

Brunch

SATÉ

A NEW AMERICAN EXPERIENCE

STARTERS

Elote Deviled Eggs	12
Charred Corn, Cotija, Tajin	
Pimento Cheese Fritters	10
Bacon Marmalade	
PB&J Whiskey Sticks	12
"Screwball" Peanut Butter Whiskey Caramel Strawberry Melba, Vanilla Mascarpone	
Nana's Biscuits & Gravy	9
Rosemary Peppercorn Béchamel, Andouille	

GREENS

Citrus	14
Toasted Pistachio, Strawberry, Mandarin Orange Farmers Cheese, Avocado, Citrus Vinaigrette	
House	11
Boursin Cheese Hushpuppies, Heirloom Tomato Cucumber, Carrot, Black Garlic Vinaigrette	

SWEETS

Strawberry Shortcake Spring Rolls	10
Vanilla Mascarpone, Melba, Million Dollar Pound Cake	
Bread Pudding	12
Marshmallow Brûlée, "Screwball" Peanut Butter Caramel	
Drunken' Banana Puddin'	10
Bananas Foster, Pecans, Waffle Cone	

MAINS

Fruity Pebble French Toast	16
Vanilla Mascarpone, Strawberry Melba, Maple Sausage	
Country Fried Steak & Eggs	24
Fried Eggs, Nana's Gravy, Boursin Cheese Grits	
Avocado Toast	22
Lobster, Poached Egg, Asparagus, Pickled Onion, E.T. Spice	
Shrimp & Grits	20
Cajun Cream, Smoked Sausage, Boursin Cheese Grits	
Bananas Foster Pancakes	18
Champagne Butter, Pecans, Maple Sausage	
Hot Honey Chicken Biscuit	16
Fried Egg, American Cheese, Peach Marmalade Arugula, Home Fries	
Smoked Brisket Omelet	20
Fontina Cheese, Pickled Onion, Hollandaise, Cilantro, Home Fries	
Crab Cakes Benedict	20
Poached Egg, Hollandaise, Arugula, Home Fries	
Chicken & Waffles	18
Champagne Butter, Hot Honey	
BLT Stack	20
Fried Green Tomato, Crispy Pork Belly, Pimento Cheese Bacon Marmalade, Frisée, Home Fries	
Lamb Burger*	20
Dill Aioli, Fontina Cheese, Tomato Relish Crispy Beets, Home Fries	

MIMOSAS

O.G. (Pick Your Juice)	5	Squad Goals	30
Orange, Pineapple, Peach, Grapefruit		Full Bottle, Juice Flight (Choice of four)	
Breakfast Shot	7	Sorbet Mimosa	12
Irish Whiskey, Butterscotch, O.J., Bacon		Raspberry, Strawberry Moscato, Lemon, Mango Peach, Blood Orange, Passion Fruit	
SATÉ Signature Bloody Mary	11	Sorbet Mimosa Flight	34
Vodka, House Roasted Red Pepper Mix, Tajin Rim		Your Choice of Four Above Flavors	

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED. OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Lunch

SATÉ
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STARTERS

Tuna Poké Nachos*	14
Wonton Chips, Cabbage, Nori, Pickled Jalapeño	
Elote Deviled Eggs	11
Charred Corn, Cotija, Tajin	
Mac & Cheese Egg Rolls	12
Bacon Marmalade	
Smoked Brisket Wontons	12
Pineapple Slaw, Pickled Onion, Cilantro, BAMA Sauce	
Crab Cakes	16
Charred Corn Mèlange, Romesco, Micro Arugula Salad	
Crispy Pork Belly	14
Carrot Ginger Purée, Asian BBQ, Pickled Onion	
She Crab Soup	12
Chesapeake Crab Roe, Crème Fraîche, Sherry, Greens	

