

# Mattie's

## STARTERS

Wood Grilled Rainbow Carrots 🌿 . . . . . 16  
*herb lemon ricotta, shaved carrots, peppadew peppers, pistachio, sumac vinaigrette*

Andouille and Duck Gumbo . . . . . 9  
*basmati rice, scallions*

Wild Mushroom & Burrata Toast . . . . . 16  
*local mushrooms, confit garlic, truffle oil, 10yr. aged balsamic*

Buttermilk Biscuits . . . . . 8  
*seasonal butter, local honey*

Pimento Cheese 🌿 . . . . . 14  
*toasted ciabatta, Irish cheddar, cornichons*

🌿 denotes 1/2 off during Summer Peacock Hour

Fried Green Tomatoes . . . . . 24  
*crab and grilled corn salad, espelette aioli, micro cilantro, lemon, cotija cheese*

Southern Sour Cream and Onion Dip 🌿 . . . . 12  
*caramelized onions, dill, chive, house-made potato chips  
 Sub crudité. . . 2*

House Smoked Salmon Tartare 🌿 . . . . . 18  
*red cabbage chow-chow, creme fraiche, crispy salmon skin, toasted grain bread*

Cheese Plate . . . . . 21  
*Whiskey Cheddar, Humboldt Fog, Smokey Blue, house sourdough, spiced pecans, house jam*

## SALADS

Farmhouse Salad 🌿 *local greens, sugar snap peas, shaved carrots, cherry tomatoes, red wine vinaigrette (v) . . . . 14*

Beet and Citrus Salad *arugula, fennel, iced goat cheese, candied hazelnuts, preserved lemon vinaigrette . . . 16*

Little Gem Wedge  
*hemp seed ranch, coconut "bacon", rebel tomatoes, pickled red onions, garlic crostini (v) . . . . . 17*  
*Add to any salad: roasted chicken . . . . 14 seared salmon . . . . 16 hanger steak . . . . 20*

## ENTREE SPECIAL

"Surf & Turf" . . . . . 88  
*14 oz. wood grilled NY strip steak, 8oz. butter poached lobster tail, market vegetables, béarnaise sauce*

## ENTRÉES

Tender Belly Grilled Pork Ribs *red potato salad, spicy green cabbage coleslaw, cornichon . . . . . 33*

Seared Scottish Salmon° . . . . . 38  
*warm quinoa & white bean salad, snow peas, green beans, heirloom tomato vinaigrette*

Mattie's Fried Chicken . . . . . 32  
*Kennebec mashers, gouda, bacon, baby kale-shaved brussels sprouts, pickled onions, buttermilk ranch*

16oz Ribeye Steak° *bleu cheese cauliflower gratin, grilled asparagus, herbed butter, bordelaise . . . . . 72*

Grilled Bone-In Pork Chop° . . . . . 45  
*braised collard greens, sweet potato-scallion cornbread, spicy honey butter*

Pan Seared Halibut and Tiger Shrimp° . . . . . 52  
*andouille sausage, marble potatoes, sweet peppers and onions, spicy tomato broth, grilled sourdough, espelette aioli*

Basmati Rice Bowl *chickpeas, coconut curry, roasted vegetables, cilantro, tomato, green onion. . . . . 22*

Roasted Chicken *local mushrooms, corn, swiss chard, heirloom carrots, bacon-balsamic jus. . . . . 34*

Grassfield Farms Beef Burger° *aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites . . . . 22*

## SIDES

Crispy Cauliflower . . . . . 8  
*Thai bird chile, tamarind BBQ sauce, scallions, cilantro*

Kennebec Mashers . . . . . 8  
*crispy bacon, Parrano gouda*

Fried Brussels Sprouts . . . . . 9  
*cherry-raisin mostarda, cilantro, mint, toasted pumpkin seeds*

House Frites . . . . . 6  
*thyme salt, sweet onion dip, chipotle ketchup*

Guests must notify your server of any food or drink allergies

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors

° CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS