

THE DUNAVANT

2322 DUNAVANT STREET

THE DINNER - TO GO

\$20

STARTER

CHOOSE ONE

CARAMELIZED LEEK BISQUE ❖

SWEET AND SAVORY CARAMELIZED LEEKS BLENDED WITH CREAM
GARNISHED WITH CRISPY PROSCIUTTO AND WHITE TRUFFLE OIL

THE DUNAVANT SALAD ❖

ORGANIC MIXED GREENS, CHERRY HEIRLOOM TOMATOES, PICKLED RED ONION
AND PARMESAN, TOSSED IN A ROASTED LEMON VINAIGRETTE

ENTRÉE

CHOOSE ONE

BUTTER-SEARED BLACK ANGUS CULOTTE CUT ❖❖

TOPPED WITH YOUR CHOICE OF SAUCE SERVED WITH TRUFFLE FRIES
SUBSTITUTE **MAC AND CHEESE, MUSHROOM CAVATAPPI,**
BLACKENED CAULIFLOWER INSTEAD OF TRUFFLE FRIES + \$7

SAUCES :

CAFÉ DE PARIS ❖

BROWN BUTTER GRAVY

AU POIVRE ❖

PEPPERED SHORT-RIB GRAVY

GORGONZOLA CREMA ❖

ITALIAN BLUE CHEESE CREAM SAUCE

CHIMICHURRI

FRESH HERBS, RED WINE VINEGAR , OLIVE OIL

OR

14 HOUR CONFIT DUCK LEG ❖

SLOW-COOKED DUCK LEG WITH CRISPED SKIN,
SERVED OVER A LOCALLY GROWN VEGETABLE RISOTTO

SURF YOUR TURF

GRILLED SHRIMP SKEWER 🍷 +\$10

BUTTER POACHED CRAB WITH HOLLANDAISE 🍷❖ + \$12

MAINE LOBSTER TAIL WITH HOLLANDAISE 🍷❖ + \$18

BOTTOMLESS FRY ENHANCEMENT + \$5

LOADED FRIES ❖

MORNAY, BACON CRUMBLES,
SOUR CREAM, SCALLIONS

DUCK FRIES

DUCK CONFIT SHREDS,
DUCK FAT, SCALLIONS

GORGONZOLA FRIES ❖

GORGONZOLA CREMA, BACON
CRUMBLES, CHIVES

❖ DAIRY ◇ GLUTEN ◆ RAW/UNDERCOOKED 🍷 SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS