



Progressive Seasonal Southern



seasonal menu

fall 2016

\*\*\* GARDEN PLATES \*\*\*

Lobster Cobb Salad
Poached Lobster Tail, Mixed Greens, Avocado, Bacon, Egg, Grapefruit Nuoc Mam Vin {18}

Caesar
Bibb Lettuce, Cornbread Croutons, Soft Boiled Egg, Tomatoes, Tarragon Dressings {9}

Mixed Wild Greens Salad
Torn Leaves, Iced Red Onion, Cucumber, Radish, Tomato, Broken Vinaigrette {8}

Southern Hummus & Roots
Black Eyed Pea Hummus, Shaved Roots, Cumin Vinaigrette {9}

\*\*\* SIDE PLATES \*\*\*

Sauteed Broccolini
Oyster Sauce, Garlic Chips {6}

Braised Collard Greens
Ham Hock, Quick Pickle {6}

Lucille's Hot Rolls
The Original Recipe {6}

Cornbread
Southern Favorite {6}

Mac & Cheese
Southern Favorite {10}

Virginia Style Green Beans
Sauteed with Bacon & Shallots {7}

\*\*\* SMALL PLATES \*\*\*

Bone Marrow & Oxtail
Oxtail Marmalade, Candied Orange Peel Gremolata {19}

Fried Green Tomatoes
Seasoned Cornmeal, Spicy Aioli, Goat Cheese {8}

Oyster Sliders
Gulf Oyster, Arugula, Spicy Aioli, Tomato Confit {12}

Saigon Shrimp
Char-grilled Head-on Gulf Shrimp, Citrus Slaw, Lime {12}

Roasted Butternut Squash
Roasted Pumpkin Seed, Cilantro Puree, Spiced Soy Yogurt, Fennel Fronds {10}

Old School Chili Biscuits
GG's Claim to Fame! {7}

Flatbread Made To Order
Changes Daily {mkt}

Roasted Fish
Roasted Portabella, Dandelion Pistachio, Basil Oil {17}

Scallops
Applewood Smoked Bacon, Grit Cakes, Sage Brown Butter {17}

\*\*\* FULL PLATES \*\*\*

Butcher Burger
Applewood Smoked Bacon, Jasper Cloth Cheddar, Onion Challah Bun, LTO, Bourbon Pickles {15}

Yardbird
Holmes Farm Chicken, Braised Collards, Smoked Mash Potato, Honey Thyme Jus {23}

Shrimp & Grits
Gulf Shrimp, Andouille, Sherry Tomato Broth, Stone Mill Grits {25}

Fresh Fish Of The Day
Changes daily. Ask your Server {mkt}

Smothered Rabbit
Rabbit Confit, Sauteed Turnip Greens, Parsnip Puree, Duck Fat Gravy {26}

Oxtails & Grits
Fire Roasted Capanota, Serrano Cheddar Grits, Oxtail Jus {27}

Hanger Steak
Fresh Gulf Oyster, Broccolini, Smashed Fingerlings, Oyster Aioli {24}

Miso Quail
Texas Farms Bird, Collard Green Kimchi, Serrano Cheddar Grits, Sorghum Miso Drizzle {19}

\* \$3.00 charge for all split plates
20% service charge will be added to parties of 6 or more