

restaurant
FIFTY-NINE
bar

STARTERS

59 CHARCUTERIE PLATE
HOUSE PICKLES, CHICKARONES,
ARTISAN CURED MEATS & CHEESES,
SWEET POTATO CHIPS
& HOUSE BREADS

**BLUE POINT OYSTERS
AU GRATIN**
GRUYERE, BACON CRUMBLE,
ANISE LIQOUR

PICKLED KEY WEST SHRIMP
CUKE & RED ONION,
LEMONGRASS GASTRIQUE

**KUNG PAO FRIED
CHICKEN WINGS**
GINGER, GREEN ONIONS,
CRUSHED PEANUTS

LUMP CRAB COCKTAIL
PICKLED SHALLOTS, RADISH,
GRAPEFRUIT VINAIGRETTE

SOUP & SALADS

**SWEET POTATO
& CRAB CHOWDER**
CORNBREAD CROUTON

KNIFE & FORK CAESAR
PARMIGIANO REGGIANO,
CORNBREAD CROUTON,
SMOKED CAESAR DRESSING

**SOUTHERN FALL
CHOPPED SALAD**
PICKLED CUCUMBERS,
GREEN ONIONS, ROASTED BEETS,
HEIRLOOM TOMATOES
HERBS DE PROVENCE VINAIGRETTE

BLT SALAD
HEIRLOOM TOMATO, HOUSE
SMOKED BACON, CHOPPED
ROMAINE, TZATZIKI RANCH

ACCESSORIES

POINT REYES BLUE CHEESE
LUMP CRAB
LOBSTER BEURRE MONTE

PRIME AGED STEAKS & CHOPS

28 DAY DRY AGED PRIME RIBEYE*
18 OZ.

28 DAY DRY AGED PRIME NEW YORK STRIP*
14 OZ.

28 DAY DRY AGED PRIME TOMAHAWK RIBEYE*
32 OZ.

28 DAY WET AGED FILET MIGNON*
10 OZ.

28 DAY WET AGED CHIMICHURRI SKIRT STEAK*
12 OZ.

14 DAY DRY AGED PRIME RACK OF LAMB*
THREE BONE RACK

SAUCES

59 STEAK SAUCE, CHIMICHURRI,
CRÈME FRAICHE HORSERADISH

CHEF'S PLATES

KEY WEST PINK SHRIMP BUTTERNUT SQUASH RISOTTO
TENNESSEE PROSCIUTTO VELOUTE'

FALL VEGETABLE RISOTTO
BUTTERNUT SQUASH, CHARRED CARROTS, SWEET POTATO, RICOTTA
CHEESE

48 HOUR BRAISED OXTAIL
RICOTTA GRITS, SORGHUM

HOUSE SMOKED CHICKEN
PIMENTO CHEESE MASH POTATOES, REDEYE GRAVY

MKT CATCH
CHEF'S DAILY CREATION

PASTRAMI BERKSHIRE PORK BELLY & DIVER SCALLOP
STONE GROUND GRITS, BRAISED GREENS, BEET PAINT, PAN JUS

SIDES

SAUTEED ASPARAGUS
MASHED POTATOES
ROASTED HEIRLOOM CARROTS
HOUSE CUT ROASTED GARLIC & PARM FRIES
ROASTED MUSHROOMS
PIMENTO MAC & CHEESE
MESS O GREENS & LARDONS