

Langdon's

RESTAURANT AND WINE BAR

FIRST COURSE

CHEF'S DAILY CHEESE SELECTION WITH LOCAL WILDFLOWER HONEY
13

COLD-WATER OYSTERS ON THE HALF SHELL
MARKET PRICE

SEARED DIVER SCALLOPS WITH SWEET CORN CREAM AND BASIL OIL
12

SEARED FOIE GRAS OVER TEMPURA FRIED SHIITAKE MUSHROOM WITH SPICY PONZU
18

LOCAL GOAT CHEESE GNOCCHI WITH PROSCIUTTO, ROASTED TOMATOES,
SPINACH AND BASIL
11

LOCAL SHRIMP AND THAI PORK SPRING ROLLS WITH SPICY SOY DIPPING SAUCE
9

BEEF TENDERLOIN CARPACCIO WITH CAPERS, RED ONION, FENNEL
AND LEMON-HORSERADISH VINAIGRETTE
12

SECOND COURSE

CHEF'S SOUP OF THE DAY
9

BABY ARUGULA WITH GOAT CHEESE, CARAMELIZED BOSCH PEARS
AND SMOKY BACON-SHALLOT VINAIGRETTE
10

SWEET BAY ACRES GREENS WITH HEIRLOOM TOMATOES, RED ONION
AND BLUE CHEESE TOSSED IN WHITE BALSAMIC VINAIGRETTE
9

ICEBERG WEDGE WITH BUTTERMILK BLUE CHEESE DRESSING
TOPPED WITH APPLEWOOD SMOKED BACON, CRUMBLER BOILED EGG,
GRAPE TOMATOES AND GREEN ONIONS
11

MAIN COURSE

**BERKSHIRE PORK CHOP WITH SMOKED TOMATO-BRIE GRITS
AND MARINATED PEPPER RELISH**

28

ORANGE-SOY GRILLED SALMON WITH CRISP CUCUMBER SALAD AND AROMATIC RICE

24

**SHRIMP WITH PROSCIUTTO, ROASTED TOMATOES, SCALLIONS AND SMOKED BACON
OVER STONE-GROUND GRITS**

25

**MARKET FISH OVER LEEK AND SWEET CORN RISOTTO
WITH MEYER LEMON AND CHIVE BEURRE BLANC**

28

FRESH TAGLIATELLE BOLOGNESE WITH PECORINO ROMANO

19

**BLACK SKILLET TENDERLOIN OF BEEF WITH ROASTED MUSHROOMS, WHIPPED POTATOES
AND TRUFFLED CABERNET DEMI**

34

RACK OF LAMB WITH PORCINI FARRO, SPINACH AND ANCHO-SHERRY AGRODOLCE

35

**DUCK BREAST AND LEG CONFIT WITH GNOCCHI, HARICOTS VERTS, CORN
AND TART CHERRY GLAZE**

30

HAWAIIAN TUNA WITH ASIAN SLAW, AVOCADO AND GINGER VINAIGRETTE

34

SIDES

6

WILTED SPINACH

-

WHIPPED POTATOES

-

SMOKED TOMATO AND BRIE GRITS

-

SEASONAL VEGETABLE

-

LEEK AND CORN RISOTTO

-

PORCINI FARRO

**GIFT CERTIFICATES AVAILABLE UPON REQUEST
VISIT OUR NEWEST RESTAURANT OPAL IN SEASIDE FARMS**

EXECUTIVE CHEF/OWNER
PATRICK LANGDON OWENS

EXECUTIVE SOUS CHEF
JEFF BROOKHART