

ANCHUCA

— CIRCA 1830 —

HISTORIC MANSION AND INN

Appetizers

Mixed Salad 6

Spring Mix | Shaved Carrots | Red Onion | Grape Tomatoes | Croutons | Balsamic

Bisque 6/9

Asparagus | Garlic | Cream Cheese | Onion | Paprika Oil

Gumbo Du Jour 8/12

Dark Roux | Trinity | Chicken | Sausage | Okra | Bell Peppers | Tomatoes | Rice

Southern Spreads 6 each, 15 for all three

Pimento Cheese | Butterbean Hummus | Country Pâté

Glenwood Rumaki 13

Smoked Bacon | Cane Syrup | Brown Sugar | Water Chestnuts

Shrimp Cocktail 12

Poached Shrimp (6) | Anchuca Cocktail Sauce | Fresh Lemon

Entrees

Brandy Apple Chicken 21

Chicken Thighs (2) | Brandy Apple Glaze | Loaded Mashed Potatoes | Braised Spinach

Shrimp & Grits 23

Pimento Cheese Grits | Creole Sauce Piquant | (8) Shrimp

Paneed Catfish 24

Creole Hoppin' John | Braised Spinach | Brown Butter | Pistachio Gremolata

Pork Tenderloin 22

Sweet Gravy | Loaded Mashed Potatoes | Braised Spinach

Shrimp Tortellini 24

Tricolor Tortellini | Poached Shrimp (8) | Braised Spinach | Italian Crème Sauce | Parmesan

Lemon Basil Barramundi 25

Seabass | Lemon Basil Butter | Ginger | Basmati Rice | Braised Spinach

Additional Sides 3

Pimento Cheese Grits | Braised Spinach | Loaded Mashed Potatoes | Sautéed Green Beans