

BLASE SOUTHERN STYLE

1920 Hillview Street Sarasota, FL 34239 941-312-6850

ENTREES

BLACKENED JUMBO SHRIMP

Smoked Gouda Grits
Roasted Bell Pepper, Compound Butter
Pickled Onions **\$17**

FRIED CATFISH PLATE

Cajun Crayfish Gravy
Dirty Rice & Beans **\$14**

PAN SEARED GROUPE

Lemon Curd, Succotash, Carrot Puree
Fresh Herbs **\$26**

BRINED & FRIED CHICKEN THIGHS

Crispy Waffle, Maple Gravy, Arugula **\$16**

SOUTHERN FALL MAC&CHEESE

Roasted Mushroom Ragout, Bourbon Onions
Wilted Spinach, Havarti Cream, Macaroni
Finished with Goat Cheese & Scallions **\$16**

DRIED CHERRY & CARAMELIZED ONION STUFFED PORK LOIN

Bourbon Glaze, Dijon Cream
Mashed Sweet Potato
Collard Greens **\$22**

COUNTRY FRIED STEAK

Bourbon Black Pepper Gravy
Mashed Potatoes & Collards **\$18**

GUMBO STYLE MAC&CHEESE

Andouille Sausage, Shrimp, Chicken
Cajun Trinity, Smoked Gouda, Creole Bechamel
Macaroni Finished with Ritz Crackers
Crushed Pork Rinds and Fried Okra **\$14**

GRILLED SALMON

Scallion Corn Bread Panzanella, Radishes,
Pimentos, Mixed Greens
Goddess Dressing **\$22**

HANDHELDS

SERVED WITH FRIES OR SIDE SALAD

BLACK ANGUS BURGER

Pimento Cheese, Bacon, Bourbon Onions
Tomato on a Toasted Bun **\$16**

PLANT BASED BURGER

Swiss, Roasted Mushrooms and Onions
Basil Mayo on a Toasted Bun **\$16**

TURKEY BURGER

Ground Turkey, Bacon Jam, Smoked Gouda
Bourbon Onions, Arugula, Tomato
Peanut Pesto on a Toasted Bun **\$16**

PULLED DUCK CONFIT

Carolina Gold BBQ Sauce, Onion Jam
Tomato and Arugula on a
Toasted Bun **\$16**

FRIED GROUPE

Lettuce, Tomato, Onion
Pickle Tartar on a Toasted Bun **\$18**

GRILLED SALMON CLUB

Grilled Salmon, Bacon, Bourbon Onions
Fried Green Tomato, Romaine
Honey Brown Mustard on a
Toasted Bun **\$16**

DESSERTS

CHOCOLATE BUTTER CAKE

with HAZELNUT GANACHE
\$6

BOURBON PECAN PIE

with 4 ROSES WHIPPED CREAM and
LOCAL HONEY
\$6

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STARTERS

BAKED OYSTERS

Stuffed with Bacon, Caramelized Onions,
Parmesan Truffle Hollandaise **\$16**

BLACK EYE PEA HUMMUS

Served with Peanut Pesto, Shaved Country
Ham and Fried Pita Bread **\$13**

BRULEED GOAT CHEESE

Creamed Goat Cheese, Orange Marmalade,
Roasted Garlic with Ritz Crackers **\$10**

CRISPY LOADED DUCK FAT FRIES

Smoked Gouda & Cheddar
Smoked Bacon Lardons
Sour Cream and Chives **\$10**

CRISPY ST. LOUIS RIBS

Carolina Gold BBQ, Fried Green Tomatoes
Chopped Peanuts & Pork Rinds **\$12**

DEVEILED EGGS

Gouda Cheese Filling, Bacon Jam
Cornbread Crumbs **\$8**

FLASH FRIED BRUSSELS SPROUTS

Bacon, Smoked Gouda, Brown Mustard,
Lemon Curd and Roasted Onion Relish **\$12**

LYNCHBURG LEMONADE WINGS

Chicken Wings in a Bourbon Honey Lemon
Glaze served with Buttermilk Ranch and Celery
Sticks **\$13**

NASHVILLE HOT CALAMARI

Crispy Calamari tossed in House Spice Blend
with Pickled Peppers and a Dill Pickle Tartar
Sauce **\$11**

PIMENTO CHEESE DIP

Three Cheeses baked with Pimento and Spices
served with Fried Pita Bread **\$10**

SOUPS & SALADS

SHE CRAB SOUP

with Chives and Sherry Crema **\$6**

ROASTED BEET SALAD

Arugula, Fresh Mozzarella, Basil, Balsamic and
Black Truffle Avocado oil **\$11**

FARMHOUSE SALAD

Butter Lettuce, Cucumber, Fried Okra,
Pickled Red Onion, Tomato and
Dill Buttermilk Ranch **\$10**

SOUTHERN CAESAR

Romaine, Shredded Cheddar, Sun Dried
Tomatoes, Cornbread Croutons,
Chipotle Ranch Dressing **\$10**

Add a Protein

Chicken \$4 Salmon \$6
Shrimp \$4

SPECIALS

please ask your server about
todays specials

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions

Section 3-603.11 FDA Food Code