

# Sabida's

*\*Please note: Menu is subject to change prior to Easter*

## Appetizers

<b>Basket of Muffins</b>	<b>6</b>
Assorted muffins with honey butter	
<b>Biscuits &amp; Gravy</b>	<b>10</b>
Buttermilk biscuits, sausage gravy, fresh herbs	
<b>Cheese Board</b>	<b>14</b>
Chef's selection of cheeses, seasonal jam, local honey, toasted sourdough	
<b>Grilled Pork Belly</b>	<b>12</b>
Cumin & brown sugar roasted pork belly, caramel apple slaw, pickled sour cherries, molasses & apple cider vinegar glaze	
<b>Fried Deviled Eggs</b>	<b>12</b>
House pimento cheese mousse, house bacon crumbles, Dijon-honey mustard	
<b>Buffalo Fried Oysters</b>	<b>13</b>
Fried Gulf oysters, buffalo sauce, bleu cheese crumbles, city roots micro celery, house bacon	
<b>Fried Green Tomatoes</b>	<b>12</b>
Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree	

## Soup & Salads

<b>Butternut Squash Bisque</b>	<b>8</b>
Aleppo pepper, green onion	
<b>Wedge Salad</b>	<b>10</b>
Iceberg lettuce, champagne-blue cheese dressing, house smoked bacon, gorgonzola crumbles, smoked tomato chutney, green onion	
<b>Pear &amp; Arugula</b>	<b>10</b>
Freshly Grown Farms arugula, toasted pistachio, golden raisins, crumbled goat cheese, pear, honey-champagne vinaigrette	
<b>House Salad</b>	<b>9</b>
FGF mixed greens, carrot ribbons, granny smith apple, pickled beets, smoked pecans, cranberry-lime vinaigrette	
<b>Add Seared Salmon</b>	<b>15</b>
<b>Add Sautéed Shrimp</b>	<b>10</b>
<b>Add Seared Tuna</b>	<b>9</b>

*Executive Chef ~ Josh Rogerson*

*-Please note substitutions may require a \$4 charge  
-There is a \$3 charge to split salads, \$6 for entrees  
-Corkage Fee \$25 per bottle, 1 bottle per table limit*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## Brunch Specials

<b>Crab Cake Benedict</b>	<b>19</b>
Maryland style crab cake, English muffin, poached eggs, asparagus, Hollandaise	
<b>Pan Seared Salmon</b>	<b>24</b>
Pan seared Atlantic Salmon, Adluh grits, broccolini, roasted red pepper coulis	
<b>Shrimp Carbonara</b>	<b>24</b>
House made Fettuccine, sautéed shrimp, pancetta, grape tomatoes, English peas, parmesan	
<b>Vegetable Frittata</b>	<b>16</b>
Heirloom tomatoes, arugula, bell pepper, onion and goat cheese, with Adluh grits & asparagus	
<b>Steak &amp; Eggs</b>	<b>29</b>
CAB 10oz ribeye <u>or</u> Maple glazed teres major, scrambled eggs, asparagus, red wine demi-glace, hollandaise	

## Entrees

<b>Shrimp &amp; Grits</b>	<b>24</b>
Sautéed shrimp, roasted peppers, house smoked bacon, andouille sausage, smoked white cheddar, bourbon cream, Adluh grits	
<b>Seared Sea Scallops</b>	<b>35</b>
Cauliflower risotto with pancetta, spinach & sweet drop peppers, sauteed broccolini, butternut squash puree, sriracha-maple glaze	
<b>Grilled Pork Chop</b>	<b>30</b>
Apple cider brined pork chop, jalapeno-cheddar grits, sauteed broccolini, cranberry-chipotle bbq glaze, bacon & onion jam	
<b>Venison Osso Buco</b>	<b>34</b>
Espresso chili rubbed, red wine braised venison, bourbon-brown sugar mashed sweet potatoes, grilled asparagus, red wine chocolate sauce	
<b>Butternut Squash Filet</b>	<b>24</b>
Olive oil confit butternut squash, fregola sarda with shallot, spinach & peppadew peppers, honey roasted rainbow carrots, basil pesto	
<b>Add Seared Salmon</b>	<b>15</b>
<b>Add Sautéed Shrimp</b>	<b>10</b>
<b>Add Seared Tuna</b>	<b>9</b>

## For the Table

<i>Grilled Asparagus</i>	<i>10</i>
<i>Sauteed Broccolini</i>	<i>10</i>
<i>Jalapeno-Cheddar Adluh Grits</i>	<i>10</i>

*Updated 3/25/21*