TIPSY PARSON – Dinner Menu

BAR SNACKS

(available at bar from 4-5:30p, and as NIBBLES for table service 5:30p-close nightly)

- Cheese Straws
- Hush Puppies
- Fried Pickles
- Spiced Nuts
- Pot of Pickled Peppers
- Pickled Shrimp

- Deviled Eggs
- Pickle Plate
- Turkey Tails w/hot pepper jelly
- Fried Cheese Curds w/spicy tomato sauce
- Crackers & Dips (pimento cheese, black-eyed pea salad, deviled tasso)

OYSTERS & CHARCUTERIE

Benton's Country Ham (on-the-bone, hand-sliced)

Selection of Southern Cheeses

-Fleur de Lis, Gabriel, Grayson, Green Hill, La Mancha, Clemson Blue

La Quercia Proscuitto

La Quercia Speck

Oysters - East Coast & Chesapeake Bay (market availability)

APPETIZERS

Fried Chicken Livers

green tomato preserves, grilled rosemary-sourdough bread

The Fry Up

cornmeal battered vegetables w/old bay aioli & smoky tomato relish (delicata squash, pickles, celery hearts, baby bell peppers, sunchokes, okra, cremini mushrooms, lemon slices)

Sunchoke Soup

pickled grapes, fried celery

Broiled Rappahannock River Oysters

pepper bacon, tarragon vinaigrette, celery leaves - broiled on rock salt

Shaved Brussels Sprout Salad

roasted kabocha squash, crispy pancetta, walnut vinaigrette, spiced candied walnuts

Spicy Lamb Ribs

creamy buttermilk slaw, pickled red onions

ENTREES

Chicken & Dumplings

Braised Pork Shank

Stoneground grits, apple butter glaze, roasted apples & prunes, cracklin

Whole Grilled Fish (changes daily)

Stuffed Trout, green goddess dressing

Strip Steak

Mushroom-cornbread stuffed vidalia onion

Spanish Mackerel

cranberry & shell bean ragout, bitter greens, preserved lemon, fresh horseradish

Duck Breast

Sautéed greens & roasted concord grapes,

SIDES

Skillet Fries w/old bay aioli & smoked tomato ketchup Braised Greens
Sauted Market Greens
Roasted Mushrooms
Roasted Sweet Potato w/blood orange marmalade
Brussels Sprouts w/cracklin'
Mac & Cheese (w/bacon add \$2)
Buttermilk-Chive Biscuit w/honey butter
Skillet cornbread w/pepper honey

DESSERTS

Apple Pie for Two

northern spy apples, cinnamon custard

Grasshopper

mint mousse, chocolate cookie crumbs, chocolate custard, fresh whipped cream

Tipsy Parson

almond cake, vanilla custard, brandied fruit, toasted almonds

Chocolate Bread Pudding

bruleed marshmallow

Pie of the Week

Pecan pie with sour cream gelato

Bourbon-Glazed Sweet Potato Beignets