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## Appetizers

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### Soup of the Week 8/cup 12/bowl

House-Made Soups with fresh ingredients

### Mac & Cheese Bites 9

House-Made Golden Fried Macaroni & Cheese bites served with Grilled Conecuh Sausage & Roasted Red Pepper Aioli

### Fried Oysters 10

Fresh Gulf Oysters, golden fried & served with House Slaw & Rémooulade

### Fried Artichoke Hearts 7

Fresh Artichoke Hearts, lightly breaded, deep fried & served with Sriracha Ranch

### Chef's Selection Cheese Offering Market Price

A variety of cheese that will change often. Served with Accoutrements. Ask server for this week's details

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## Salads

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### House Salad 7

Crisp Lettuce Leaves topped with Tomato, Onion, Cucumber, Shredded Cheese & Homemade Croutons

### Caesar Salad 7

Crisp Romaine Lettuce tossed with Caesar dressing & topped with shaved Parmesan & Homemade Croutons

### Wedge Salad 7

Large Wedge with Green Goddess Dressing, Bacon, Roma Tomatoes & Balsamic Drizzle

\*Add Grilled or Blackened Chicken, Salmon or Shrimp to any salad for \$4

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## Entrées

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### Pork Picatta 26

Center-cut Pork Loin pounded thin & pan-seared. Served with Fingerling Potatoes, Broccolini & a Meunière Pan Sauce

### New Orleans Style Shrimp & Grits 26

Creamy Cajun Grits with Bacon & Balsamic Vinaigrette, topped with Gulf Shrimp, Bacon & Tomatoes

### Braised Beef Short Ribs 29

Slow cooked, tender Beef Short Ribs on Fall Squash Risotto, Haricots Verts, & Pomegranate Braising Liquid Reduction

### Creamy Creole Chicken Pasta 22

Blackened Chicken Breast, Conecuh Sausage & Onion over Saffron Pasta & Creamy Creole Sauce

### Cat "Fish & Chips" 24

Crispy fried Catfish served with British-Style Thrice Cooked Potatoes, Malt Vinegar Slaw & Tarter Sauce

### Crab Cakes 30

Lump Crab Meat, made in-house & served on Greens & Peas with Pickled Onions

\*Add a House Salad or Caesar Salad to any Entrée for \$3

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## Desserts

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### Grandma's Pound Cake 6

### Bourbon Pecan Pie 7

### House-made Cheesecakes 8

### Chocolate Lava Cake 7

\*Please allow 15 minutes cook time\*