



SMALL PLATES

WINE ISLAND SHRIMP CATALINA DRESSING, PROSCIUTTO, CHARRED LEMON	18	ROASTED SEASONAL VEGETABLE SAFFRON AIOLI, BLACKCURRANT AND PINE NUT RELISH	12
SCALLOP CRUDO GRAPEFRUIT HOT SAUCE, CUCUMBER, LIME	16	FOCACCIA ST. BRUNO BREAD CO., HOUSE PICKLES, PIMENTO CHEESE SPREAD	10
STEAK TARTARE CARAMELIZED SHALLOT CREME FRAICHE, POTATO CHIPS, MUSTARD CAVIAR, CURED EGG	18	GENERAL TSO CAULIFLOWER SRIRACHA CREMA, WASABI PEAS, CUCUMBER	13
FRIED BRUSSEL SPROUTS SWEET CHILI AIOLI, TOASTED CASHEWS, PICKLED RED ONION	11	HEARTH GRILLED CAESAR GRILLED ROMAINE, SPICED BREADCRUMBS, PARMESAN CHEESE, PEPPERONCINI PEPPERS	8
RABBIT LIVER CHOW CHOW, COMEBACK SAUCE, COWBOY JALAPENOS	13	STRAWBERRY SALAD STRAWBERRY PEPPER JELLY VINAIGRETTE, FETA, CANDIED PECANS, PICKLED STRAWBERRY	10

LARGE PLATES

BOAR GRILLADES BONNECAZE FARM GRITS, FROACHED EGG	26	CHICKEN AND BISCUITS FRIED CHICKEN, SAUSAGE GRAVY, BISCUITS	22
RABBIT LIVER PO-BOY COMEBACK SAUCE, PEPPERS, ONIONS, PARM TRUFFLE FRIES	20	FRENCH TOAST WHIPPED MARSCAPONE, STRAWBERRY SYRUP, CANDIED PECAN	20
SMASH BURGER 312 BLEND, CARAMELIZED ONIONS, GOUDA RUSSIAN DRESSING, PARM TRUFFLE FRIES	22	FRIED QUAIL SCALLION PANCAKES, BLACKBERRY PORT SAUCE	26
FRENCH DIP SHORT RIB, PEPPERONCINI, PROVOLONE, HORSEYMAYO, PARM TRUFFLE FRIES	20	BLACKENED REDFISH CORN MAQUE CHOUX, CRAWFISH ETOUFFEE	32
BREAKFAST PLATE BANANA PANCAKES, SAUSAGE, EGGS, STRAWBERRY COULIS	24	HANGER STEAK DUCK FAT HASH, DIANE SAUCE	32

NO SPLIT CHECKS FOR PARTIES OVER 6

SPLIT ENTREES WILL HAVE AN ADDITIONAL \$6 CHARGE

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 2.86% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Blue[®] house

== HOSPITALITY ==

THE
Myrtles

RESTAURANT
I796

Big River
PIZZA CO.

Elta

THE LOUNGE

COCKTAIL LOUNGE

MONDAY-THURSDAY 4-8:30PM

FRIDAY 4-10PM

SATURDAY 11AM-10PM

SUNDAY 11AM-2PM

HAPPY HOUR

MONDAY-SATURDAY 4-5PM

\$9 SPECIALTY COCKTAILS

1/2 PRICE 5OZ WINE POURS

\$4 DRAFT BEERS

SEASONAL COCKTAIL MENU

SPECIALTY COCKTAILS CRAFTED AROUND
SEASONAL INGREDIENTS, MANY OF
WHICH WE GROW OURSELVES ON
PROPERTY.

WEEKLY SPECIALS

BURGERS & BREWS

MONDAY

\$17.96 SMASHBURGER - \$4 DRAFT BEER

STEAK NIGHT

TUESDAY

\$28 HANGER STEAK WITH FRIES

WINE WEDNESDAY

WEDNESDAY

1/2 PRICE 5 OZ WINE POURS

THANK YOU FOR BEING
HERE TODAY! WE'RE
GENUINELY EXCITED TO
HAVE YOU JOIN US FOR
A CULINARY EXPERIENCE
THAT WE HOPE WILL LEAVE
A LASTING IMPRESSION.

EXECUTIVE CHEF - DANIEL DREHER

SERVICE MANAGER - JACKSON STEWART

