



RESERVED RESTAURANT | LINCOLNVILLE, FLORIDA | 321.939.2222

## ***ROASTED GRAPE TOMATOES***

(4-6 Servings)

-2 Pints Grape Tomatoes

-25g Chopped Garlic

-5g Chopped Thyme

-10g Kosher Salt

-3g Black Pepper

-15g Canola Oil

Halve grape tomatoes. Toss with remaining ingredients. Spread on sheet Pan. Roast at 250 degrees for an hour and a half.



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## ***MASHED POTATOES***

(4-6 Servings)

-3 lbs Baker Potatoes

-15g Kosher Salt

-3g Black Pepper

-1 cup Heavy Cream

-194g Unsalted Butter

Boil potatoes until tender. Pass potatoes through food mill. Heat all other ingredients in pot together and fold into milled potatoes.



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LOCALLY SOURCED CUISINE

## ***BRUSSEL SPROUTS***

(4-6 Servings)

-2 1/2 lbs Brussel Sprouts

-1/2 lb Unsalted Butter

-1oz Chopped Garlic

-1/4oz Thyme

-3/4oz Kosher Salt

-1/8oz Black Pepper

Combine all ingredients except Brussels into a medium saucepan and melt over low heat. Trim bottoms and ugly leaves from sprouts. Half or quarter depending on size. Toss Brussels with Butter mixture and spread evenly onto large sheet tray. Roast at 325 degrees for 15 minutes.



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## ***GRITS***

(4-6 Servings)

-1 Pint Anson Mills Grits

-3 Pints Water

-22g Kosher Salt

-10g Chopped Thyme

-115g Unsalted Butter

-237g Heavy Cream

Bring water to a boil and stir constantly until grits are suspended in the water. Lower heat to medium and keep stirring to keep grits from sticking to the pot. After 1 hour add salt. Once grits are creamy add butter, thyme and cream.