

Brunch

SATÉ

A NEW AMERICAN EXPERIENCE

STARTERS

Elote Deviled Eggs 10

Charred Corn, Cotija, Tajin

Pimento Cheese Fritters 10

Bacon Marmalade

PB&J Whiskey Sticks 12

"Skrewball" Peanut Butter Whiskey Caramel
Strawberry Melba, Vanilla Mascarpone

Nana's Biscuits & Gravy 9

Rosemary Peppercorn Béchamel, Andouille

GREENS

Citrus 10

Toasted Pistachio, Strawberry, Mandarin Orange
Farmers Cheese, Avocado, Citrus Vinaigrette

House 8

Boursin Cheese Hushpuppies, Hairloom Tomato
Cucumber, Carrot, Black Garlic Vinaigrette

SWEETS

Strawberry Shortcake \$8

Spring Rolls

Vanilla Mascarpone, Melba, Million Dollar Pound Cake

Bread Pudding \$10

Marshmallow Brûlée, "Skrewball" Peanut Butter Caramel

Drunken' Banana Puddin' \$9

Bananas Foster, Pecans, Waffle Cone

MAINS

Fruity Pebble French Toast 16

Vanilla Mascarpone, Strawberry Melba, Maple Sausage

Peach Cobbler Oatmeal 15

Peach Brûlée, Streusel

Avocado Toast 18

Lobster, Poached Egg, Asparagus, Pickled Onion, E.T. Spice

Shrimp & Grits 18

Cajun Cream, Smoked Sausage, Boursin Cheese Grits

Bananas Foster Pancakes 16

Champagne Butter, Pecans, Maple Sausage

Hot Honey Chicken Biscuit 16

Fried Egg, American Cheese, Peach Marmalade
Arugula, Home Fries

Smoked Brisket Omelet 16

Fontina Cheese, Pickled Onion, Hollandaise, Cilantro, Home Fries

Crab Cakes Benedict 20

Poached Egg, Hollandaise, Arugula, Home Fries

Chicken & Waffles 18

Champagne Butter, Compressed Watermelon, Hot Honey

BLT Stack 16

Fried Green Tomato, Crispy Pork Belly, Pimento Cheese
Bacon Marmalade, Frisée, Home Fries

Lamb Burger* 20

Dill Aioli, Fontina Cheese, Tomato Relish
Crispy Beets, Home Fries

MIMOSAS

O.G. (Pick Your Juice) 5

Orange, Pineapple, Mango, Peach, Grapefruit

Hair Of The Dog 9

Titos Vodka, SATÉ Lager, Orange Juice

Saté 15

Ginger, Lemongrass, Blueberry Juice, Champagne

Squad Goals 24

Full Bottle, Juice Flight (Choice of four)

Sorbet 10

Raspberry, Strawberry, Lemon, Mango, Watermelon, Peach

RitaMosa 10

Tequila, Blood Orange, Jalapeño, Tajin

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Lunch

SATÉ
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STARTERS

Tuna Poké Nachos*	14
Wonton Chips, Cabbage, Nori, Pickled Jalapeño	
Elote Deviled Eggs	10
Charred Corn, Cotija, Tajin	
Mac & Cheese Egg Rolls	10
Bacon Marmalade	
Smoked Brisket Wontons	12
Pineapple Slaw, Pickled Onion, Cilantro, BAMA Sauce	
Crab Cakes	15
Charred Corn Mèlange, Romesco, Micro Arugula Salad	
Crispy Pork Belly	11
Carrot Ginger Purée, Asian BBQ, Pickled Onion	
She Crab Soup	10
Chesapeake Crab Roe, Crème Fraîche, Sherry, Greens	

MAINS

Sandwiches Served with House Fries or Sweet Potato Wedges

Crab Cake Sandwich	20
House Aioli, Lettuce, Tomato, Pickle, Brioche	
Lobstah' Roll	22
Dill Aioli, Greens, Tomato, Griddled Split Top Brioche	
New England Grinder	17
Vinaigrette, Mayo, Capicola, Turkey, Genoa Salami	
Smoked Provolone, Lettuce, Tomato, Sweet Peppers	
Hot Honey Chicken	17
House Aioli, Lettuce, Tomato, Pickle, Brioche	
Lamb Burger*	20
Dill Aioli, Fontina Cheese, Tomato Relish, Crispy Beets	
Nana's Chicken	20
Rosemary Peppercorn Béchamel, Haricot Vert	
Yukon Gold Whipped Potatoes	
Shrimp & Grits	18
Cajun Cream, Smoked Sausage, Boursin Cheese Grits	

