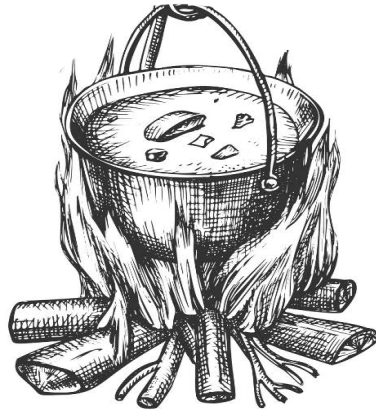




SUMMER 2021 LUNCH



GRILLED SENSATION SALAD

romaine, parmesan, pickled pepperoncini peppers
7 half | 14 full

THE CAESAR

*baby arugula, bacon, parmesan,
cornbread croutons, heirloom grape tomatoes*
7 half | 14 full

STRAWBERRY SALAD

*sycamore acres mixed greens, fresh strawberries, candied
pecans, ewing farms feta, lemon poppy seed dressing*
7 half | 14 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

RED BEAN HUMMUS

whipped feta, shrimp, cucumber, fried tasso, pita, crostinis 12

COAL ROASTED CARROTS

cilantro yogurt sauce, pistachios 8

SANDWICHES

KOSHER HOT DOG

caramelized onion, creole mustard, pickled jelly, homemade tortilla chips 10

HEARTH BURGER

bacon jam, cheddar, pickles, lettuce, dijionaise, homemade tortilla chips 16

THAI CHICKEN SANDWICH

peanut sauce, asian slaw, homemade tortilla chips 12

GRILLED REDFISH SANDWICH

remoulade slaw, tomato, pickle 14

RIBEYE SANDWICH

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

GRILLED HAM SANDWICH

tapenade, fresh mozzarella, pesto aioli, homemade tortilla chips 12

SWEET PLATES

BLACKBERRY PANNA COTTA

buttermilk panna cotta, blackberry coulis, lime crumble 10

S'MORES

homemade graham crackers, chocolate mousse, marshmallow fluff 10

BREAD PUDDING

ash white chocolate sauce, sorbet 12

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