

# STIRRUPS

RESTAURANT

## SUPPER

### TO START

CHILLED OYSTERS* <i>pineapple-ginger mignonette, hogwash</i>	21/39
FRIED GREEN TOMATO <i>chow chow, pimento cheese</i>	23
CRAB CAKE <i>pickled green tomato slaw, roasted corn &amp; red peas, old bay aioli</i>	33
DEVILED EGGS <i>bourbon smoked paprika, mustard, cracklings</i>	17
SMOKED TROUT DIP <i>trout roe, dill, radish, appalachian fry bread</i>	22
JUMBO SHRIMP COCKTAIL <i>lemon, cocktail sauce</i>	29
PORK BELLY <i>pickled elderberries, red pepper jelly, cornmeal hoecakes</i>	23

### SOUPS & SALADS

SHE-CRAB SOUP <i>lump crab, carolina rice, okra, tarragon, worcestershire</i>	15
SOUP OF THE DAY <i>please inquire</i>	12
BABY HEIRLOOM BEET SALAD <i>pistachio dill, smokey mountain goat cheese, kale, fennel, benne, smoked sea salt</i>	26
BLACK-EYED PEA SALAD <i>Benton's bacon, charred vegetables, farmers cheese, Dijon herb dressing</i>	16
HEARTS OF ROMAINE <i>Caesar dressing, Grana Padano, cornbread</i>	15
ICEBERG WEDGE <i>bacon lardons, tomato, fried onions, blue cheese, garlic buttermilk dressing</i>	17
ARTISAN GREENS <i>shaved vegetables, Kentucky soy vinaigrette</i>	15

### FROM THE SEA

PAN SEARED REDFISH <i>green tomato tartar, hot sauce, Jacob's cattle bean succotash, okra</i>	48
ORA KING SALMON* <i>dilly green beans, buttermilk-braised onions, potato crisp</i>	46
ROASTED DIVER SCALLOPS* <i>succotash, bacon, Sea Island peas</i>	51
SHRIMP & GRITS <i>Anson Mills grits, scallion, country ham, mushrooms, peas</i>	41

### PASTA

FORAGED MUSHROOM RIGATONI <i>pecorino, cipollini, garden herbs, olive oil</i>	36
<i>add fresh black truffle</i>	25
TRUFFLE PASTA <i>creste di gallo, pecorino romano, English peas, pancetta</i>	38

☞ = Gluten-Free    VG = Vegetarian    V = Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FROM THE LAND

*served with Stirrups signature steak sauce*

BEEF TENDERLOIN*	6 OZ 53   8 OZ 66
14 OZ PRIME NEW YORK STRIP LOIN*	67
22 OZ PRIME BONE IN RIB-EYE*	89
32 OZ PRIME PORTERHOUSE*	110
44 FARMS SMOKED BONE IN SHORT RIBS	56
24 OZ KANSAS CITY STRIP LOIN*	85
MAPLE-BRINED BERKSHIRE PORK RACK*	56
SOUTHERN FRIED CHICKEN	45
CERTIFIED ANGUS BEEF BURGER* <i>onion, lettuce, tomato, cheddar, pickles, fries</i>	29

### ENHANCEMENTS

LOBSTER TAIL 38 | BLUE CRAB 29 | JUMBO PRAWNS 26

### SAUCES

BORDELAISE 9 | BÉARNAISE 8

BLACK TRUFFLE BUTTER 10 | WHISKEY PEPPERCORN 8

HORSERADISH CRÈME 6 | POINT REYES BLUE CHEESE BUTTER 7 |

BLACK GARLIC BOURBON BUTTER 8




## SIDES

### POTATOES & GRAINS

MASHED POTATOES  	14
<i>buttermilk</i>	
FRENCH FRIES 	11
<i>sea salt</i>	
TRUFFLE HERB FRIES 	15
<i>parmesan</i>	
MACARONI & CHEESE 	14
<i>four cheeses</i>	
<i>add lobster 21</i>	
COUNTRY GRITS  	12
<i>cheddar</i>	
TWICE-BAKED POTATO 	19
<i>sour cream, bacon, chives</i>	
SWEET POTATO GRATIN  	17

### VEGETABLES

GRILLED ASPARAGUS 	15
<i>sherry vinaigrette</i>	
GREEN BEANS 	16
<i>bacon, onions</i>	
PEAS & CARROTS  	14
<i>tendrils, benne seeds</i>	
ROASTED MUSHROOMS  	19
<i>garlic, thyme</i>	
CREAMED CORN 	17
<i>braised onions, smoked bacon, chives</i>	
CREAMED SPINACH 	15
<i>asiago cheese</i>	
BATTERED ONION RINGS 	14
<i>remoulade</i>	

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