

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

bounty salad

local lettuces, pickled farm egg, red and golden beets, slivered shallots, spiced pecans, goat milk feta, raspberry vinaigrette 12

watermelon salad

lime vinaigrette, crisp tasso, pickled watermelon rind, radish, jalapeno, basil, goat feta 13

cream spinach

herbsaint, white cheddar, goat cheese, bechamel 14

fried green tomatoes

poached shrimp, ravigot, chevre, crisp capers 15

ratatouille

eggplant, zucchini, tomato, fresh herbs, whole milk mozzarella 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

pan roasted sea scallops

sweet corn succotash, smoked tomato vinaigrette, crisp okra, bacon 32

stuffed mountain trout

fennel, vidalia onions, roasted baby carrots, rosemary-orange reduction 28

verlasso chilean salmon

white-wine poached, dill butter, spring peas, rice grits, fried leeks 28

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 Gina Prater at: eventsinmemphis@gmail.com or www.bountyonbroad.com

MEATS

carnitas

braised pork, five white corn tortillas, sriracha aioli, pico, cotija, grilled lime 24

grilled chicken wings

house dry rub, blue cheese dressing, celery salad 16

new york strip

grilled 14 oz. hand-cut steak, crawfish mac & cheese, house worcestershire, tobacco onion 42

duck duo

seared breast, confit 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

ghalf chicken "under a brick"

buttermilk mashed potatoes, shiitake marchand du vin, sage chips 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.