



## FALL 2020 DINNER

### SMALL PLATES

- HEARTH GRILLED CORNBREAD - *honey butter, rosemary salt 4*
- CRAB SPINACH & ARTICHOKE DIP - *herbsaint, toast point 13*
- CAJUN TWO STEP - *jambalaya arancini, shrimp etouffee, chow chow 12*
- RED BEAN HUMMUS - *purple rice cakes, fried cornbread, hearth grilled sausage 10*
- TRUFFLE MAC N CHEESE - *cheese, cornbread crumble 7*
- CHICKEN & WAFFLES - *chicken chicharrones, sweet potato waffle, hot molasses syrup, candied pecans 12*
- CAULIFLOWER N BACON - *lightly fried, lemon caper aioli, hearth grilled bacon 10*
- CHARCUTERIE & CHEESE - *chef's selection of cheese, charcuterie, pickles, cranberries, mustard 18*
- RABBIT LIVERS - *comeback sauce, arugula, alabama white sauce, pickled veg 12*
- PICKLED FRIED OKRA - *buttermilk ranch 8*
- CAESAR - *hearth grilled romaine, caesar dressing, cornbread and bacon crumble, parmesan 12*
- GRILLED RADICCHIO SALAD - *local goat cheese, pistachio, pomegranate molasses vinaigrette 10*
- PARM TRUFFLE FRIES - *parmesan, garlic aioli 8*

### EARTH + FIRE

- LAMB MEATBALLS - *marinara, whipped goat cheese, rigatoni, basil oil, hearth grilled broccoli 24*
- BLACKENED REDFISH - *grilled shrimp, new orleans style bbq shrimp sauce, cat island hash 34*
- HEARTH BURGER - *lettuce, caramelized onion aioli, bacon jam, parm truffle fries 16*
- SHRIMP & GRITS - *wine island sauce, pimento cheese grits, fried oysters, charred green onions 24*
- BEEF SHORT RIBS - *parsnip and potato puree, crispy shallots, hearth roasted baby carrots 30*
- SEARED SCALLOPS - *sweet potato puree, maggies mushrooms, brussels & pomegranate seeds, shaved manchego cheese 32*
- BEEF *ribeye 36 filet mignon 32* - *steak butter, bordelaise, potato gratin*
- FRIED RABBIT - *mustard greens, dirty rice, gravy 28*
- CHICKEN BREAST - *grilled airline chicken breast, mushroom ragu, polenta 26*



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