

## 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** \$16

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

**THE GAMBLER** \$15

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

## ENTREES

**JAMBALAYA** \$25

Chicken, Shrimp, Andouille Sausage, Herbs,  
Stewed Tomato, Rice

**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, Collard Greens, Turnips

**TUSCAN STYLE BRAISED SHORT RIB** \$29

Red Wine, Herb and Tomato Braise, Creamy Polenta,  
Green Beans, Pecorino Romano

**BLACKENED CATCH** \$32

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