



APPS

SOFT SHELL CRAB RAVIGOTE / 18.50

Fried soft-shell Crab, carrot, celery root & fennel topped with ravigote sauce

LEMONGRASS CHICKEN WINGS / 21.50

Grilled chicken wings tossed in East Asian umami sauce with pickled daikon, carrots, papaya & jalapeno spiced peanuts

SHORT RIB TARTE / 22.50

Smoked short rib, caramelized onion, mornay sauce, gruyere & a pepper mostrada

CORNMEAL FRIED OYSTERS / 19.75

Gulf oysters, Hanna Farms cornmeal, lemon & house made remoulade

CRISP BRUSSEL SPROUTS | 16.95

Pickled cranberries, toasted almonds, onion chips, bacon crumbles, walnut aioli

HOUSE-CUT POMMES FRITES / 18.95

Smoked bacon, chèvre goat cheese, & scallion cream

BOUNTY SALAD / 16.95

Local lettuces, pickled farm egg, red beets, slivered shallot, spiced pecans, feta cheeses, raspberry vinaigrette

ENTREES

12 OZ RIBEYE STEAK / 43.50

Sauteed red potatoes, diced ham, herbs & foie gras green peppercorn butter

CHICKEN MAQUE CHOUX / 29.50

Roasted half chicken, ham, fresh corn, poblano peppers & sauce creole

SAUTEED SABLEFISH / 33.75

Whipped salsify brandade, asparagus & champagne beurre blanc

BRAISED PORK SHANK / 39.75

Braised Beeler's Pork Shank, gouda grits, collard greens & pork jus

SPICY TOMATO ROASTED OCTOPUS / 33.25

Squid ink risotto, acorn squash, persillade & tonnata foam

DUCK BREAST A L'ORANGE / 33.75

Pea tendril pasta, petite root vegetables, seasonal mushrooms & spring onions

AWARD-WINNING VEGETARIAN EGGPLANT LASAGNA | 26.95

Makhani marinara, whole milk mozzarella, basil chips, shaved pecorino

SIDES / 8.75

GOUDA GRITS | COLLARD GREENS | BRUSSEL SPROUTS

SAUTEED RED POTATOES | SQUID INK RISOTTO

PETITE ROOT VEGETABLES

DESSERT / 12.25

DR. FINNERN'S HONEY- TREE CAKE

Bee Pollen Ice cream

BERRIES JUBILEE PIE

Lemon Custard, Berries Compote

MANGO "LASSI"

Saffron Mango Fool, Coconut and Pandan Mousse



BROAD
• 02 •



BOUNTY

Dinner

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