

STARTERS

HUSH PUPPIES

Conecuh, Jalapeño Apple Jam,
Whipped Cream Cheese

\$9

BAKED OYSTERS

Calabrian Chili Butter, Lemon,
House Yeast Rolls

\$14

POUTINE

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

\$12

PORK SPRING ROLLS

Braised Pork, Cabbage, Ginger, Honey,
Soy, Charred Onion Sriracha

\$9

MEAT & CHEESE BOARD

Assorted Meats and Cheeses,
House Pickles, Cracker Bread

\$16

POP ROCK SHRIMP

Flash Fried Rock Shrimp,
Chili Lime Honey

\$14

BUY THE KITCHEN A SIX PACK!

\$10

SOUP & SALADS

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

CAESAR

Romaine, Parmesan, Garlic Croutons,
House Dressing

\$10

SPINACH & PECAN

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

\$10

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

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

\$16

THE GAMBLER

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

\$15

ENTREES

JAMBALAYA

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

\$25

RIBEYE

14oz, Whipped Potatoes, Grilled Asparagus,
Demi Glace

\$38

GRILLED SALMON

Wester Ross Scottish Salmon, Roasted Broccolini,
Porcini Mushroom Risotto, Sherry Cream

\$30

REDFISH PICATTA

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

\$30

GRILLED BISTRO STEAK

Herb Roasted Red Potatoes,
Chimichurri, Roasted Broccolini,
Roasted Red Pepper Gremolata

\$30

BLACKENED MAHI

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

\$32