

NEW YEAR'S

at

Spring House
Restaurant, Kitchen & Bar

RING IT IN WITH US!

BBQ DUCK CONFIT POUTINE: A LOVE LETTER TO THEODORE READER 14
Hand-Cut Fries and Duck Confit covered w. Cheese Curds and Brown Gravy

“STACK” OF FRIED GREEN TOMATO AND LOW & SLOW NC PORK 9
Baby Arugula and Sriracha Aioli

BRAISED VENISON POLPETTE W. HONEY AND CUMIN 8
*Whipped Brie Cheese
Smoked Cherry Gastrique*

OYSTERS: SOUTHERN STYLE 9/16
Pimento Cheese, Spinach and Bacon

MINIATURE CRAB CAKES W. SHRIMP AND TASSO GRAVY 11
Lemon Saffron Remoulade

BUTTER-POACHED LOBSTER TAIL 19/42
Angel Hair Pasta w. Two Fancy Sauces: Parmesan Cream and Fra Diavolo

ASIAN-INSPIRED PORK BELLY 11
Ginger Garlic Miso Crema and Candied Red Cabbage

BOK BOK CHICKEN, SHAVED HAM AND MELTED GRUYERE 24
*Winter's Vegetables and Yukon Gold Potatoes
Sage Mushroom Madeira Sauce*

FILET MIGNON AKA CARPETBAGGER STEAK 29
*Center-Cut Filet w. Ragout of Shallots, Oysters and Wild Mushrooms
Horseradish Whipped Potatoes and Buttermilk Onion Rings*

BLACKENED GROUPER AND CRISPY PORK BELLY 27
*Red Lentils, Caramelized Pumpkin and Blood Orange Confit
Toasted “Christmas” Pistachios*

SHRIMP, SCALLOPS & MUSSELS 28
*Roasted Tomato, Candied Fennel and Wilted Spinach
atop Saffron Risotto*

FRED FLINSTONE'S PORK SHANK 26
*Savannah Inspired Red Rice
Lemon, Parsley and Dijon Bread Crumbs
HOUSE Pepper Jelly*

THE COLONEL: VERSION 2.0.16 22
*Crispy Buttermilk Fried Chicken atop Corn Waffle
Brown Sugar Smoked Apple infused Maple Drizzle*

BBQ BRAISED SMOKED TOFU 11/19
“Melted” Eggplant & White Bean Ragout