

Sabida's

Appetizers

Raw Oysters	MKT
Served with house cocktail sauce and lemon*	
Salumi Board	14
Chef's selection of cured meats, house beer mustard, pickled vegetables, grilled bread	
Cheese Board	14
Chef's selection of cheeses, seasonal jam, candied pecans, local honey, grilled breads	
Fried Deviled Eggs	12
House pimento cheese egg mousse, Dijon-honey mustard, aleppo pepper	
Grilled Pork Belly	12
Cumin & brown sugar roasted pork belly, Sake marinated pineapple & jalapeno salsa, spicy ponzu glaze	
Buffalo Fried Oysters	13
Fried Gulf oysters, buffalo sauce, bleu cheese crumbles, city roots micro celery, house bacon	
Fried Green Tomatoes	12
Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree	

Soup & Salads

Tomato Basil Gazpacho	8
Fresh basil, feta cheese	
Chickpea Salad	8
Lemon EVOO & red wine vinegar tossed chickpeas, cucumber, heirloom tomatoes & shaved red onion	
Wedge Salad	10
Iceberg lettuce, champagne-blue cheese dressing, house smoked bacon, gorgonzola crumbles, smoked tomato chutney, green onion	
Pear & Arugula	10
Freshly Grown Farms arugula, toasted pistachio, golden raisins, crumbled goat cheese, pear, honey-champagne vinaigrette	
House Salad	9
FGF mixed greens, strawberries, blueberries, toasted almonds, pickled okra, feta cheese, blood orange & mint vinaigrette	

Executive Chef ~ Josh Rogerson

*-Please note substitutions may require a \$4 charge
-There is a \$3 charge to split salads, \$6 for entrees
-Corkage Fee \$25 per bottle, 1 bottle per table limit*

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

Specials

Grilled Mahi Mahi	32
Grilled Atlantic Salmon	28
Creamed jasmine rice, sauteed broccolini, roasted red pepper coulis	
Pasta du Jour	30
Fettuccine hand-rolled daily, blackened shrimp, pancetta, red onion, English peas, peppadew peppers, white wine butter sauce	
Grilled Teres Major	32
10oz chili-garlic rubbed beef shoulder tender, roasted fingerling potatoes, grilled asparagus, whole grain mustard & bourbon BBQ sauce	

Entrees

Shrimp & Grits	24
Sautéed shrimp, roasted peppers, house smoked bacon, pork sausage, smoked white cheddar, bourbon cream, Adluh grits, fried green tomato	
Seared Sea Scallops	35
House bacon, tomato & summer squash succotash, smoked corn puree, sriracha-maple glaze	
Grilled Pork Chop	30
Sangria brined pork chop, bacon & jalapeno loaded creamed corn, sauteed broccolini, chipotle BBQ sauce, basil pickled "pepperonata"	
Grilled Venison Tenderloin	59
10oz. Durham Ranch venison tenderloin, grilled eggplant, bell pepper, poblano & onions, blueberry & red onion gastrique	
Filet Mignon	38
Certified Angus Beef 6oz. filet mignon, Asiago & shallot mashed potatoes, grilled asparagus, red wine demi-glace	
10oz Filet	49
Add Grilled Scallop or Shrimp	9
Zoodle Pasta	22
Yellow squash & zucchini "noodles", grape tomato, red onion, bell pepper & poblano, arugula, basil pesto	

For the Table

<i>Bacon Gouda Mac & Cheese</i>	<i>11</i>
<i>Grilled Asparagus</i>	<i>10</i>
<i>Asiago & Shallot Mashed Potatoes</i>	<i>10</i>
<i>Jalapeno & Bacon Loaded Creamed Corn</i>	<i>11</i>

Updated 4-23-21