

## Soups, Salads & Appetizers

**Curry Butternut Squash Soup** cup \$5.00 bowl \$6.00

**Oyster Stew** Yukon gold potatoes, leeks, house smoked bacon, scallop cream \$10.00

**Kurios Farm Bibb Lettuce Salad** tomatoes, cucumbers, croutons, bacon lardons  
choice of blue cheese or buttermilk dressing \$7.00

**Caramelized Pear Salad** baby lettuces, pistachios, blue cheese, dried cranberries,  
white balsamic vinaigrette \$8.00

**Arugula Salad** apples, blue cheese, grilled red onions, toasted pecans, sweet balsamic vinaigrette \$8.00

**Smoked Salmon Crostini** arugula, chopped farm egg, capers, lemon shallot vinaigrette,  
horseradish cream, rye toast \$9.00

**Sweet Potato Ravioli** toasted hazelnuts, braised greens, brown butter jus \$9.00

**Tuna Crudo** avocado, citrus, arugula, radish, basil oil, citron vinaigrette \$13.00

**Prince Edward Island Mussels** ginger, lemongrass, coconut milk, cilantro, toast points \$10.00

**Cheese Plate** assortment of fine cheeses, nuts, fruit, toast \$12.00

## Medium Plates

**Charcuterie Plate** assortment of pâtés, mousses and rillettes, served with a small salad,  
traditional accompaniments, toast \$13.00

**Grilled Southern Medley** chicken breast, zucchini, eggplant, tomatoes, goat cheese croutons, pesto,  
Pecorino Romano, balsamic vinaigrette \$16.00

**Local Beef Carpaccio** Stevenson Place Farm thinly sliced raw beef, red wine Dijon vinaigrette, capers,  
Pecorino Romano, grilled bread \$11.00

**Stuffed Carolina Quail Breast** foie gras mousse, sautéed spinach, cranberry chutney  
Madeira sauce \$16.00

**Maverick Shrimp & Grits** Timms Mill yellow grits, sausage, country ham, tomatoes,  
green onions, Cajun spice \$18.00

## Main Courses

**Vegetable Plate** a variety of the best local vegetables we can find \$18.00

**BBQ Tuna** fried oysters, green onions, country ham butter, mustard Q \$24.00

**Jumbo Lump Crab Cakes** jalapeño spoon bread, field peas, yellow squash, sweet pepper relish \$26.00

**Sautéed Duck Breast** butternut squash, goat cheese & green pea risotto, carrots, turnips,  
honey thyme reduction \$24.00

**House Smoked Pork Chop** golden farro, roasted root vegetables, maple jus \$25.00

**Maverick Beef Tenderloin** grilled, jumbo lump crab cake, béarnaise, green peppercorn sauce \$32.00

**Grilled Hanger Steak** broccoli, Portobello mushroom, caramelized onion cream \$21.00

## Weekly Specials

### Tuesday Night

Local Grouper with Lump Crab \$28.00

### Wednesday Night

Local Shrimp with New England Scallops \$27.00

## Sides

**Braised Local Greens** with bacon, **Sautéed Spinach** with garlic, **Broccoli** with Romano cheese  
**Field Peas** with pepper relish, **Maverick Potato**, Timms Mill **Yellow Grits** \$4.00



Ask your server about Maverick Collection membership!

★ Fine Dining Hall of Fame, Nation's Restaurant News ★

