

MINT

THE RESTAURANT

BRUNCH MENU | FALL · WINTER

- BLOODY MARY & MANMOSAS TWO FOR ONE -

French Toast Breakfast 11.95

Brioche French toast, brown sugar bacon, mint butter, whipped cream, fresh jam

Steak & Eggs Benedictine 14.95

Two eggs "you call it", grilled beef tenderloin, sautéed asparagus, beurre rouge

Crab Cake Benedictine 13.95

Two crab cakes, two poached eggs, hollandaise, shaved asparagus salad with champagne vinaigrette

Country Omelette 10.95

Sautéed house made sausage, tomatoes, red onions, asparagus, brie

Mint Big Breakfast 11.95

2 eggs "you call it", hash, grits, two strips of bacon, biscuit & gravy

Not Your Grandma's Chicken & Biscuits 11.95

House made biscuit, fried chicken breast, honey-rosemary butter, grits

Mint The Restaurant "Butter" Burger 11.95

House-grind prime beef, vermont white cheddar, fried pickles, crystal hot sauce aioli, brown sugar bacon, fried egg

Grits & Grillades 20.95

Original Grit Girl cheese grits & prime petite filet in a veal demi glaze
ADD POACHED EGG | 1.00

Beignet Basket 6.95

Raspberry & caramel bourbon dipping sauces

OPEN DAILY AT 11 AM SUNDAY 10 AM | 601.898.MINT PH MINTTHERESTAURANT.COM

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DESSERT MENU | FALL 2011

Pear Tart

Crème fraiche whipped cream, toasted walnuts

7.95

Boston Cream Pie

Butter cake, vanilla cream, chocolate

7.95

Flourless Chocolate Cake

Dark chocolate cake, raspberries, chocolate
chip marshmallows

7.95

Seasonal Crisp or Cobbler

Ask your server for details

7.95

Creole Cream Cheese Cheesecake

House made creole cream cheese, blackberries
lemon, brown sugar crunch

7.95

SOUPS

- She Crab Soup** 5.95 / 9.95
Chive oil, crab and sherry
- Butternut Squash Bisque** 4.95 / 8.95
White chocolate cream

APPETIZERS

- Fruits of the Gulf** 13.95
Seasonal seafood, Pernod garlic butter
-  **Mint Mini Burger & Pulled Pork Slider** 11.95
House-ground Prime Beef mini burger, pulled pork slider with slaw, truffle parmesan French fries, pickled watermelon rind, balsamic spiked watermelon
- Onion Straws** 6.95
Comeback sauce & chipotle BBQ
- Duck Nachos** 11.95
Duck confit, gouda cheese, mint pico de gallo, pickled red onions, corn tortilla, blackberry syrup
-  **Crab Salad & Tuna Tartare** 13.95
Celery, onions, tarragon, potato chips, tuna, scallions, spicy ponzu
-  **Tuna Crudo** 8.95
Pickled cabbage slaw, olive oil, smoked sea salt
- Crispy Calamari** 9.95
Fried calamari, pepperoncini, garlic

SALADS

- Spinach Salad** 9.95
Spinach, spiced pecans, Maytag blue cheese, roasted bell peppers, warm bacon vinaigrette dressing
- Mint Mixed Green Salad** 7.95
River Ranch greens, goat cheese, brown sugar bacon, red onions, spiced pecans, sherry vinaigrette
-  **Broken Caesar Salad** 7.95
Romaine, deviled eggs, asiago, crostini
- Cantonese Salad** 10.95
Field greens, chilled udon noodles, chili aioli
ADD SEARED TUNA | 6.00


 Consuming meat or fish cooked to less than minimum temperatures may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

