

STARTERS

HUSH PUPPIES \$9

Conecuh, Jalapeño Jam, Whipped Cream Cheese

BAKED OYSTERS \$14

Calabrian Chili Butter, House Yeast Rolls, Lemon

POUTINE \$12

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

PORK SPRING ROLLS \$9

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

SMOKED PIMENTO CHEESE \$10

Tillamook Cheddar, House Pickles,
Cracker Bread

POP ROCK SHRIMP \$14

Flash Fried Rock Shrimp, Chili Lime Honey

BUY THE KITCHEN A SIX PACK! \$10

SOUP & SALADS

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

CAESAR \$10

Romaine, Parmesan, Garlic Croutons,
House Dressing

SPINACH & PECAN \$10

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

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

THE GAMBLER \$14

Two 4oz Smash Burger Patties, Onions, Mustard,
Pickled Green Tomato, Jalapeño Bacon Jam,
American Cheese, Jalapeño Aioli

ENTREES

SHRIMP & GRITS \$28

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

RIBEYE \$38

14oz, Whipped Potatoes, Grilled Asparagus,
Roasted Oyster Mushroom Demi Glace

SALMON PUTTANESCA \$28

Grilled Salmon, Roasted Asparagus,
Israeli Cous Cous, Kalamata Olives, Capers,
Cherry Tomatoes, Arugula Pesto

PAN SEARED BLACK GROUPER \$32

Lemon and Fennel Carolina Gold Risotto, Beurre Blanc
Pecorino Romano, Turnips Three Ways

KOREAN STYLE BONELESS SHORT RIBS \$29

Braised Beef Short Ribs, Ginger Rice, Collards,
Pickled Carrot, Cilantro

BLACKENED CATCH \$32

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