I796

FALL 2021 DINNER



HEARTH GRILLED CAESAR

cornbread crumble, parmesan cheese, pepperoncini peppers 7 half - 14 full

MIXED GREEN SALAD

figs, blue cheese crumbles, candied pecans, maple balsamic 7 half - 14 full

> ROASTED BEET & ARUGULA SALAD feta, toasted pumpkin seeds, pistachio dressing 7 half - 14 full

+ grilled chicken 6 + grilled shrimp 8

SMALL PLATES

HEARTH GRILLED CORNBREAD
mustard greens, bacon jam, pickled onions, whipped buttermilk 12

FRIED RABBIT LIVERS

pepper jelly, mustard greens, grilled sourdough 12

MAC & CHEESE bacon, jalapeno, smoked gouda 10

HEARTH RIBS
white bama bbq sauce, pickled vegetables 14

COAL ROASTED CARROTS cilantro yogurt sauce, pistachios 8

FRIED PICKLED OKRA

SMOKED TUNA DIP creole cream cheese, smoked tuna, pickle jelly, grilled pita 14

CHARCUTERIE BOARD chef selection of cheese and cured meats 20

CRAB, SPIN, ARTICHOKE DIP embered cream, herbsaint, toast points 14

CORN HUSHPUPPIES

mexican sour cream, cotija cheese, pickled red onions, cilantro 10

GENERAL TSO CAULIFLOWER fried cauliflower, wasabi crema, black sesame 12

SPICY SWEET POTATOES FRIES feta, pepitas, balsamic glaze 10

PARM TRUFFLE FRIES truffle oil, parmesan, garlic aioli 8

LARGE PLATES

RICOTTA GNOCCHI

maggie's mushrooms, grilled butternut squash, kale, shaved parmesan 26

LAMB CHOPS

swiss chard, beet risotto, balsamic glaze 32

SCALLOPS

braised fennel, carrot puree, fennel jus 32

FRIED RABBIT

boudin stir fry, mustard greens, white gravy 28

SHORT RIB

polenta, red wine and maggie's mushroom sauce, charred broccolini 30

BEEF

16oz ribeye 38 - 8oz filet 34 bordelaise, smoked bone marrow butter, potato hash

PORK CHOP PARMESAN

roasted brussel sprouts, ewing farms goat cheese risotto, parmesan, marinara 28

SHRIMP & GRITS

nola bbq sauce, louisiana sweet potato grits, charred greens 28

BLACKENED REDFISH

grilled redfish, grit cakes, grilled asparagus, crawfish, tomato sauce 34

1796 CHEESEBURGER

bacon jam, pickles, cheddar, lettuce, dijonnaise, parm truffle fries 18

