

BLUEPRINT[®] ON 3RD

Spring

Snacks

- Deviled farm egg with smoked trout caviar 7
- Fried lamb chop "Lollipop" with feta cheese, mint pistou 10
- Oyster shooter with cocktail sauce, lemon zest, dash of peppered vodka (raw) 4*

Starters

- Browned and crispy cast Iron corn bread muffins with hot honey butter 8
- Baked pimento cheese with charred pumpernickel bread 12
- Hot crab & artichoke dip with cream cheese, parmesan, grilled bread 18
- Smoked tuna dip with lavosh, carrots, celery, boiled egg, capers, arugula 14
- Smoked salmon pastrami "Carpaccio" with horseradish cream, sauerkraut, smoked caviar, capers 14
- Fried oysters Rockefeller with smoked bacon, creamed Sambuca spinach 16
- Steak tartare "Asian Style" with parsley root, ginger, garlic, cilantro, Korean bulgogi sauce 16
- "Liver & Onions": crispy fried free range chicken livers, onion straws, comeback sauce 12
- Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 14
- Smoked Georgia quail with Conecuh sausage cornbread stuffing, Alabama white BBQ sauce 15

Soup / Salads

- Creamy spicy shrimp bisque with crème fraiche, scallions 12
- Spring salad with arugula, frisee, sprouts, quinoa, strawberries, almonds, farmer's cheese 14
- Roasted beet salad with radish, celery, citrus Supremes, walnuts, goat cheese, sherry vinaigrette 12
- Classic Caesar salad with house made dressing, pumpernickel croutons, parmesan cheese 12

Daily Specials

Tuesday: Braised Brisket Wednesday: Crawfish Bolognese Thursday: Duck & Dumplings

Mains

- Spring vegetable plate with mixed veggies, Huck's sprouts, pistou, fresh cheese, pasta 20
- Beef tenderloin stroganoff with shitake mushrooms, spinach, porcini cream, orecchiette pasta 32
- Southern fried Mississippi catfish with creamy tart coleslaw, house made fries, crawfish aioli 27
- Grilled rainbow trout with grilled asparagus, Vidalia onions, bacon mustard vinaigrette 28
- "Surf & Swamp": blackened catfish, shrimp, alligator, crawfish, sausage, rice & red bean pirlou 38
- Grilled triggerfish with grilled green beans, roasted potatoes, classic lemon garlic aioli 38
- "It's Really Spicy" blackened redfish with garlicky greens, roasted potatoes, shrimp bisque 36
- Seared diver scallops with wilted Ireland Farm's chard, mashed potatoes, lemon caper vinaigrette 36
- Joyce Farm's chicken breast with green beans, creamy grits, white wine butter sauce 28
- Blueprint burger with pimento cheese, Worcestershire onions, bacon, pickled green tomato 20
- Sirloin steak with three beans ragoût, mashed potatoes, garlic tomato sauce, chimichurri 36*
- "Soppin' Bread": crusty baguette for sauce soppin' 3

Attention: Dishes or sauces may contain wheat, eggs, nuts, and/or dairy. Ask our staff for more information.

*Consuming raw or undercooked food may increase your risk of foodborne illness

Executive Chef James Huckaby
5.2.2024