



## SPRING 2021 LUNCH



**THE CAESAR**  
*baby arugula, bacon, parmesan,  
cornbread croutons, heirloom grape tomatoes*  
7 half | 12 full

**GRILLED BABY GEMS**  
*green goddess dressing  
roasted chickpeas, local pickled radishes*  
7 half | 12 full

+grilled chicken 6    +grilled shrimp 8

### SMALL PLATES

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

**SMOKED TUNA DIP**  
*creole cream cheese, smoked tuna, pickle jelly and toast points 13*

**CORN RIBS**  
*sour cream, cotija cheese, chili powder, pickled red onions, and cilantro 11*

**RED BEAN HUMMUS**  
*olive salad tapenade, pita hot honey sauce 10*

### LARGE PLATES

**KOSHER HOT DOG**  
*caramelized onion, creole mustard, homemade tortilla chips 10*

**HEARTH BURGER**  
*bacon jam, pickles, lettuce, dijionaise, homemade tortilla chips 16*

**THAI CHICKEN SANDWICH**  
*peanut sauce, asian slaw, homemade tortilla chips 12*

**RIBEYE SANDWICH**  
*arugula, blue cheese aioli, pickled red onions, homemade tortilla chips 14*

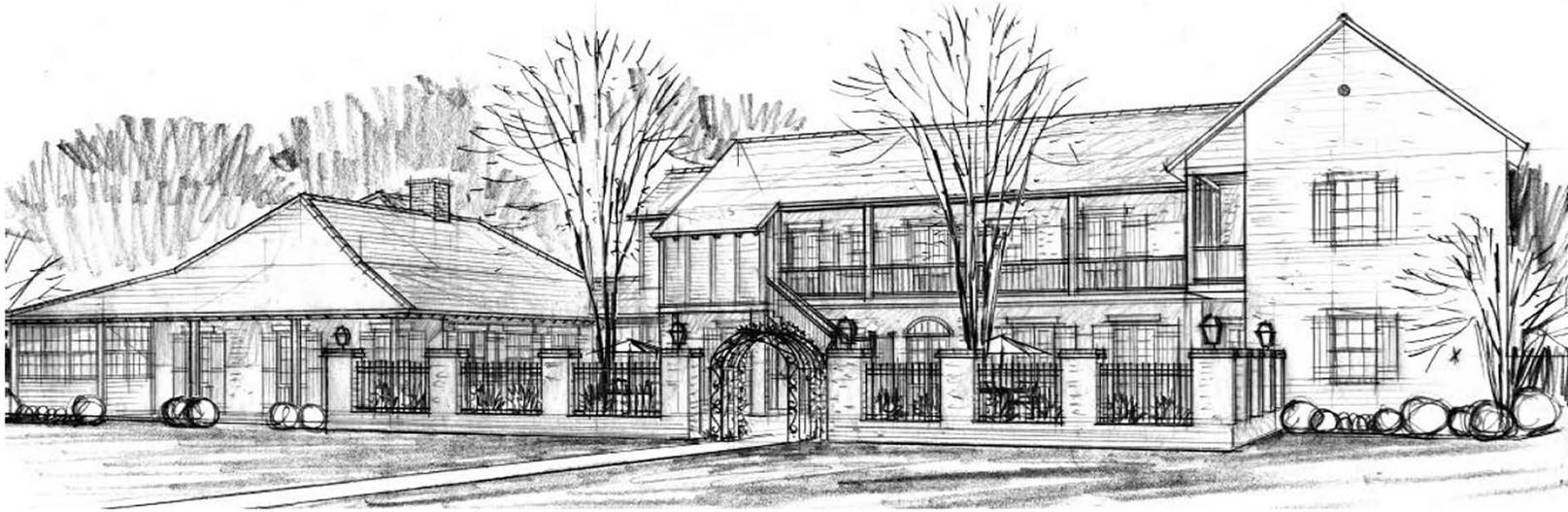
**GRILLED HAM SANDWICH**  
*olive salad, fresh mozzarella, pesto aioli, homemade tortilla chips 12*

**SWEET PLATES**  
**BLACKBERRY PANNA COTTA**  
*buttermilk panna cotta, blackberry coulis, lime crumble 10*

**BREAD PUDDING**  
*ash white chocolate sauce, sorbet 12*

**FLOURLESS CHERRY CHOCOLATE TORTE**  
*chocolate fudge, almond brittle, vanilla ice cream 11*

RESTAURANT  
1796



Welcome to Restaurant 1796, the newest addition to The Myrtles!

Centered around a 10-foot wood fired hearth, 1796 aims to bring a contemporary feel in a historical setting. Our restaurant is a combination of creative dishes with a southern sensibility, locally sourced ingredients, and a team focused approach, all put together in a warm and familiar atmosphere.

Our goal is for you to enjoy a unique primitive take on how cooking over wood comes through in every dish. We pride ourselves on our ingredients coming from local purveyors and local talent, featuring St. Francisville native Executive Chef, Daniel Dreher.

So, grab a cocktail, order your favorites or try something new, and we hope you have a wonderful and delicious time with us!

Much love, The Mosses