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## Appetizers

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**Soup of the Week 8/cup 12/bowl**  
House-Made Soups with fresh ingredients

**Burrata Toast 9**

Fresh, toasted Bread with Pesto, Avocado, Creamy Burrata, Radish & Arugula

**Pimento Cheese Fritters 9**

House-Made Pimento cheese, deep fried with Conecuh Sausage & Wickles Pickles

**Fried Artichoke Hearts 7**

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

**Chefs Selection Cheese Offering Market**

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

**Pork Belly Eggroll 10**

Soy braised, 5-spice marinated Pork Belly rolled up with Sausage, Cabbage & Carrots, fried and served with Pineapple Soy Sauce

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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 and served with Fingerling Potatoes, Broccoli & 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 Chef's Risotto, Haricots Verts, & Pomegranate Braising Liquid Reduction

**Grilled Greek Snapper 26**

Fresh Gulf Snapper, with Caramelized Fennel, Artichoke, Fingerling Potatoes, Roasted Red Peppers, Olives & Oregano

**Pan Fried Joyce Farms Chicken Breast 24**

Panko-crusted Chicken Breast, pan-fried and served with Mashed Potatoes, Asparagus & Tomato Cream Sauce

**Pappardelle Bolognese 30**

House-made Pasta and Bolognese Sauce with Conecuh Sausage, Pork, Beef & Lamb

\*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\*