

The  
**MITCHELL**

**Oysters** \$2/each

Carefully sourced North American oysters from the Gulf, Atlantic, or Pacific are chosen based on peak seasonal flavor and size

**French Onion Soup** \$7

Caramelized onions, sherry, and beef broth are served classically with a croûton and broiled Gruyère and Emmentaler cheeses

**Country-Style Pork Terrine** \$8

A thick slice of house made pork terrine is served traditionally with grilled bread, pickles, mustard, and a salad of greens, balsamic vinaigrette, and Parmesan cheese

**Tuna Nicoise Salad Wraps** \$14

Seared ahi tuna is served on bibb lettuce with smashed Yukon potato, haricot verts, chopped egg, tomato, white anchovy, and nicoise olive tapenade

**Portabello & Goat Cheese Panini** \$10

Fresh goat cheese, marinated portabello mushroom, oven roasted tomato, and arugula are pressed between slices of Italian bread and served with a salad of greens, balsamic vinaigrette, and Parmesan cheese

**Quiche Lorraine** \$10

Classic quiche of eggs, Gruyère cheese, and bacon served with salad of greens, balsamic vinaigrette, and Parmesan cheese

**Ham & Cheese Croissant** \$11

Sliced French ham and melted Raclette on a toasted croissant with Dijon mustard and cornichons and served with a salad of greens, balsamic vinaigrette, and Parmesan cheese

**Grilled Chicken Paillard** \$13

Springer Mountain all-natural chicken breast is pounded out and grilled, then topped with a salad of shaved seasonal vegetables, balsamic vinaigrette, and Parmesan cheese

**Cheeseburger & Fries** \$10

Griddled 1/3 lb burger patty is topped with American cheese and served with lettuce, tomato, red onion, and aioli on a potato Kaiser roll with hand-cut fries

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**New Orleans Beignets** \$6

Classic treat of fried dough dusted with powdered sugar

**Crème Brulee** \$6

Vanilla bean custard with burnt sugar and fresh fruit

**Fruit Plate** \$5

Seasonal fruits and berries

**Chocolate Truffles** \$2/ea

Hazelnut, raspberry, and caramel chocolate truffles made with Belgian chocolate

=====*The*=====  
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Happy Hour Daily

Monday-Friday 11am - 6pm

**Un-Loaded Rickeys (Non-Alcoholic) 3.**

**Blackberry**

Mint, Lime, Seltzer

**Basil**

Cucumber, Mint, Seltzer

**Lavender**

Lemon, Seltzer

**Cherry**

Elderflower, Lemon, Seltzer

**Loaded 5.**

**Gin Rickey**

Haymans Old Tom Gin, Blackberries, Elderflower, Seltzer

**London Dry**

Bulldog Gin, East Imperial Burma Tonic, Lime Twist

**Old Fashioned (Classic Preparation)**

Legacy Whisky, Orange, Cherry, Abbot's Bitters

**Classic Martini (4:1 Ratio, Shaken)**

Brokers London Dry, Dolin Dry Vermouth, Lemon Twist

**Wines 6.**

**Sparkling Rose, Naveran Cava Rose**

Unique Spanish Cava from 100% Pinot Noir Grapes

**Rose, Gaia Agiorgitiko 14-18h, Dry Rose**

Beautiful deep rose color; Wonderful Rose from Greece

**Picpoul de Pinet, Hughes Beaulieu White**

Light, Crisp & Citrus; Very Good Acidity

**Muscadet, Eric Chevalier 'Clos de Buttes' White**

Muscadet is the Peanut Butter to Oysters' Jelly

**Zinfandel, Shortcake Red**

Rich and Jammy; Dark Fruits

**Cotes du Rhone, Domaine Piaugier Sablet Red**

Mostly Grenache & Syrah; Velvet feel, good complexity, blueberry notes

**Sherry, Gonzalez Byass Leonor, Palo Cortado**

Beautiful amber 12 yr Sherry, Not your Grandmother's Sherry

**Beer 4.**

**Pick One**

