

Sawyer

SHARED / SALADS

Crab Mac + Cheese <i>gruyere, fiscalini, and american cheese</i>	\$14	Blue Cheese Wedge <i>butter lettuce, point reyes, heirloom cherry tomatoes, bacon & egg vinaigrette, garlic bread crumble</i>	\$13
Smoked Trout Salad <i>horseradish crème fraiche, blue lake green beans, arugula, lemon vinaigrette</i>	\$17	Brussels Sprouts <i>shiro shoyu broth, bonito flakes, poached egg, toasted sesame seeds</i>	\$12
Candy Cane Beets <i>red wine juniper berry gastrique, blackberries, pistachios, nutmeg ricotta</i>	\$12	Grilled Asparagus <i>olive oil, sea salt</i>	\$7
Pimiento Cheese Deviled Eggs <i>saltine crumble, dill pickles</i>	\$8	Sawyer Frites <i>kennebec potatoes, garlic aioli, mornay, sunny egg</i>	\$11
Southern Chop Salad <i>cabbage, red quinoa, cherry tomatoes, grilled corn, pickled red onions, fresnos, lemon, garlic anchovy dressing</i>	\$11	Hand Cut Fries <i>house cut kennebec potatoes</i>	\$7
Shrimp + Grits <i>Anson Mills grits, rock shrimp, bacon, fiscalini cheddar, cajun butter</i>	\$15	Hush Puppies <i>chipotle honey, spiced butter</i>	\$8

MAINS

Lobster Roll <i>warm lobster, beurre monte, tarragon, parsley, house made bun, kennebec fries</i>	\$22	Catfish Po Boy <i>cornmeal crusted catfish, pickles, remoulade, iceberg, tomato, crystals hot sauce + fries \$3</i>	\$12
Hokkaido Scallops Risotto <i>satsuki rice risotto, shishitos, parmesan cheese</i>	\$24	P.E.I. Black Mussels <i>italian sausage, white wine, garlic and shallots served with grilled bread</i>	\$17
Spring Vegetable <i>leek veloute, maitake mushrooms, baby turnips, bloomsdale spinach, red and yellow baby carrots</i>	\$14	Fried Chicken Sandwich <i>house made dill pickles, red cabbage slaw, kennebec fries or mixed green salad</i>	\$16
Yellow Tail <i>kabocha squash, baby turnips, maple glaze, puffed farro</i>	\$22	Branzino <i>mediterranean sea bass, leek veloute, maitake mushrooms, rice pilaf</i>	\$24
Sawyer Burger <i>caramelized onions, pepper jack, roasted jalapeños, pickles, mac sauce, organic egg \$2, + bacon \$2, + avocado \$2</i>	\$16	Fried Chicken <i>dijon whole grain mustard jus, lettuce, potato mouseline</i>	\$18
		Hanger Steak <i>baby carrots, parsnip puree, bloomsdale spinach, carrot ginger glaze</i>	\$22

