


# Mattie's

## STARTERS

Wood Grilled Rainbow Carrots  . . . . . 16  
shaved carrots, cardamom yogurt, pistachio,  
peppadew peppers, sumac vinaigrette

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


Wild Mushroom & Burrata Toast . . . . . 18  
local mushrooms, confit garlic, truffle oil,  
10yr. aged balsamic

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

Pimento Cheese  . . . . . 17  
toasted ciabatta, Irish cheddar, cornichons

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 . . . . . 23  
English Cheddar, Humboldt Fog, Smokey Blue,  
house sourdough, spiced pecans, house jam

## STARTER SPECIAL

Warm Brie Fondue chardonnay poached apricots, cranberry walnut toast . . . . . 21

## 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 rebel tomatoes, bacon, pickled red onions, creamy blue cheese, garlic crostini . . . . . 17

Add to any salad: roasted chicken . . . . 14 seared salmon . . . . 16

## ENTRÉE SPECIALS

Steak Frites<sup>o</sup> 14oz NY Strip, bleu cheese butter, bordelaise, house frites. . . . . 61

Braised Beef Short Rib whipped gouda mashed potatoes, glazed carrots, red wine jus. . . . . 55

## ENTRÉES

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

Seared Scottish Salmon<sup>o</sup> . . . . . 38  
warm quinoa & white bean salad, snow peas, green beans, heirloom tomato vinaigrette

Mattie's Fried Chicken . . . . . 32  
Kennebec mashers, gouda, bacon, baby kale salad, buttermilk ranch, pickled onions

16oz Ribeye Steak<sup>o</sup> bleu cheese cauliflower gratin, grilled asparagus, herbed butter, bordelaise. . . . . 74

Grilled Bone-In Pork Chop<sup>o</sup> braised collard greens, creamy cheddar grits, spicy honey butter . . . . . 45

Pan Seared Snapper and Spanish Langoustine<sup>o</sup> . . . . . 58  
andouille sausage, mussels, shrimp, 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<sup>o</sup> 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  
sorghum poached apples, golden raisins, mint,  
coconut "bacon" (v)

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

<sup>o</sup> CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS