



SMALL PLATES

POMMES FRITES / 18.50

white cheddar, goat cheese, smoked bacon, scallion creme

BOUNTY SALAD / 13.50

mixed greens, candied walnuts, roasted beets, house vinaigrette

BOUNTY BRUSSELS / 13.50

crispy prosciutto, apple, walnuts

CHARRED ASPARAGUS / 15.75

burrata, extra virgin olive oil

CHARCUTERIE BOARD / 26.50

chef's selection of fine cheeses, cured meats and accoutrement

LARGE PLATES

ATLANTIC SALMON / 34.73

smoked cream corn & green beans

AIRLINE CHICKEN BREAST / 28.50

sautéed green beans, jus

NY STRIP STEAK / 42.50

12oz New York strip, mashed potatoes, grilled asparagus, demi glaze

SEARED DUCK BREAST / 37.25

charred sweet potato mash, calvados demi

BLACKENED DELTA CATFISH / 30.50

house made mashed potatoes, charred asparagus, sauce creole

LAMB SHANK / 36.75

gouda grits, braised greens, jus

SIDES

BRAISED COLLARD GREENS / 7.50

GOUDA GRITS / 7.50

GARLIC MASHED POTATOES / 7.50

CHARRED ASPARAGUS / 7.50

DESSERT

CHOCOLATE LAVA CAKE / 14.25

raspberry coulis

SALTED CARAMEL CHEESECAKE / 11.75

whiskey caramel

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

BROAD
·oz·



BOUNTY

Dimmer

