

Bounty on Broad is proud to support local farms and vendors. A few of our favorites we use are: Rose Creek Farms, Wolf River Honey, Home Place Pastures, Malimu Farms, Woodson Ridge, and Hillbilly Farms.

## VEGETABLES

### *crisp brussels*

roasted apples, pickled cranberries, toasted almonds, onion chips, bacon crumbles, walnut aioli 14

### *winter salad*

local lettuces, pickled farm egg, red and golden beets, slivered shallots, spiced pecans, goat milk feta, raspberry vinaigrette 13

### *crispy pig ear salad*

collard green lettuce mix, jicama, pickled red onion, toasted cashews, ginger aioli 13

### *cauliflower au gratin*

béchamel, white cheddar, crisp onions 13

### *spaghetti squash*

local honey, spiced pecans, chevre, sage chips 15

### *grilled broccolini*

toasted pine nuts, smoked tomato vinaigrette, shaved pecorino 14

### *pommes frites*

country ham, scallion cream, goat cheese, cheddar cheese 16

Please inform your server of any allergies or dietary restrictions, as menu items contain ingredients that are not listed.



## SEAFOOD

### *oysters on the half shell*

champagne mignonette, crackers, lemon, horseradish 17

### *fried gulf oysters*

cornmeal crusted, remoulade 16

### *bounty bouillabaisse*

rich seafood stock, white fish, mussels, crab claws, shrimp, oysters, scallops 30

### *whole, crispy european sea bass*

warm fennel-orange vinaigrette, capers, marinated tomato, apple & arugula salad, jalapeno buttered cornbread 28

### *pan roasted halibut*

butternut squash risotto, white wine lemon butter, harissa 32

## CHEESE

### *rotating selection of artisanal cheeses*

crackers, pickled vegetables, fruit preserve 16

Bounty on Broad would love to host your private event. For all private dining and special event enquiries, please contact Shelby Richardson at: [shelby@itsfineevents.com](mailto:shelby@itsfineevents.com) or [www.bountyonbroad.com](http://www.bountyonbroad.com)

## MEATS

### *grilled chicken wings*

house dry rub, blue cheese dressing, celery salad 16

### *malimu farm pork chop*

grilled hand-cut chop, black currant pork jus, caraway braised red cabbage, brown sugar-cinnamon apple 34

### *new york strip*

grilled 14 oz. hand-cut steak, asher bleu pomme puree, house worcestershire, tobacco onion 42

### *duck duo*

seared breast, confited leg, sweet potato pudding, calvados sauce 32

### *braised pork shank*

smoked gouda grits, greens 34

### *moroccan spiced lamb ribs*

duck fat confit, white beans, carolina barbecue sauce, pickled mustard seed 32

### *half chicken "under a brick"*

shiitake marchand du vin, sage chips, turnip puree, roasted baby carrots 28

All our dishes are served family style and intended to be shared. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.