MAINS

Sandwiches Served with House Fries or Sweet Potato Wedges

Crab Cake Sandwich	20
House Aioli, Lettuce, Tomato, Pickle, Brioche	
Lobstah' Roll	22
Dill Aioli, Greens, Tomato, Griddled Split Top Brioche	
New England Grinder	17
Vinaigrette, Mayo, Capicola, Turkey, Genoa Salami Smoked Provolone, Lettuce, Tomato, Sweet Peppers	
Hot Honey Chicken	17
House Aioli, Lettuce, Tomato, Pickle, Brioche	
Lamb Burger*	20
Dill Aioli, Fontina Cheese, Tomato Relish, Crispy Beets	
Nana's Chicken	20
Rosemary Peppercorn Béchamel, Haricot Vert Yukon Gold Whipped Potatoes	
Shrimp & Grits	18
Cajun Cream, Smoked Sausage, Boursin Cheese Grits	

GREENS

Make it a Meal: Add Nana's Chicken, Jumbo Shrimp for \$8 or Crab Cake \$10

Citrus	14	Wedge	14
Toasted Pistachio, Strawberry, Mandarin Orange Farmers Cheese, Avocado, Citrus Vinaigrette		Smoked Bacon, Charred Corn, Gorgonzola Heirloom Tomato, Blue Cheese Dressing.	
House	11	Caesar	11
Boursin Cheese Hushpuppies, Heirloom Tomato Cucumber, Carrot, Black Garlic Vinaigrette		Cornbread Croutons, Romano, Heirloom Tomato Smoked Bacon, Parmesan Tuile	

SWEETS

Crème Brûlée	12	Bread Pudding	12
Fresh Cream, Berries, Macaron		Marshmallow Brûlée, Salted Caramel	
Drunken' Banana Puddin'	10	Chocolate Indulgence	14
Banana Fosters, Pecans, Waffle Cone		6 Layers of Award Winning Sinfulness	
Strawberry Shortcake Spring Rolls	10		
Vanilla Mascarpone, Melba, Million Dollar Pound Cake			

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Dinner

SATÉ
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STARTERS

Tuna Poké Nachos* Wonton Chips, Cabbage, Nori, Pickled Jalapeño	14
Elote Deviled Eggs Charred Corn, Cotija, Tajin	11
Mac & Cheese Egg Rolls Bacon Marmalade	12
Smoked Brisket Wontons Pineapple Slaw, Pickled Onion, Cilantro, BAMA Sauce	12
Crab Cakes Charred Corn Mélange, Romesco, Micro Arugula Salad	16
Crispy Pork Belly Carrot Ginger Purée, Asian BBQ, Pickled Onion	14
She Crab Soup Cup 10 / Bowl 14 Chesapeake Crab Roe, Crème Fraîche, Sherry, Greens	14

GREENS

Citrus Toasted Pistachio, Strawberry, Mandarin Orange Farmers Cheese, Avocado, Citrus Vinaigrette	14
House Boursin Cheese Hushpuppies, Heirloom Tomato Cucumber, Carrot, Black Garlic Vinaigrette	11
Wedge Smoked Bacon, Charred Corn, Gorgonzola, Heirloom Tomato, Blue Cheese Dressing.	14
Caesar Cornbread Croutons, Romano, Heirloom Tomato Smoked Bacon, Parmesan Tuile	11

MAINS

Pan Seared Sea Scallops Bacon Marmalade, Carrot Ginger Purée Charred Corn Mélange, Black Garlic Shaved Brussels	38
Bone-In Ribeye* Rosemary Demi-Glace, Yukon Gold Whipped Potatoes Sherry Mushrooms, Grilled Asparagus	62
Crown Apple Pork Tenderloin* Nam Jim, Sweet Potato Mash, Black Garlic Shaved Brussels	32
Shrimp & Grits Cajun Cream, Smoked Sausage, Boursin Cheese Grits	30
Espresso Crusted Lamb Chops* Chimichuri, Sweet Potato Mash, Grilled Asparagus	48
Hoisin BBQ Glazed Salmon* Boursin Cheese Grits, Haricot Vert, Crispy Beets	32
Crab Cakes Romesco, Charred Corn Mélange, Carrot Ginger Purée	38
Nana's Chicken Rosemary Peppercorn Béchamel, Haricot Vert Yukon Gold Whipped Potatoes	28
Charred Cauliflower Steak Romesco, Puffed Rice, Wild Mushroom, Balsamic, Thai Basil	28
Chicken Caprese Burrata Brûlée, Yukon Gold Whipped Potatoes Grilled Asparagus, Balsamic	28
Lamb Burger* Dill Aioli, Fontina Cheese, Tomato Relish Crispy Beets, Truffle Fries	26

