



407-902-6079

chefdave@mrgrassfed.com

<https://mrgrassfed.com/>

French/Southern American Menu

Appetizers

Shrimp and Grits à la Provençale - Wild-caught shrimp sautéed with garlic, tomatoes, and herbs de Provence, served over creamy stone-ground grits.

Duck Rillettes on Crostini - Slow-cooked, shredded duck meat mixed with duck fat, spread on toasted crostini, topped with a fig and bourbon reduction.

Fried Green Tomatoes with Remoulade - Classic Southern fried green tomatoes served with a spicy French remoulade sauce.

Boudin Blanc Sausage with Creole Mustard - A French-style white sausage served with a side of Creole mustard and pickled okra.

Salads

Warm Goat Cheese Salad - Mixed greens topped with a warm, breaded goat cheese medallion, pecans, and a light vinaigrette, combining Southern and French flavors.

Nicoise Salad with Blackened Catfish - A Southern twist on the classic French Niçoise salad, featuring blackened catfish instead of tuna, with local green beans, potatoes, and olives.



407-902-6079

chefdave@mrgrassfed.com

<https://mrgrassfed.com/>

Roasted Beet and Citrus Salad - Roasted beets, mixed citrus segments, goat cheese, and pistachios on a bed of arugula, dressed with a citrus-honey vinaigrette.

Lyonnaise Salad with Pork Belly - Frisée lettuce, crispy pork belly, poached egg, and croutons, dressed with a Dijon vinaigrette.

Entrees

Coq au Vin with Andouille Sausage - A Southern take on the classic French coq au vin, featuring chicken braised in red wine with andouille sausage, mushrooms, and pearl onions.

Bouillabaisse with Cornbread Rouille - A Southern-French fusion seafood stew with local fish and shellfish, served with a spicy cornbread rouille (a type of garlic bread spread).

Ratatouille-Stuffed Collard Greens - Collard greens stuffed with a traditional French ratatouille, topped with melted Gruyère cheese.

Crawfish Étouffée over Grits - A rich, spicy crawfish étouffée served over a bed of creamy grits instead of rice, blending Cajun and French influences.

Duck Confit with Sweet Potato Dauphinoise - Slow-cooked duck leg with crispy skin, served with layers of sweet potatoes in a creamy sauce, a twist on the classic French gratin.



407-902-6079

chefdave@mrgrassfed.com

<https://mrgrassfed.com/>

Grilled Ribeye with Café de Paris Butter - Grass-fed ribeye steak grilled to perfection, topped with a flavorful herb and anchovy butter, served with haricots verts.

Sides

Braised Collard Greens with Lardons - Collard greens slowly braised with French lardons and a splash of apple cider vinegar.

Garlic-Herb Roasted Root Vegetables - A mix of seasonal root vegetables roasted with garlic and Provencal herbs.

Cajun Spiced Ratatouille - A Southern twist on the classic French vegetable dish, spiced with Cajun seasoning.

Cornbread Madeleines - Miniature cornbread cakes baked in a Madeleine mold, offering a delightful fusion of Southern and French baking.

Sautéed Green Beans with Almonds - Haricots verts sautéed with butter and topped with toasted almonds.

Herbed Cheese Grits - Creamy grits infused with a blend of French cheeses and herbs.



407-902-6079

chefdave@mrgrassfed.com

<https://mrgrassfed.com/>

Okra and Tomato Gratin - Sliced okra and tomatoes baked in a creamy sauce, topped with a crispy breadcrumb and cheese topping.

Desserts

Bourbon Peach Clafoutis - A Southern adaptation of the classic French dessert, featuring ripe peaches soaked in bourbon, baked into a custard-like batter.

Beignets with Chicory Coffee Sauce - Light, airy beignets served with a rich chicory coffee sauce, blending New Orleans and French café culture.

Lemon Lavender Pound Cake - A moist pound cake infused with lemon and lavender, glazed with a lemon icing, combining Southern comfort with French flair.

Pecan Praline Crème Brûlée - A creamy crème brûlée with a caramelized sugar crust, mixed