflower and white truffle risotto/ crispy sweetbreads/ banyuls wine reduction/ lemon pickled brussle sprout - \$20

Fish of the Day – pan roasted fish/ roasted rutabaga/ braised lilies/ pickled red beets/ crabmeat and chive cream - \$26

Pork – Grilled pork tenderloin/ aged cheddar grits/ fennel and mushroom ragout/ crispy porkbelly/ fennel candy - \$19

Chicken – fall herb encrusted bone-in Ashley Farms chicken breast/ pearl onion braised green lentils/ tomato/ basmati rice puree/ wild mushroom cracker- dry sherry reduction - \$20

Fillet – Creole seasoned and grilled/ roasted garlic and shallot pomme puree/ sautéed asparagus/ Louisiana Worcestershire sauce/ tomato preserves - \$32

Desserts

\$7

Bread Pudding – sage braised blackberries/ spiced rum cream/ praline powder

Flourless Chocolate Cake – café brulot foam/ spiced orange gellee/ vanilla bean ice-cream

Cheesecake – aperitif marinated berries/ white chocolate / cream Chantilly/ mint

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.