

STARTERS

HUSH PUPPIES

\$10

Conecuh Sausage, Jalapeño Apple Jam,
Whipped Cream Cheese

BAKED OYSTERS

\$16

Calabrian Chili Butter, Lemon,
House Yeast Rolls

POUTINE

\$14

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

PORK SPRING ROLLS

\$10

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

MEAT & CHEESE BOARD

\$18

Assorted Meats and Cheeses,
House Pickles, Cracker Bread

POP ROCK SHRIMP

\$16

Flash Fried Rock Shrimp, Garlic
Chili, Lime Honey

BUY THE KITCHEN A SIX PACK!

\$10

SOUP & SALADS

Add 5oz. Chicken \$6 Or 3oz. Salmon \$8 To Any Salad

CAESAR

\$12

Romaine, Parmesan, Garlic Croutons,
House Dressing

SPINACH & PECAN

\$12

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

SOUP DU JOUR

CUP/BOWL

\$5/\$7

BURGERS

All Burgers Served With Fries or Kettle Chips

Substitute Soup, Salad, or Duck Fries \$2

PIMENTO CHEESE BURGER

\$18

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

THE GAMBLER

\$17

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

ENTREES

JAMBALAYA

\$29

Chicken, Shrimp, Andouille Sausage, Okra, Peppers,
Stewed Tomato, Rice

RIBEYE

\$45

14oz, Whipped Potatoes, Grilled Asparagus,
Cracked black pepper Demi Glace

GRILLED SALMON

\$34

Wester Ross Scottish Salmon, Roasted Broccolini,
Porcini Mushroom Risotto, Beurre Blanc

REDFISH PICATTA

\$35

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

GRILLED BISTRO STEAK

\$34

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

BLACKENED MAHI

\$36

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