GREENS

Make it a Meal: Add Nana's Chicken, Jumbo Shrimp or Crab Cake \$6

Citrus	10	Wedge	9
Toasted Pistachio, Strawberry, Mandarin Orange		Smoked Bacon, Charred Corn, Gorgonzola, Egg	
Farmers Cheese, Avocado, Citrus Vinaigrette		Heirloom Tomato, Chive, Blue Cheese Dressing,	
House	8	Caesar	8
Boursin Cheese Hushpuppies, Heirloom Tomato		Cornbread Croutons, Romano, Heirloom Tomato	
Cucumber, Carrot, Black Garlic Vinaigrette		Smoked Bacon, Parmesan Tuile	

SWEETS

Crème Brûlée	9	Bread Pudding	10
Fresh Cream, Berries, Macarons		Marshmallow Brûlée, "Skewball", Peanut Butter Caramel	
Drunken' Banana Puddin'	9	Chocolate Indulgence	14
Banana Fosters, Pecans, Waffle Cone		6 Layers of Award Winning Sinfiniteness	
Strawberry Shortcake	9		
Spring Rolls			
Vanilla Mascarpone, Melba, Million Dollar Pound Cake			

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Dinner

SATÉ
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STARTERS

Tuna Poké Nachos*	14
Wonton Chips, Cabbage, Nori, Pickled Jalapeño	
Elote Deviled Eggs	10
Charred Corn, Cotija, Tajin	
Mاع & Cheese Egg Rolls	10
Bacon Marmalade	
Smoked Brisket Wontons	12
Pineapple Slaw, Pickled Onion, Cilantro, BAMA Sauce	
Crab Cakes	15
Charred Corn Mélange, Romesco, Micro Arugula Salad	
Crispy Pork Belly	11
Carrot Ginger Purée, Asian BBQ, Pickled Onion	
She Crab Soup	10
Chesapeake Crab Roe, Crème Fraiche, Sherry, Greens	

GREENS

Citrus	\$10
Toasted Pistachio, Strawberry, Mandarin Orange Farmers Cheese, Avocado, Citrus Vinaigrette	
House	\$8
Boursin Cheese Hushpuppies, Heirloom Tomato Cucumber, Carrot, Black Garlic Vinaigrette	
Wedge	\$9
Smoked Bacon, Charred Corn, Gorgonzola, Egg Heirloom Tomato, Chive, Blue Cheese Dressing	
Caesar	\$8
Cornbread Croutons, Romano, Heirloom Tomato Smoked Bacon, Parmesan Tuile	

MAINS

Pan Seared Sea Scallops	33
Bacon Marmalade, Carrot Ginger Purée, Charred Corn Mélange, Black Garlic Shaved Brussels	
Bone-In Ribeye*	46
Rosemary Demi-Glace, Yukon Gold Whipped Potatoes, Sherry Mushrooms, Grilled Asparagus	
Crown Apple Pork Tenderloin*	26
Nam Jim, Sweet Potato Mash, Crispy Beets Black Garlic Shaved Brussels	
Shrimp & Grits	26
Cajun Cream, Smoked Sausage, Boursin Cheese Grits	
Espresso Crusted Lamb Chops*	42
Chimichuri, Sweet Potato Mash, Grilled Asparagus	
Hoisin BBQ Glazed Salmon*	26
Boursin Cheese Grits, Haricort Vert, Crispy Beets	
Crab Cakes	34
Romesco, Charred Corn Mélange, Carrot Ginger Purée Micro Arugula Salad	

