

1908

PROVISIONS

STARTERS

FRIED TEXAS QUAIL

Grit Cake/ Bourbon Molasses Chutney
14

STEAMED PRINCE EDWARD ISLAND MUSSELS

Garlic/ Tomato/ Onion/ Parsley/
Buttered Crostini
12

GNOCCHI PASTA

Pancetta/ Peas/ Parmesan Cream
11

CHILLED SESAME SEARED AHI TUNA

Dragon Sauce/ Sriracha Aioli/ Pickled Ginger
14

MEZZO PLATE

Baba Ghanoush/ Boiled Peanut Hummus/ Crab-
Artichoke Dip/ Chilled Celery & Carrot Sticks/
Warm Pita Bread
15

GULF CRAB CAKE

Baked Lump Crab/ Roasted Red Pepper/
Sweet Corn Relish
14

- CHILLED OYSTERS -

Shallot & Cilantro Mignonette or
House Cocktail Sauce
1/2 Dozen / Dozen MKT

- ROASTED OYSTERS -

Panko/ Parmesan/ Cajun Butter
1/2 Dozen / Dozen MKT

DINNER MENU

SOUTHERN ROOTED | FARM TO TABLE

Executive Chef **Zack Athearn**

STARTERS

FLATBREAD

Pesto/ Spinach/ Goat Cheese/ Sun Dried Tomatoes/
Warm Pita Bread
10

BUTTERMILK FRIED PICKLES

Spicy Remoulade Sauce
9

SOUP & SALAD

AUTUMN SALAD

Arugula/ Sliced Apple/ Goat Cheese/ Spiced Pecans/
Pickled Red Onion/ Dried Cranberries/
House Vinaigrette
6/11

SPINACH SALAD

Cherry Tomato/ Roasted Pine Nuts/
Crispy Pancetta Dressing
6/11

SEAFOOD GUMBO

Fresh Seafood/ Oysters/ Andouille/ Okra/ White Rice
Cup 5/ Bowl 8

SOUP OF THE DAY

Chef's Daily Creation
5/8

September 2019

**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.*

MAINS

1908 FILET*

Grilled 8oz Angus Tenderloin/ French Green Beans/
Yukon Mashed Potatoes/ Maitre d'butter
36

With choice of Shrimp, or Fresh Crabmeat 4

Signature SAUTEED REDFISH

Delta Grits/ Wilted Spinach/
Roasted Tomato Cajun Sauce
30

MIXED GRILL*

Petite Filet/ Braised Rabbit/ Grilled Shrimp/
Vardaman Sweet Potato/ Brussels Sprouts
42

MEDITERRANEAN-STYLE SNAPPER

Gulf Red Snapper/ Red Pepper/ Garlic/ Tomato/
Olives/ Capers/ Roasted New Potato/ Wilted Spinach/
Fresh Oregano
27

ATLANTIC SALMON

Red Bliss Potatoes/ Zucchini & Scallion Pancake/
Lemon Butter Sauce
26

DIVER SCALLOPS

Three Seared Sea Scallops/ Parmesan Orzo/ Roasted
Fennel Salad/ Citrus Butter Sauce
32

1/2 STUFFED CORNISH GAME HEN

Apple/ Cornbread Stuffing/ Spiced-Pumpkin-Parsnip
Puree/ Maple Glaze-Cranberry Relish
24

RACK OF LAMB

Panko Dusted/ Creole Mustard Glazed/ Buttered
Carrots/ Roasted Fingerling Potatoes/ Zinfandel Sauce
38

HANGER STEAK

Sauteed Swiss Chard/ Tater Tots/
Caramelized Onions/ Chanterelle Mushroom Demi
28

CAVATAPPI PASTA

Vegetarian: Spinach/ Chanerelle Mushrooms/ Tomato/
Cajun Cream Sauce 18
Add Crab or Shrimp 24

SIMON'S 1908 BURGER

Horseradish Aioli / Caramelized Onions /
Smoked Gouda / Gil's Bun / House Cut Fries
15

ADDITIONS

-5-

YUKON MASHED POTATOES
FRENCH GREEN BEANS
BRUSSELS SPROUTS
WILTED SPINACH
SAUTEED SWISS CHARD
TATER TOTS
CREAMY DELTA GRITS
BUTTERED CARROTS
VARDAMAN SWEET POTATO

FRIENDS

REMINGTON-LOTT FARMS

Gluckstadt, MS

BROKEN ARROW RANCH

Ingram, TX

DELTA GRIND

Water Valley, MS

SALAD DAYS

Flora, MS

HOME PLACE PASTURES

Como, MS

GIL'S BREAD

Ridgeland, MS

734 FAIRVIEW STREET IN BELHAVEN

601.948.3429

FAIRVIEWINN.COM/1908PROVISIONS