

# PICÁN

## *Small Plates, Soup & Salads*

---

### PICÁN MAGNOLIA SALAD

*California lettuces with cornbread country croutons, toasted pecans and balsamic honey dressing*

7

### ASIAN PEAR & BENTON'S BACON SALAD

*With baby mustard greens, manchego cheese, toasted peanuts and Creole mustard-cane syrup dressing*

10

### SEA ISLAND SHE-CRAB SOUP

*Carolina Lowcountry favorite with blue crab, cream sherry and crab roe*

13

### TRUFFLED POTATO GNOCCHI

*Yukon Gold potato dumplings with roasted sweet peppers, goat cheese and collard greens pesto*

10

### LOWCOUNTRY SHRIMP & GRITS

*Sautéed wild Texas shrimp with andouille sausage, stone ground grits and brown garlic gravy*

13

### FRIED GREEN TOMATOES

*Gary's Lake Pontchartrain blue crab, shaved radish and Cajun remoulade*

17

### PIMIENTO CHEESE CROQUETTES

*Served with smoked red onion jam, bread & butter pickles and red chile mayo*

9

### SOUTHERN CAESAR

*Hearts of romaine with parmesan grits croutons and creamy garlic dressing*

9

### SMOKED BERKSHIRE PORK BELLY

*Pan crisped pork belly, served with a signature creme biscuit, a 65° egg and a hot pepper jelly*

13

### PAN ROASTED PEI MUSSELS

*Benton's smokehouse bacon, rye whiskey, red Fresno chiles and creamy garlic broth*

12

### "CHICKEN AND WAFFLES"

*Natural chicken livers and hen of the woods mushrooms served with a parmesan waffle and marsala truffle glaze*

11

## *Southern Specialties*

---

### NOLA JAMBALAYA RISOTTO

*Spicy risotto style Louisiana popcorn rice with gulf seafood, smoked pork, roasted chicken wings and parmesan*

22

### WILD MUSHROOM GRITS "ENCHILADAS"

*Stuffed masa crepe with tortilla salad, sheep's milk feta, cilantro and red chile "mole"*

18

### BARBECUED ATLANTIC STERLING SALMON

*Garlicky green beans, wild mushrooms, sweet onion purée and mustard barbeque sauce*

24

### SMOKED BRISKET MEATLOAF

*Made with Creekstone natural beef, served with bbq tomato jam, roasted sweet corn salad and "Big John's" Cajun cheddar aioli*

21

### SORGHUM LACQUERED DUCK

*With sweet potato hash, house andouille braised spigarello, fried duck egg and creme fraiche*

27

### CHEF'S CATFISH DINNER

*Louisiana crawfish, spicy arugula, sheep's milk feta, crispy pecans with sauce étouffée*

25

### COFFEE AND CHILE RUBBED TRI-TIP

*Grilled and sliced, served with a Shiner Bock braised beef oxtail shepherds pie, crisp fried scallions and red eye gravy*

29

### PRATHER RANCH BERKSHIRE PORK CHOP

*Our signature dish using Prather Ranch's certified organic pork- A spicy & sweet glazed 12 oz. chop with Carolina Plantation rice hoppin' john and green tomato chow chow*

35

## *Southern Traditions*

---

### BUTTERMILK SOUTHERN FRIED CHICKEN

*Crisp natural chicken with smoked gouda "mac 'n cheese"*

23

*Tablesides truffled honey service: add 2*

### "LOW & SLOW" BARBECUED PORK RIBS

*Pecan and hickory wood smoked served with peanut-jalapeño coleslaw and molasses barbeque sauce*

25

## *Sides*

---

6 per selection

### MOLASSES GLAZED WINTER SQUASH

*with toasted walnuts and mascarpone cheese*

### SMOKED GOUDA MAC 'N CHEESE

*Picán signature item*

### SAUTEED SPIGARELLO BROCCOLI

*with lemon, shallots and chile oil*

### ROASTED CAULIFLOWER

*With garlic, parmesan and brown butter*

AWARD-WINNING

### SMOKED BRISKET BRAISED COLLARDS

8