

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 or 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.