



Fall 2012

Soups

Tomato Gazpacho \$6

Red Pepper, Cucumber, Basil & Cilantro

Chilled Honey Dew Melon Soup \$4

Black Pepper & Mint

Cauliflower Soup \$6

Truffle Oil & Chives

Salads

Hickory Lane Salad \$10

Baby Frisee, Butter Poached Potatoes, Pancetta, Poached Egg, Sea Salt Focaccia Crouton & Sherry Vinaigrette

Roasted Sesame Chicken Salad \$12

Napa Cabbage, Baby Arugula, Cherry Tomatoes, Red Onion, Black Sesame Seeds & Citrus Sesame Vinaigrette

Field Greens Salad \$8

Pickled Red Onions, Goat Cheese Parfait, Yellow Tomato Confit & White Wine Vinaigrette

Appetizers

Cornmeal Crusted Fried Oysters \$14

Fines Herbes Remoulade, Caper Emulsion, Sweet and Sour Onions & Micro Greens

Steak Tartare \$15

Filet Mignon, Capers, Roasted Garlic Vinaigrette, Red Onion, Shallots, Chives & Baguette

Steamed Mussels \$16

White Wine, Fennel, Rosemary, Garlic, Lemon & Baguette

Butternut Squash Risotto \$11

Chives, Garlic & Blue Cheese

Pan Seared Day Boat Sea Scallops \$16

Duck Confit, Granny Smith Apples, Red Grapes, Shallot Confit & Foie Gras Butter

Entrees

Herb Roasted Chicken \$21

Green Garlic Potato Puree, Pearl Onions, Asparagus & White Wine Chicken Jus

King Salmon \$25

Cauliflower Puree, Duck Fat Sweet Potatoes, Corn, Brussels Sprouts & Spiced Port Wine Gastrique

Duck Breast \$26

Wild Rice, Scallions, Roasted Red Beets, Corn, Foie Gras Emulsion & Citrus Duck Jus

Oven Roasted Swordfish \$26

Olive Oil Crushed Yukon Gold Potatoes, Parsley & Short Rib Ragout

Gulf Shrimp \$21

Crispy Rosemary Polenta, Organic Tomatoes & Arugula Puree

14oz. Bone In Pork Chop \$27

Sweet Potato Puree, Baby Spinach, Single Press Olive Oil & Walnut and Blue Cheese Butter

Hickory Burger \$15

Exclusive MPZ Burger Grind, Challah Roll, Aged Cheddar, Garlic Aioli, Tomato, Bibb Lettuce, Pickles & Pommes Frites

Soft Polenta \$11

Asiago, Golden Beets, Chives & Manchego Cheese

Sides

Garlic Spinach \$5

Pommes Frites \$5

Potato Puree \$4

Bacon Braised Brussels Sprouts \$6

Executive Chef Matthew Zagorski



Chef De Cuisine Nicquan Church