



# SUPPERLAND



## LATE NIGHT MENU

served until 45 minutes before closing time

### CHILLED SEAFOOD

#### Seafood Tower\* 145

shrimp cocktail, dressed lump crab,  
ceviche, raw oysters, lobster salad

#### East Coast Oysters\* 18

Blue Point 18 | Rotating Selection MP  
served raw, seasonal mignonette

#### Shrimp Cocktail 18

three shrimp, house cocktail sauce



#### CAVIAR! Osetra Caviar\*

Classic 146

blinis, crème fraîche, egg salad, chives  
*sustainably farmed in marshallberg, nc*

#### Roasted Oysters\* 19

lightly grilled, smoking ember butter

#### Sausage Gravy Croquettes 13

panko-fried, black pepper & sage  
gravy, house sausage, pickled onion

#### Baked Brie Bites 16

house puff pastry,  
melty brie, orange jezebel

#### Porridge Bread 9

homemade with anson mills grits,  
seasonal butter flight

#### Warm Onion Dip 12

caramelized onions, creamed cheese,  
housemade potato chips  
*...add jumbo lump crab +18*

#### Strawberry Salad 17

arugula, pickled blueberries, strawberries,  
benne seeds, blue cheese, grana padano,  
pink peppercorn vinaigrette

#### Coal-Roasted Beets 20

toasted benne seed, banyuls reduction,  
powdered bacon fat, truffle sour cream,  
arugula, chives

 **FULL MENU**  
AVAILABLE IN THE BAR &  
MAIN DINING ROOM

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk for food borne illness. These items can be cooked to order.