



Appetizers

Steamed Mussels 10

Served with grilled Bread, White Wine & Conecuh Sausage

Pimento Cheese Plate 9

House-Made Pimento cheese served with Pickled Zucchini, Cornichons, Bacon Jam & Crackers

Chefs Selection Cheese Offering 13

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

Hummus 8

Served with Olive Tapanade, Garlicky Pita Chips, Carrots & Celery

Fried Artichoke Hearts 6

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

Baked Avocado 7

Eggyolk, Arugula, Candied Bacon, Pickled Onion, Radish & Crackers

Salads

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

Entrées

Pork Picatta 24

Center-cut Pork Loin pounded thin pan-seared and served with Quinoa, Caulilini & a Meunière Pan Sauce

New Orleans Style Shrimp & Grits 25

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

Grilled Hanger Steak 28

A "Butcher's Steak" served with Fingerling Potatoes, Caulilini & Chimichurri Sauce

Grilled Greek Gulf Fish 27

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

Pan Fried Joyce Farms Chicken Breast 23

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

Pasta Primavera 21

Fusilli Pasta with a light, Herbed Cream Sauce and Fresh Vegetables

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

Desserts

Grandma's Pound Cake 6

Bourbon Pecan Pie 7

House-made Cheesecakes 8

Goey Brown Butter Cake 8

Served with Orange Whipped Cream