

# BLUEPRINT<sup>®</sup> ON 3RD

## Late Fall 2021

### Starters

- Oyster *shooter* (raw) with fresh horseradish, lemon granita, splash of Absolut pepper 4 \*
- Hot cast iron skillet pimento cheese with toast points 9
- Cold water mussels steamed in sweet potato curry with brioche 12
- Fried calamari "Squid Funyuns" with sweet-spicy-cajunyaki sauce 14
- The fried O's of life: oysters, okra, onions with omg sauce 13
- Smoked tuna dip with sea salt crackers 12
- Grouper & potato croquettes with garlic-saffron aioli 11
- "Not so macho nachos" shoestring fries, mushrooms, truffled smoked cheddar fonduta 14
- "Liver and onions" with fried chicken livers and onion rings with comeback sauce 11
- Pork belly cooked in apple cobbler moonshine, ginger, garlic, jicama-apple salad 13
- Smoked quail stuffed with Conecuh sausage & cornbread, Alabama white BBQ sauce 14
- Cornbread muffin basket with hot honey butter 6

### Salads

- Locally grown lettuces with honey crisp apple, carrots, walnuts, radish, creamy blue cheese 11
- Grilled kale & Brussels sprout Caesar salad with croutons, parmesan cheese 12
- Baby beet salad with celery, walnuts, radish, orange supremes, goat cheese 11

### Mains

- Classic beef stroganoff with mushrooms, caramelized onions, sherry, orecchiette pasta 27
- "Cajun spaghetti" with house made pork fennel sausage in a crawfish cream sauce 25
- Fried Alabama catfish with coleslaw, house fried potatoes, crawfish aioli 24
- "Surf & Swamp" mixed grill with alligator, shrimp, catfish, crawfish-red bean rice 31
- Seared scallops with stoneground grits, brown butter, green beans, capers 36
- Grilled rainbow trout with Brussels sprouts, sweet potatoes, bacon-mustard vinaigrette 26
- "Spicy" blackened redfish, roasted garlic wilted spinach, mashed potatoes, shrimp bisque 33
- Fish of the day mp
- Seared all-natural chicken breast with green beans, cheese grits, lemon butter 25
- Braised pork osso buco with collard greens, sweet potato mash, charred onion compote 29
- Blueprint burger with pimento cheese, charred onions, smoky bacon, Momie Lee pickles 15
- Grilled beef filet with grilled broccolini, mashed potatoes, beef bone jus, cowboy butter 46 \*

Your next trip to Little Rock visit our sister restaurants "Petit & Keet" and "Cypress Social"

\*Consuming raw or undercooked food may increase your risk of foodborne illness.

Executive Chef James Huckaby

12.13.2021