

"Keep seeing the glass half-full and it will dawn upon you that it's probably your turn to buy."
-Bill Murray

DINNER

OUTLIERS EATERY

January 28, 2017

Small Plates

Johns River Oysters* / 3 (per)
cucumber sherry mignonette

Mussels / 14
garlic • lemon • fennel • butter

Octopus ala Plancha* / 11
olives • tomatoes • basil

Pork Belly / 9
chimichurri sauce • apple • manchego
cheese

Crispy Pig Ears / 9
maple chipotle glaze • mushrooms •
pickled yellow beets

Manchego Cheese Tart / 9
greens • balsamic reduction

Hand-Cut French Fries / 5
choice of truffle ketchup, maple mustard,
or chile aioli

Crispy Brussels Sprouts / 9
romesco sauce • parmesan cheese •
almonds

Beet & Orange Salad / 9
goat cheese • baby greens • beet vinaigrette

Organic Maine Greens / 7
croutons • carrots • fennel • honey lemon
vinaigrette

Cauliflower Soup / 6
parmesan • crostini • truffle oil

Main Courses

Pan Roasted Duck* / 27
cranberry gastrique • potatoes • turnips • parsnip puree

Atlantic Cod ala Plancha* / 24
black rice • herb oil • asparagus • samfaina sauce

Littleneck Clams / 19
fettucine • chourico sausage • basil • red sauce

Grilled Beef Shoulder Tender* / 25
oyster mushrooms • brussels sprouts • potatoes • red wine demi
glace

Diver Scallops* / 30
saffron risotto • radish • fennel • maple orange emulsion

Mezzelune / 23
lobster • mushrooms • snow peas • sherry cream

Beef Cheek & Pork Ragu / 18
pappardelle pasta • greens • parmesan cheese • basil

Red Quinoa & Tomato / 17
marinated cauliflower • spinach • romesco sauce

Burger* / 14
LTO • provolone cheese • garlic aioli • hand-cut french fries

Outliers thanks its fishermen, farmers, foragers and brewers for all

Aside from allergic necessity, changes & modifications are politely declined.

*Consumption of raw or undercooked meat, eggs or shellfish may increase your risk of foodborne illness.

20% gratuity will be added to parties of 6 or more.