Nana's Chicken	25
Rosemary Peppercorn Béchamel, Haricort Vert Yukon Gold Whipped Potatoes	
Charred Cauliflower Steak	22
Romesco, Puffed Rice, Wild Mushroom, BAMA Sauce, Thai Basil	
Chicken Caprese	25
Burrata Brûlée, Yukon Gold Whipped Potatoes Grilled Asparagus, Balsamic	
Lamb Burger*	22
Dill Aioli, Fontina Cheese, Tomato Relish Crispy Beets, Truffle Fries	

SWEETS

Crème Brûlée	9
Fresh Cream, Berries, Macarons	
Drunken' Banana Puddin'	9
Banana Fosters, Pecans, Waffle Cone	
Strawberry Shortcake	8
Spring Rolls	
Vanilla Mascarpone, Melba, Million Dollar Pound Cake	
Bread Pudding	10
Marshmallow Brûlée, "Skewball" Peanut Butter Caramel	
Chocolate Indulgence	14
6 Layers of Award Winning Sinfulness	

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WHITE

Prochaine Chardonnay Languedoc-Roussillon, France	27 / 7
Sassi Pinot Grigio Neive, Italy - 2022	28 / 7
Ranga Ranga Sauvignon Blanc Marlborough, New Zealand - 2022	30 / 8
Foucher-Lebrun Vouvray Loire, France - 2022	32 / 8
Dipinti LV Sauvignon Blanc Trentino, Italy - 2022	33 / 8
Torrent bay Sauvignon Blanc Motueka, New Zealand - 2022	35 / 8
Adeluna 1300 Chardonnay Mendoza, Argentina - 2022	35 / 9
Michael Shaps Viognier Charlottesville, Virginia - 2016	40 / 9
Domaine des Verches Chardonnay Burgundy, France - 2022	38
Adriano Pinot Grigio Alto Adige Italy - 2022	49
Stulmuller Chardonnay Healdsburg, California - 2021	55
Domaine des Coltabards Sancerre Ménétréol, France - 2022	85

RED

Lomas del Marques Tempranillo Rioja, Spain - 2022	25 / 7
Leese Fitch Merlot Sonoma, California - 2022	30 / 7
Noah river Cabernet Sauvignon Napa, California - 2021	32 / 8
Adeluna 1300 Malbec Mendoza, Argentina	33 / 8
Quadri Pinot Noir Veneto, Italy - 2021	34 / 7
Hulabaloo Zinfandel Central Valley, California	35 / 8
Adeluna Cabernet Sauvignon Mendoza, Argentina	35 / 9
Alo Rubis Rouge Grenache Languedoc-Roussillon - 2020	36 / 8
Kate Arnold Pinot Noir Willamette Valley, Oregon - 2021	41 / 9
La Gerla Toscana Sangiovese Tuscany, Italy 2020	41
Parcel 41 Merlot North Coast, California	46
Hedges C.M.S. Cabernet Sauvignon Columbia Valley, Washington - 2020	41
Bott First Flight Syrah Vin de France - 2021	82

BUBBLES

Azura Prosecco Treviso, Italy	34 / 7
Innocent Bystander Pink Moscato Victoria, Australia - 2022	34 / 7
Biancavigna Prosecco DOC Brut Prosecco, Italy	42 / 10
Col dei Venti Moscato d'Asti Piedmont, Italy - 2022	45 / 9

ROSÉ

Kind Stranger Rosé Columbia Valley, France - 2022	38 / 8
L'Escarelle Rumeurs Méditerranée Vin de Pays, France - 2022	40 / 8

Cocktails

SATÉ

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SEASONAL - 12

Hot Honey Ol' Fashioned

Bourbon, Hot Honey Syrup, Peach Bitters

The Persimmon Patch

Persimmon Infused Vodka, Mulling Spice Simple, Lemon

Cucumber Crane

Rum, Fresh Juiced Cucumber, Lillet Blanc, Agave, Lime

The Orchard Mule

Bourbon, Apple Cider Syrup, Lime, Ginger Beer

Oaxaca News

Mezcal, Charred Pineapple, Agave, Lime, Rosemary Salt

Fig Brûlée

Cognac, Fig Jam, Vanilla Simple, Lemon

Mexican Candy

Tequila, Mango Nectar, Tamarind, Chamoy, Tajin

Cocktails

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Bourbon, Hot Honey Syrup, Peach Bitters

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