

# 1908

PROVISIONS

## STARTERS

### LOADED BRUSSELS SPROUTS

Bacon / Parmesan / Pickled Shallot

9

### SAUTEED SPICY SHRIMP

Garlic / Sundried Tomato Aioli / Fresh Herbs

11

### TUNA CRUDO\*

Sushi Grade Yellowfin / Olive Oil / Capers /  
Dill / Red Onion / Smoked Sea Salt

12

### ARTISANAL CHEESES

House Nuts / Grapes / Honey / Crostinis

12

Add Sausage . . .

Remington-Lott Smoked Beef, Country Pleasin'  
Andouille, Broken Arrow Ranch Venison

4

### \*FRESH OYSTERS

### CHILLED

Roasted Red Pepper Cocktail Sauce

### ROASTED

Lemon-Dill Butter / Parmesan / Panko  
½ dz. / Dozen Mkt Price

## DINNER MENU

SOUTHERN ROOTED | FARM TO TABLE

Executive Chef **COREY ELLISON**

## STARTERS

### BLACKEYED PEA HUMMUS

Tomato Relish / Na'an

8

### SMOKED CHICKEN QUESO

Bleu Cheese / Sriracha / Corn Tortilla Chips

8

## SOUP & SALAD

### MIXED LOCAL GREENS

Smoked Bacon / Tomatoes / Pickled Shallots /  
Creamy Ranch or Cider Dijon Vinaigrette

8

### AUTUMN ROASTED BEETS

Candied Marcona Almonds / Frisee /  
Pecorino / Orange-Rosemary Vinaigrette

9

### CHICKEN & SAUSAGE GUMBO

Jasmine Rice

cup 5 / bowl 9

Add Shrimp

4

*We pride ourselves in using locally sourced, fresh ingredients in as many of our dishes as possible. Certain plates will be based on local market availability.*

## MAINS

### 1908 FILET\*

Grilled 8oz Tenderloin / Potato & Feta Gratin /  
Broccolini / Peppercorn Demi Glace

36

### CAJUN REDFISH

Boudin Crust / Honey-Chipotle Grits / Asparagus /  
Local Pea Tendrils

28

### ROASTED CHICKEN PASTA

Crispy Eggplant / Wilted Spinach / Romesco

25

### MIXED GRILL\*

New Zealand Lamb Chops / Fried Texas Quail /  
Yukon Gold Mashed Potatoes / Mint-Pepper Jelly /  
French Beans in Mushroom Cream

34

### SEARED DUCK BREAST\*

Green Onion Waffle / Smoked Fig Compote /  
Arugula / Thyme & Butter Vinaigrette

29

### GULF SEAFOOD STEW

Shrimp / Oysters / Crab / Tomatoes / Okra

30

### SAUTEED SEA SCALLOPS

Carrots / Wilted Spinach / Peruvian Potatoes /  
Basil Oil

32

### COCONUT RAINBOW TROUT

Grilled Acorn Squash / Herbed Jasmine Rice /  
Sweet Chili Sauce

26

### SIMON'S 1908 BURGER\*

Horseradish Aioli / Caramelized Onions /  
Smoked Gouda / Gil's Bun / House Cut Fries

15

## ADDITIONS

— 5 —

### MASHED YUKON GOLDEN POTATOES

### BROCCOLINI

### POTATO & FETA GRATIN

### WILTED SPINACH

### HONEY-CHIPOTLE GRITS

### GRILLED ACORN SQUASH

### HERBED JASMINE RICE

### ASPARAGUS

## FRIENDS

### REMINGTON-LOTT FARMS

Gluckstadt, MS

### BROKEN ARROW RANCH

Ingram, TX

### DELTA GRIND

Water Valley, MS

### KAZERY FARMS

Jackson, MS

### GIL'S BREAD

Ridgeland, MS

September 2018

### 734 FAIRVIEW STREET IN BELHAVEN

601.948.3429

### FAIRVIEWINN.COM/1908-PROVISIONS

*\*NOTE: Consuming raw or undercooked foods may increase risk of food borne illness. Please notify us of any food allergies. We proudly serve USDA Mississippi grown catfish.*