

703

BAR + KITCHEN

“At 703, we serve snacks & small plates, designed for sampling & sharing in the southern family tradition. We would like to thank our farmers and suppliers, *highlighted throughout our menu*, for their passion and dedication that enriches our cooking.”

– Chef Peter McCall

SNACKS

SPICED VIRGINIA PEANUTS, 3

EGG SALAD TOAST *bourbon smoked paprika, bacon & chives*, 3

MOM'S PIMENTO CHEESE *crostini & pickle relish*, 3

AUTUMN OLIVE FARM PORK CROQUETTES *aioli*, 4

CHICKEN WINGS *Alabama white sauce, shaved celery, pickled carrots & Firefly Farms blue*, 6

GRILLED CHESAPEAKE BAY OYSTERS (6) *biscuit butter, bacon & chives*, 12

RESTAURANT WEEK WINTER 2019

3 SMALL PLATES or 2 SMALL PLATES + DESSERT - \$35 PER PERSON

does not include tax or gratuity - must be enjoyed by entire table

SEASONAL SMALL PLATES

FROM THE GARDEN

SHAVED BROCCOLI SALAD *bacon, honey crisp apple, pecans & Amber Sixteen cheddar*, 8

BABY ROMAINE CAESAR *garlic croutons & parmesan*, 8

ROASTED GOLDEN BEETS *almonds, blood orange, Firefly Farms goat cheese & red wine vinaigrette*, 9

SUNCHOKES SOUP *beech mushrooms & crispy sunchokes*, 8

GRAINS + PASTA

BUTTERNUT SQUASH MAC & CHEESE *Tuscan kale & herb breadcrumbs*, 12

LOBSTER RISOTTO *Anson Mills Charleston gold rice, prosecco & seaweed butter*, 15

HANDMADE TAGLIATELLE *Autumn Olive Farm pork sausage ragu & parmesan*, 14

FROM THE SEA

LAGER STEAMED MUSSELS *Devil's Backbone Vienna Lager, andouille sausage & grilled bread*, 12

PAN SEARED SIXTY SOUTH SALMON* *pomegranate glaze, grilled broccolini, Anson Mills benne seed tahini & dill*, 16

ROASTED SCALLOPS* *cauliflower puree, roasted fennel, grapefruit & pink peppercorns*, 18

FROM THE LAND

COUNTRY FRIED STEAK *72-hour short rib, Autumn Olive Farm sausage gravy, collard greens, poached egg & pickled onion*, 14

AYRSHIRE FARM CHICKEN POT PIE *puff pastry, carrots, peas & gravy*, 16

BUTTERMILK FRIED Ayrshire Farm CHICKEN *french toast, cider slaw, honey & house hot sauce*, 16

CIDER BRAISED PORK OSSO BUCO *Anson Mills grits, roasted apples, brussels sprouts & sage* 17

SPICE RUBBED ANGUS BEEF RIBEYE *potato puree, wild mushrooms & red wine glaze*, 18

NOT A SMALL PLATE

THE BURGER *double smashed patty, American cheese, pickles, iceberg, Duke's mayo, potato bun & fries*, 15

DESSERTS

CHOCOLATE PIE *pecan shortbread, cream cheese mousse, Maker's 46 caramel*, 7

BUTTERMILK PANNA COTTA *spiced plums & almond crumble*, 7

WARM CHOCOLATE BROWNIE *honeycomb candy & pumpkin ice cream*, 7

MOORENKO'S ICE CREAM & SORBET (2 scoops) *salted caramel praline, black raspberry chocolate chip or pumpkin, vanilla, black raspberry sorbet or chocolate sorbet*

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness, especially if you have certain medical conditions. Alert your server if you have any special dietary requirements