

eat here

soup to nuts

better bruschetta slow-roasted roma tomatoes with tapenade and pesto, served with garlic-buttered toasted focaccia **9**

better-than-any-frenchman's onion soup caramelized sweet onions in stock with hints of sherry and cognac; crowned with emmenthal **9**

serendipitous salad fresh greens, cheeses, croutons, tomato, garden veggies and anything "salady" that grabs us **9**

the titanic chilled iceberg lettuce and maytag blue cheese with basil-roasted tomatoes, a sprinkle of bacon and blueberries
the last thing the passengers saw....iceberg and blue. **8**

tacos with *eat here* slaw and a soupcon of aioli and fruit salsa

lobster with a little crawfish, kissed with garlic butter and lime **15**

seafood chefs pick; fried or pan-seared **13**

port-braised beef with bearnaise side **11**

wood stone pizzas *served with an arugula tangle*

eat here sausage sausage and more sausage...and meat loaf with pepperoni and sausages (*go figure*) **11**

veggie pizza roasted peppers, oven roasted tomatoes and whatever else catches our fancy; topped with tapenade, fresh basil, mozzarella and cheddar **11**

shrimp & feta with garlic butter, roasted tomato and trickled with balsamic **13**

for traditional pizza and delivery try solorzano bros., sean says they make a helluva a pie

beginnings, smaller and sharing

bacon & eggs bedeviled eggs, chefs pick....with a little bacon	5
frites house fries and debris demi-glace	7
with a healthy dose of parmesan	8
tempura'd beets lightly battered (but not beaten), with chevre and crème fraiche. <i>because Sean's grandmother would roll over in her grave.</i>	9
hickory house smoked fish dip local fish, chef's pick	9
the plowman platter (duck...duck...mousse!) chef-made duckling mousse paté and apple-smoked cheddar with berries, apples and house pickled veggies	11
mediterranean platter hummus, cured sausage, roasted pepper, feta, tapenade, pesto...with garlic toast <i>a game the whole family can play.</i>	13
shrimpcargots with a little collard green and smoked bacon <i>honey this would be great without the chewy little slugs.</i>	9
pan-cooked mussels kissed with beurre blanc, topped with frites.	13
cedar key clams pan cooked with chardonnay, a splash of pernod, a little garlic and sweet cream and a soupcon of curry and frites	17
heart attack hot dog all beef hot dog, bacon wrapped, deep fried, trickled with truffle butter and served a on garlic-battered roll; with a side of béarnaise to finish you off. <i>comes with a short form will.</i>	8
seattle style grilled cheese muenster & gruyere with carmelized onions and a little french dip	9
fried oysters <i>cause it's the south</i>	18

*a meal without wine is called breakfast, we don't serve breakfast
...try sun garden cafe next door*

for deli treats... beach bites

blue plate specials

gulf shrimp panko crusted, served with mango ketchup and asian drizzle
or mosca'd – pan seared, with garlic chardonnay butter and rosemary **10/18**

domestic salmon (maine) crusted with horseradish cream and fire roasted
or pan-seared and finished with key lime butter and tropical fruit salsa **18**

gulf coast seafood stew fresh-market fish, shrimp, clams, mussels and andouille
sausage in zuppa broth, with fingerlings **19**

fresh catch of the day with key lime dill butter and capers *or*
tropical fruit salsa **18**

island-style ribs st.louis cut, crisped in the fryer, tossed with herbed garlic
butter and bell pepper-papaya jam. *kinda thai.* **9/16**

marvelous veal meat loaf with foraged mushrooms, pan gravy
and mashed **16**

not mama's pot roast port braised, roasted shallots, sweet carrots and
roasted fingerlings **16**

best cut sirloin short steak the most flavorful sirloin cut; served with
port demi-glace, truffle butter and mashed **19**

fire roasted veggie platter flame roasted vegetables...*serendipitous* **14**

sides

focaccia garlic toast	4	plump sweet corn casserole	6	roasted green beans	6
house french fries	6	aunt shirley's collard greens	6		

*the happiest countries on earth have in common a culture of sharing meals.
we hope that eat here's focus on plates for tasting and sharing lends itself to a happy evening.
our ingredients are fresh and chef-crafted.
every dish will be delivered to your table as soon as it is completed
to present the best possible flavor profile.*

take out available

12.28.12sk