



407-902-6079

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<https://mrgrassfed.com/>

The South with a Spin

(Southern American with Korean and Japanese Influence)

Appetizers

Kimchi Deviled Eggs - A twist on the classic Southern appetizer, incorporating finely chopped kimchi into the filling for a tangy, spicy kick.

Pulled Pork Gyoza - Japanese-style dumplings filled with slow-cooked, pasture-raised pulled pork, seasoned with a blend of Southern spices and served with a soy-sesame dipping sauce.

Beef Bulgogi Lettuce Wraps - Grass-fed beef bulgogi served in crisp lettuce leaves, topped with a spicy mayo and pickled vegetables for a refreshing, low-carb starter.

Chicken Yakitori Skewers - Marinated pasture-raised chicken grilled on skewers, glazed with a bourbon-infused teriyaki sauce, combining Southern and Japanese flavors.

Salads



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Seared Duck Breast Salad - Slices of seared duck breast atop a salad of mixed greens, local berries, and a miso vinaigrette.

Spicy Pork Belly Salad - Crispy, spicy pasture-raised pork belly over a bed of arugula and Asian pear slices, dressed with a ginger dressing.

Grilled Peach and Burrata Salad - Char-grilled local peaches and creamy burrata on a bed of mixed greens, drizzled with a balsamic reduction.

Soba Noodle Salad - Cold soba noodles tossed with julienne vegetables, a sesame-soy dressing, and topped with shredded, smoked chicken.

Entrees

Braised Beef Short Ribs - Grass-fed beef short ribs, slowly braised with a gochujang (Korean chili paste) and bourbon mixture, served with mashed sweet potatoes.

Shrimp and Grits with a Twist - Wild-caught shrimp sautéed with a kimchi-bacon jam, served over creamy stone-ground grits.

Fried Chicken Katsu - Crispy, panko-breaded pasture-raised chicken breast, served with a drizzle of spicy mayo and a side of pickled vegetables.

Pork Belly Bossam - Slow-roasted, pasture-raised pork belly served with lettuce wraps, spicy radish salad, and a side of Southern-style collard greens.



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Grilled Mackerel - Whole mackerel grilled with a miso glaze, served with a side of kimchi collard greens.

Duck Ramen - Rich duck broth with soft-boiled eggs, slices of roasted duck, and fresh ramen noodles, garnished with green onions and nori.

Sides

Kimchi Mac and Cheese - A creamy, spicy twist on the classic Southern mac and cheese with a kimchi infusion.

Sweet Potato Fries - Baked sweet potato fries seasoned with a blend of Korean spices, served with a spicy aioli dip.

Collard Greens with Bacon and Miso - Slow-cooked collard greens with chunks of bacon and a hint of miso for umami depth.

Roasted Brussels Sprouts - With a gochujang honey glaze and crispy shallots.

Grilled Asparagus - Topped with a sesame-soy drizzle and toasted sesame seeds.

Cornbread Muffins - Infused with jalapeno and served with grass-fed butter.



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Japanese Potato Salad - Creamy potato salad with cucumbers, carrots, and a hint of wasabi.

Desserts

Green Tea Cheesecake - A creamy cheesecake with a subtle matcha flavor, served with a raspberry coulis.

Pecan Pie with Miso Caramel - A classic Southern pecan pie with a twist of miso in the caramel for added depth.

Sweet Potato Mochi - Sweet potato infused mochi balls, dusted with kinako (roasted soybean flour) and served with a side of whipped cream.

Bourbon Peach Sorbet - A refreshing sorbet made from ripe local peaches and a splash of bourbon, embodying the essence of the South with a Japanese minimalism.