



STARTERS

HUSH PUPPIES \$8

Conecuh, Jalapeño Jam, Whipped Cream Cheese

BAKED OYSTERS \$14

Creole Butter, House Yeast Rolls

POUTINE \$11

Duck Fat Fries, Brown Gravy, Ellsworth Cooperative Creamery Cheese Curds, Smoked Brisket Burnt Ends

POP ROCKS \$14

Popcorn Style Rock Shrimp, Chili Lime Honey

PORK SPRING ROLLS \$8

Pork Shoulder, Cabbage, Ginger, Honey, Soy, Korean BBQ Sauce

SMOKED PIMENTO CHEESE \$10

Tillamook Cheddar, House Pickles, Cracker Bread

SOUP & SALADS

Add Chicken \$5 Or Salmon \$6 To Any Salad

CAESAR \$9

Romaine, Parmesan, Garlic Croutons, House Dressing

SPINACH & PECAN \$9

Baby Spinach, Candied Pecans, Red Onion, Honeycrisp Apple, Red Wine Vinaigrette

SOUP DU JOUR CUP/BOWL \$4/\$6

BURGERS

All Burgers Served With Fries or Kettle Chips
Substitute Soup, or Salad, or Duck Fries \$2

PIMENTO CHEESE BURGER \$14

8 oz. Custom Steak Blend, Fried Onion, House Bacon, White Cheddar Pimento Cheese, Lettuce, Tomato

THE GAMBLER \$14

8 oz. Custom Steak Blend, Bacon Jalepena Jam, American Cheese, Bread And Butter Green Tomato, House Aoili

ENTREES

SHRIMP & GRITS \$24

Marsh Hen Mill Grits, Gulf Shrimp, Creole Butter, Okra

SEARED NEW BEDFORD SCALLOPS \$32

Seared U15 Scallops, Baby Arugula Salad, Jalapeno & Onion Polenta, Chimichurri

RIBEYE \$36

Whipped Potatoes, Rainbow Chard, Roasted Mushrooms, Red Wine Demi

GRILLED SALMON \$27

Carolina Gold Rice, Roasted Squash, Zucchini, and Eggplant, Tomato Herb Butter

BONE IN PORK CHOP \$26

14 oz. Bone In Pork Chop, Succotash, Whipped Potatoes, Sweet Onion Marmalade

BLACKENED CATCH \$32

Marsh Hen Mill Grits, Green Beans, Conecuh & Crawfish Cream Sauce

BUY THE KITCHEN A SIX PACK! \$10