FROM THE GRILL

-  **Hand-Cut Ribeye** 37.95
Creole spiced ribeye, bruleed bone marrow, roasted garlic mashed potatoes, braised greens, bordelaise
-  **Filet of Prime Beef Tenderloin** 35.95
Prime filet, gnocchi, brussels sprouts, onion confit, fig demi
- Rosemary-Garlic Roasted Chicken** 22.95
Root vegetable puree, spiced pecans, bacon lardoons, green beans
- Grilled Pork Loin** 26.95
Sweet potato pie, polenta, sautéed greens, Carolina BBQ
-  **Mint The Restaurant "Butter" Burger** 14.95
House-ground prime beef, Vermont white cheddar, fried pickles, crystal hot sauce aioli, brown sugar bacon
ADD FRIED EGG | 1.00
-  **Grilled Tuna Pad Thai** 24.95
Pan fried noodles, peanuts, Sriracha™ vinaigrette, cabbage spring roll

ENTREES

- Shrimp & Grits** 19.95
House-made tasso ham, Mississippi mushrooms, bacon lardoons, vidalia onions, rosemary, pepper jack cheese grits
-  **Pan Roasted Duck Breast** 25.95
BBQ black eyed peas, corn bread pudding, quail egg
- Mint Julep Chicken & Waffles** 18.95
Mint sweet tea brined chicken, belgian waffle, mint butter, George Dickel Syrup, mint
-  **Braised Lamb Shank** 23.95
White bean puree, roasted ratatouille, lamb demi
- Pan Roasted Redfish** 25.95
Stewed okra & tomatoes, scallions, crabmeat
-  **Seared Scallops** 24.95
Spicy corn relish, smoked tomato vinaigrette
- Chef's Daily Special** Market Price

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SOUPS

- She Crab Soup** 5.95 / 9.95
Chive oil, crab
- Butternut Squash Bisque** 4.95 / 8.95
White chocolate cream

APPETIZERS

- Fruits of the Gulf** 11.95
Seasonal seafood, Pernod garlic butter
-  **Mint Mini Burger & Pulled Pork Slider** 11.95
House-ground Prime Beef mini burger, pulled pork slider with slaw, truffle parmesan French fries, pickled watermelon rind, balsamic spiked watermelon
- Onion Straws** 6.95
Comeback sauce & chipotle BBQ
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Romaine, deviled eggs, asiago, crostini
- Cantonese Salad** 10.95
Field greens, chilled udon noodles, chili aioli
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ENTREES

- Mint Julep Chicken & Waffle** 13.95
Mint sweet tea brined chicken, belgian waffle, mint butter, George Dickel Syrup, mint
- Fettuccine Carbonara** 12.95
Fettuccine, bacon, chicken, cream sauce
- Grilled Fish Tacos** 12.95
Your choice red fish or shrimp and served with charred tomatillo sauce, pico de gallo, cilantro cabbage slaw
- Pan Roasted Mahi Mahi Gumbo** 13.95
Stewed okra and tomatoes, scallions, crabmeat
- Shrimp & Grits** 13.95
House-made tasso ham, Mississippi mushrooms, bacon lardoons, Vidalia onions, rosemary, pepper jack cheese grits

SANDWICHES

SUBSTITUTIONS AVAILABLE FOR AN ADDITIONAL CHARGE:

MIXED GREEN SALAD | 2.00

TRUFFLE SCENTED FRENCH FRIES OR SWEET POTATO FRIES | 2.00

-  **Grilled Hanger Steak Sandwich** 14.95
Chili Marinated Hanger Steak, peperonata, mizzuna, cheddar cheese
-  **Mint The Restaurant "Butter" Burger** 11.95
House-grind prime beef, Vermont white cheddar, fried pickles, Crystal hot sauce aioli, brown sugar bacon
ADD FRIED EGG | 1.00
- Crab BLT** 14.95
Jumbo lump crab meat, Benton's bacon, arugula, tomato, Crystal hot sauce aioli
- Turkey Melt** 9.95
Roasted turkey, aged cheddar, mizzuna, red onion, tomato, basil aioli
- Ultimate Grilled Cheese Sandwich** 8.95
Oven dried tomatoes, caramelized onions, bacon, cheddar, butternut squash bisque

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