

# MISTER COLLINS

IN THE BEGINNING

**LAIRD'S SOUP OF THE DAY 8**

**SWEET AND SMOKEY BBQ SHRIMP 16**

Served over Anson Mills grits w/ parmesan toasts

**HOUSE MADE GUACAMOLE 11**

Served w/ yucca chips

**AHI TUNA TARTARE 15**

Sushi grade, cucumber relish, sambal, crispy wontons

**FRESHLY BAKED SOFT PRETZELS 10**

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

FROM THE GARDEN

**WHOLE LEAF CAESAR 11 W/ TODAY'S SOUP 17**

Cornbread croutons, fresh grated Parmigiano Reggiano, Tapenade toast

**FALL CLASSIC 11 W/ TODAY'S SOUP 17**

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

**ROASTED BEET AND CITRUS SALAD 13**

Hearts of Palm, local citrus, crumbled goat, macadamia nuts, champagne vin

BETWEEN THE BREAD

**TODAY'S FRESH FISH SANDWICH 16**

Changes daily, served w/ LTO, yuzu remoulade

**DUCK CONFIT "MELT" 15**

Caramelized onions, honey crisp apples, arugula, melted brie, au jus dip

**THE CHEESEBURGER 13**

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

**ONE SHROOM "BURGER" 13**

Wild mushroom vegetarian recipe, roasted red pepper, Burrata and basil mayo

**MAYOR'S STEAK SANDWICH 18**

Seasoned filet mignon, arugula, heirloom tomatoes, grilled onions and creamy horseradish

**#1 AHI BURGER 16**

7-spice seared, cucumber, avocado, tomatoes, red onion, yuzu remoulade

*\* All sandwiches are served with your choice of fresh vegetable, coleslaw or hand cut French fries*

OCEAN & FARM

**"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

SIDES & SNACKS

**COLE SLAW 5**

**MAC & CHEESE 6**

**TWICE BAKED POTATO 6**

**HAND CUT FRENCH FRIES 5**

**CAULIFLOWER-LEEK GRATIN 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