BLUEPRINT ON 3RD

Fall

Snacks

Oyster shooter 4*

Deviled egg with smoked trout & roe 7

Prosciutto wrapped goat cheese dates 5

Starters

Crispy hushpuppy corn-muffins with creole honey butter 8

Baked pimento cheese with toasted focaccia 13 add bacon 2

Fried calamari with sweet chili, napa cabbage slaw, red onion, cilantro, sesame seeds 15

Hot and cheesy crab dip with crusty garlic flatbread 16

Tuna tataki with fried rice cake, mango sambal, Asian pickles 18

Curry roasted cauliflower with roasted garlic aïoli, smoked paprika 14

Fried gulf oysters, popcorn shrimp with Cajun remoulade 18

Liver & Onions: crispy fried free range chicken livers, onion rings, comeback sauce 13

Pork belly braised in dark rum & molasses with apple slaw, Marcona almonds 15

Quail stuffed with wild rice, mirepoix, carrot ginger purée, orange gastrique 16

Soup/Salads

Tomato and fennel soup with goat cheese crostini 10

Classic Caesar salad with crisp romaine lettuce, house made dressing, parmesan, croutons 14*

Poached pear salad with mixed greens, pickled onions, pistachios, prosciutto, goat cheese 14

Red, gold, & candy-striped beets with yogurt goat cheese cream sauce, sherry vinaigrette 14

Mains

Fish of the day:
Roasted butternut squash, tri-color carrots, fennel, broccolini, pomegranate vinaigrette MP

8oz Prime Filet* MP

7oz SRF Wagyu Denver Steak* MP

Veg plate with broccolini, radish, butternut squash, carrots, sweet potato, muffin, chimichurri 26

Little neck clam pasta with bacon, bechamel, pappardelle, garlic bread 36

Crawfish bolognese with fennel sausage, sweet peas, linguini, spicy cream sauce 34

Beef tenderloin stroganoff with mixed mushrooms, wilted greens, porcini cream, garganelli pasta 38

Pan seared scallops with fried capers, spinach, mushroom risotto cake, brown butter vinaigrette 46

Southern fried Mississippi catfish with creamy coleslaw, house cut fries, crawfish aïoli 29

Rainbow trout grilled with roasted tri-color cauliflower and fingerling potatoes, romesco vinaigrette 32

Spicy blackened Redfish with wilted spinach, roasted potatoes, Cajun cream sauce 39

Surf & Swamp: blackened catfish, shrimp, alligator croquettes, andouille, crawfish-red bean rice 41

Pan fried all-natural chicken breast with green beans, grits, fried capers, lemon garlic butter 32

B3 prime beef burger with pimento cheese, Worcestershire onions, bacon, homemade pickles 20

Pork osso buco, sweet potato mash, wilted Swiss chard, apple braising jus 38

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.

*These items may be served raw, undercooked, or the item contains an ingredient that is raw or undercooked.
*Consuming raw or undercooked food may increase your risk of foodborne illness

11.3.26