

STARTERS

HUSH PUPPIES \$9

Conecuh, Jalapeño Apple Jam,
Whipped Cream Cheese

BAKED OYSTERS \$14

Calabrian Chili Butter, Lemon,
House Yeast Rolls

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

MEAT & CHEESE BOARD \$16

Three Assorted Cheeses, Prosciutto,
Calabrian Salami, Salami, Cracker Bread

POP ROCK SHRIMP \$14

Flash fried 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

REDFISH PICATTA \$30

Pan Fried Redfish, Scallion Pecan Rice,
Green Beans, Lemon Capers Butter

BONE-IN PORK CHOP \$28

14oz Duroc Pork Chop,
Red Eye Gravy, Yukon Potatoes,
Fried Cabbage, Onion, Bacon

BLACKENED MAHI \$32

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