

CAVAN

Fall 2017

STARTERS

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CHARCUTERIE 18

daily selections, house mustard

OYSTERS & CAVIAR 16

pickled pumpkin mignonette

SALMON POKE TACOS 15

crispy wonton, avocado puree,
cucumber

CHARRED OYSTERS 16

crab butter, pecorino romano

ALLIGATOR CHILI 9

creme fraiche, smoked cheddar
hot sauce z'herbes

SUNFLOWER SEED

"RISOTTO" 14

mushrooms, frissee salad

VEGETABLE CRUDITE 14

carrot hummus, baba ganoush,
pimento goat cheese

OYSTER & BACON CHOWDER 14

absinthe cream

BOUDIN TATER TOTS 10

high life mustard

CORN FRITTERS 7

honey butter

ENTREES

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DUCK BREAST 26

pastrami cured
purple choucroute
apple cider demi glace

TURTLE CARBONARA 23

garfish tasso
choupique caviar

CHICKEN FRIED RABBIT 26

white bean gravy
confit rabbit

PUMPKIN SPICE JERK FISH 26

sweet potato hash, pepitas
"rumpkin" beurre blanc

'HEAD TO TAIL'

WHOLE FISH M.P.

roasted beets, turnips, potatoes
warm satsuma vinaigrette

CAVAN DOUBLE STACK 15

american cheese
comeback sauce, sazerac bbq

PORK CHOP 24

roasted pumpkin
baby lima beans

SIDES

.....

BRAISED GREENS 8

BABY LIMA BEANS 8

OLD BAY WEDGE FRIES 6

DUCK CRACKLIN' FOCCACIA 8

ROASTED ROOT VEGETABLES 8

3 COURSE PRIX FIXE



APPETIZER

.....

CHARRED OYSTERS

crab butter

-or-

OYSTERS & BACON CHOWDER

absinthe cream

ENTREE

.....

PORK CHOP

roasted pumpkin,
lima beans

-or-

CHICKEN FRIED RABBIT

white bean gravy, frissee

DESSERT

.....

KEY LIME PIE

-or-

CHOCOLATE CAKE

\$48

EXECUTIVE CHEF

Nathan Richard

GENERAL MANAGER

Roger Eyles

SOUS CHEF

Mason Simon

SOUS CHEF

Andrew Lu