SWEETS

Crème Brûlée Fresh Cream, Berries, Macaron	12
Bread Pudding Marshmallow Brûlée, Salted Caramel	12
Drunken' Banana Puddin' Banana Fosters, Pecans, Waffle Cone	10
Chocolate Indulgence 6 Layers of Award Winning Simfulness	14
Strawberry Shortcake Spring Rolls Vanilla Mascarpone, Melba, Million Dollar Pound Cake	10

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Wine

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WHITE

Prochaine Chardonnay Languedoc-Roussillon, France	27 / 7
Sassi Pinot Grigio Neive, Italy - 2022	28 / 7
Ranga Ranga Sauvignon Blanc Marlborough, New Zealand - 2022	30 / 8
Foucher-Lebrun Vouvray Loire, France - 2022	32 / 8
Dipinti LV Sauvignon Blanc Trentino, Italy - 2022	33 / 8
Torrent bay Sauvignon Blanc Motueka, New Zealand - 2022	35 / 8
Adeluna 1300 Chardonnay Mendoza, Argentina - 2022	35 / 9
Michael Shaps Viognier Charlottesville, Virginia - 2016	40 / 9
Domaine des Verches Chardonnay Burgundy, France - 2022	38
Adriano Pinot Grigio Alto Adige Italy - 2022	49
Stulmuller Chardonnay Healdsburg, California - 2021	55
Domaine des Coltabards Sancerre Ménétréol, France - 2022	85

BUBBLES

Azorra Prosecco Treviso, Italy	34 / 7
Innocent Bystander Pink Moscato Victoria, Australia - 2022	34 / 7
Biancavigna Prosecco DOC Brut Prosecco, Italy	42 / 10
Col dei Venti Moscato d'Asti Piedmont, Italy - 2022	45 / 9

RED

Lomas del Marques Tempranillo Rioja, Spain - 2022	25 / 7
Leese Fitch Merlot Sonoma, California - 2022	30 / 7
Noah river Cabernet Sauvignon Napa, California - 2021	32 / 8
Adeluna 1300 Malbec Mendoza, Argentina	33 / 8
Quadri Pinot Noir Veneto, Italy - 2021	34 / 7
Hulabaloo Zinfandel Central Valley, California	35 / 8
Adeluna Cabernet Sauvignon Mendoza, Argentina	35 / 9
Alo Rubis Rouge Grenache Languedoc-Roussillon - 2020	36 / 8
Kate Arnold Pinot Noir Willamette Valley, Oregon - 2021	41 / 9
La Gerla Toscana Sangiovese Tuscany, Italy 2020	41
Parcel 41 Merlot North Coast, California	46
Hedges C.M.S. Cabernet Sauvignon Columbia Valley, Washington - 2020	41
Bott First Flight Syrah Vin de France - 2021	82

ROSÉ

Kind Stranger Rosé Columbia Valley, France - 2022	38 / 8
L'Escarelle Rumeurs Méditerranée Vin de Pays, France - 2022	40 / 8

Cocktails

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SEASONAL - 12

Hot Honey Ol' Fashioned

Bourbon, Hot Honey Syrup, Peach Bitters

The Persimmon Patch

Persimmon Infused Vodka, Mulling Spice Simple, Lemon

Cucumber Crane

Rum, Fresh Juiced Cucumber, Lillet Blanc, Agave, Lime

The Orchard Mule

Bourbon, Apple Cider Syrup, Lime, Ginger Beer

Oaxaca News

Mezcal, Charred Pineapple, Agave, Lime, Rosemary Salt

Fig Brûlée

Cognac, Fig Jam, Vanilla Simple, Lemon

Mexican Candy

Tequila, Mango Nectar, Tamarind, Chamoy, Tajin

Cocktails

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