

# MISTER COLLINS

## IN THE BEGINNING

### SWEET AND SMOKEY BBQ SHRIMP 16

Served over Anson Mills grits w/ parmesan toasts

### HOUSE MADE RICOTTA GNOCCHI 11

Tomato-basil ragout, shaved Parmesan Reggiano, fresh basil

### PRIME STEAK TARTARE 18

Filet mignon, shallots, parsley, crispy capers, EVOO, served w/ brioche toasts & truffle mayo

### HOUSE MADE GUACAMOLE 11

Served w/ yucca chips

### FRESHLY BAKED SOFT PRETZELS 10

Served w/ a duo of house-made mustard and Fontal sauce

## FROM THE GARDEN

### WHOLE LEAF CAESAR 11

Cornbread croutons, fresh grated Parmigiano Reggiano, Tapenade toast

### FALL CLASSIC 11

Farmers market greens, butter pears, brie, shaved fennel, pomegranate seeds w/ champagne vin

### CRAB CAKE SALAD 18

Jumbo lump cake, Chili-Lime butter, avocado, Homestead tomatoes, toasted cumin vin

### "BLT" WEDGE 14

Baby Iceberg, avocado, Hobb's smoked bacon, cornbread croutons, chunky Maytag blue dressing

## OCEAN & FARM

### THE CHEESEBURGER 13

House ground daily, topped w/ heirloom tomatoes, iceberg, fried pickles and melted Fontal

### PORK TENDERLOIN 26

Sous-vide to medium, served w/ maple-bourbon yams, grilled fennel

### NEW YORK STRIP 39

15 oz center cut, served w/ Crab Mac & Cheese

### 72-HOUR BEEF SHORT RIB 28

Served w/ rosemary whipped potatoes, braised Cippolinis, red wine jus

### "BELL AND EVANS" BRICK CHICKEN 20

Served w/ mushroom bread pudding, grilled green beans, fresh cranberry sauce

### SEARED DIVER SCALLOPS 27

Served over Anson Mills grits and roasted root vegetables

### PAN ROASTED ORGANIC SALMON 26

Served w/ cauliflower-leek gratin, rapini, lemon dill butter

### FILET MIGNON 35

Hand cut served w/ twiced baked potato, charred brussel sprouts, Maitre d' butter

### TODAY'S FRESH FISH MKT

Changes daily, served w/ seasonally inspired accompaniment

## SIDES & SNACKS

COLE SLAW 5

MAC & CHEESE 6

TWICE BAKED POTATO 6

HAND CUT FRENCH FRIES 5

ROSEMARY WHIPPED POTATOES 6

CHARRED BRUSSEL SPROUTS 6

MARKET ROOT VEGETABLES 6

FRIED PICKLES 6

GRILLED GREEN BEANS 6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions