

# DEVILS GRILL

## Soup

### *Chef's Selection*

Please inquire with your server 6

### *Autumn Mushroom Soup*

A.M. Fog Mushrooms, Veal Stock,  
Garlic Croutons 7

## Appetizers

### *Grilled Cheese and Tomato Soup*

Housemade Pimento Cheese, Spanish Olives,  
Sunflower Oat Bread, Smoked Tomato Cream 8

### *Baltimore Crab Cake*

Sweet-Crisp Slaw,  
House Made Lime Pickles 10

### *Yukon Potato Skins*

Duck Confit, Caramelized Onions, Crème Fraîche 9

### *Seared Chesapeake Scallops*

Parsnip Purée, Tumbleweed Onions, Kumquat  
Marmalade, Key Lime Vinaigrette 12

### *Rumaki*

Broken Arrow Ranch Venison Liver, Smoked Bacon, Water Chestnuts, Habanero Mustard 8

## Salads

### *Autumn House Salad*

Hot House Cucumber, Local Mesclun, Grapefruit  
Suprêmes, Port Soaked Cranberries, Candied Pecans,  
Goat Cheese, Vidalia Onion Vinaigrette 8

### *Iceberg Wedge*

Grape Tomatoes, Smoked Bacon,  
Gorgonzola Dressing 7

### *Caesar*

Hearts of Baby Romaine, Parmesan Tuille,  
Creamy Caesar, Toasted Panko 7

### *Winter White Salad*

Shaved Fennel, Orange, Black Radish,  
Red Onion, Arugula, White Balsamic 8

## Entrées

### *Baltimore Crabcakes*

Stone Ground Parmesan and White  
Cheddar Grits, Sweet-Crisp Slaw,  
House Made Lime Pickles 29

### *Grilled Angus Filet*

Buttery Yukon Mash, Wilted Spinach,  
Onion Brulée, Port Jus 35

### *Steak Frites\**

Grilled Flat Iron, Caramelized Shallot Butter,  
House Made Fries, Garden Cress,  
Spicy Ketchup 30

### *Roast Florida Red Grouper*

Gingersnap Crust, Sake Marinade,  
Horseradish Mash, Garlic Oil 29

### *Grilled N.C. Veal Chop*

Idaho Hash, English Mustard Jus, Brussels  
Sprouts with Leeks and Brown Sugar Bacon 34

### *Japanese Eggplant*

Panko, Herbs de Provence, Chilled Quinoa Salad,  
Tomato Coulis, Parmesan 18

### *Seared Scottish Salmon*

Washington White Beans, Mustard Greens, Tokyo  
Turnip and Rutabaga Sauté, Yuzu Butter 27

### *Duck Leg Confit*

Crisp Skin, Tender Dark Meat, Black Cherry/  
Vanilla Demi-Glace, Tagliatelle,  
Sweet Cream Chive Butter 25

### *Sautéed Shrimp and Grits*

Molasses Barbecue, Sweet Peppers, Surry County Sausage, Scallions, Stone Ground Grits  
with Parmesan and White Cheddar 26

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*