

http://www.rushhdelivery.co

Reid's Apothecary

PRICES ARE SUBJECT TO CHANGE

DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.

Pickup and Delivery Times

Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.

<u>ALLERGEN</u>

SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.

ALLERGEN

<u>MIND</u>

PULLED DUCK NACHOS \$16.50

Duck Confit, Crispy Wonton, Brie, Grilled Cabbage, Pickled Red Onion, Cilantro, Orange Gastrique

BURRATA \$11.00

Italian Breaded Burrata Cheese, House-Made Marinara Parmesan, Garlic Butter Crostini

ARANCINI \$11.00

Fried Risotto, Green Tomato, Pimento Cheese, Bacon, Blackened Ranch Sauce.

MUSSELS \$17.60

Mussels, Bacon, Shallots, Roasted Tomatoes, White Wine Garlic Butter Sauce, Crostini

SPINACH & CRAB DIP \$11.00

Lump Crab, Spinach, Cream Cheese, Baked Pita

SOUP AND SALAD

ROASTED BEEF & GOAT CHEESE SALAD

Fresh Spinach, Candied Walnuts, Fried Goat Cheese, Honey Dijon Vinagrette

PEAR HARVEST SALAD

Arugula Pears, Dried Cranberries, Crispy Bacon, Blue Cheese Crumbles, Maple Walnut Vinaigrette GRILLED STEAK SALAD

Steak, Mixed Greens, Red Onion,

Body

FILET [GF] \$34.10

Crushed Fingerling Potatoes,
Seasonal Vegetables, House Steak
Sauce

RIBEYE [GF] \$33.00

Crushed Fingerling Potatoes, Seasonal Vegetables, House Steak Sauce

SHORT RIB \$29.70 Wild Mushroom Risotto, Braising

Ju, Crispy Shallots

LAMB [GF] \$33.00

Lamb Lollipops, Sauteed Summer

Vegetables, Spiced Yogurt
SHRIMP & GRITS \$25.30

Local Wild Georgia Shrimp, Andouille Sausage, Local Ground Grits, Creole Cream Sauce

SCALLOP & SHRIMP SCAMPI\$27.50

Angel Hair Pasta, Georgia Shrimp, Sea Scallops, Roasted Tomatoes, Fresh Garlic, Shallots, Garlic, Lemon Butter Sauce,

CRAB CAKES \$26.40

House Summer Succotash, Saffron Aioli

PORK CHOPS \$30.80

Sweet Potato, Bacon and Bacon Spinach Hash, Granny Smith Apple Butter

CHICKEN \$24.2

Waffle Battered Chicken, Hot Honey Glaze, Local Ground Grits, Collard Greens

CURRIED CHICKPEAS \$17.60

Chickpeas, Roasted Tomatoes, Zucchini, Squash, Coconut Milk Curry Sauce, White Rice

REID'S BURGER \$16.50

The Village Oven Baked Brioche, Bacon, House Pimento Cheese, Fried Green Tomato, Sunshine Greens, House Cut Fries **Build Your Own Board**

Add on to our complimentary bread and butter and customize your own Charcuterie Board

HOUSE PICKLES \$3.30 **BACON JAM** \$4.40 **CURED MEATS** \$6.60 AGED CHEESE \$6.60 **DUCK CONFIT** \$5.50 PIMENTO CHEESE \$4.40 SPIKED OLIVES \$4.40 MARINATED BLUEBERRIES \$3.30 MARINATED BLUEBERRIES \$4.40 MIXED NUTS \$3.30 LOCAL HONEY \$2.20 PEACH PRESERVES \$4.40

WARNING:

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

Consumer Advisory:

Some items contain peanuts or allergic ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.

Cherry Tomatoes, Cucumbers, Blue Cheese Crumbles, Balsamic Vinaigrette

CAESAR SALAD

\$8.80

Romaine, Tomato, Parmesan, Crouton TOMATO BISQUE Smoked Gouda, Tomato Bisque, Garlic Buttered Crostini