

## SPARKLING WINE BY THE GLASS

- Prosecco - Val d'Oca | Treviso, Italy 10
- Brut Cremant - Bailly Lapierre N/V | Burgundy, France 11
- Brut Champagne - Tribut "Brut Origine" N/V | Champagne, France 21

## WHITE WINE BY THE GLASS

- Alsace - Wolfberger Edelzwicker | Alsace, France 10
- Pinot Grigio - Cesari "Due Torri" | Alto Adige, Italy 10
- Sauvignon Blanc - Allan Scott | Marlborough, New Zealand 11
- Sancerre - Jean-Marie Reverdy & Fils | Loire Valley, France 15
- Riesling - Carl Graff "Graacher Himmelreich" Spatlese | Mosel, Germany 12
- Bourgogne Blanc - Albert Bichot | Macon Villages, Burgundy, France 14
- Chardonnay - Duckhorn | Napa Valley, California 13

## ROSÉ WINE BY THE GLASS

- Rosé - Bodegas Borsao | Borja, Spain 8

## RED WINE BY THE GLASS

- Pinot Noir - J Vineyard "Winemaker's Selection" | Monterey, Sonoma, and Santa Barbara County, California 13
- Pinot Noir - Hyland Estate | Willamette Valley, Oregon 13
- Malbec - Gougenheim "Reserve" | Uco Valley, Mendoza, Argentina 10
- Shiraz - Torbreck "Woodcutter's" | Barossa Valley, Australia 12
- Zinfandel Blend - Ridge "Three Valleys" | Sonoma County, California 14
- Cabernet Sauvignon - Educated Guess | North Coast, California 14
- Chinon Rouge - Domaine des Rouet | Loire Valley, France 12

## SIGNATURE COCKTAILS

- Midnight Rider - Sazerac Rye, Amaro Montenegro, Cherry syrup, Tonic 13
- Sweet Melissa - Flor de Cana 5-year Rum, Gran Gala, Lime 10
- Soul Shine - Bombay Sapphire, Lillet Rose, Earl Grey syrup, Lemon 12
- Multicolored Lady - Dos Primos Tequila, Orange Bitters, Dolin Dry, simple syrup, Creme de Cassis 12
- Trouble No More - Wheatley's Vodka, Raspberry Sage syrup, Dolin Blanc, Lemon 10



General Manager: Jessica Lindeen  
FEBRUARY 2022

## STARTERS

- CRISPY BRUSSELS SPROUTS 9**  
roasted prosciutto, shaved grana padano, sweet sherry glaze
- CORNMEAL CRUSTED GULF OYSTERS 16**  
cocktail sauce, remoulade
- ARTISAN CHEESE & CHARCUTERIE BOARD 16**  
seasonal accompaniments
- ROASTED ASPARAGUS 10**  
lemon-parmesan panko crumble
- SOUP DU JOUR 10**  
seasonal selections
- PORTOBELLO & WALNUT PÂTÉ 12**  
6-seed multigrain crackers, dry sherry vinegar, fresh sage
- PIMENTO CHEESE FRITTERS 14**  
5 pepper jelly
- SOUTHERN PICKLED SHRIMP 10**  
pickled onion, capers, red onion, lemon
- BLOODY MARY ASPIC 10**  
mixed greens, cucumber, balsamic glaze

## SALADS

- ROMAINE WEDGE SALAD 12**  
grape tomatoes, english cucumbers, shaved red onion, beeler's bacon, herbed roasted-garlic buttermilk dressing
- POMEGRANATE PECAN & GOAT CHEESE 11**  
mixed lettuces, pomegranate - poppyseed vinaigrette
- TRADITIONAL SPINACH SALAD 13**  
fried egg, beeler's smokehouse bacon, red onion, house-made croutons, grape tomato, warm bacon vinaigrette
- BUTTER LETTUCE SALAD 11**  
pear, walnut, gorgonzola, blue cheese dressing

## ENTRÉES

- SMOKED COMFREY FARMS DUROC BONE IN PORK CHOP 32**  
pear and cherry mostarda, sweet potato puree, broccolini
- LAMB LOLLIPOPS 55**  
broccolini, parmesan risotto, balsamic glaze, mint pesto or 5 pepper jelly
- PAN SEARED SCALLOPS PICCATA 37**  
spaghettini chitarra, broccolini
- SLOW BRAISED CERTIFIED ANGUS BEEF SHORTRIB 35**  
parmesan whipped potatoes, brussels sprouts, demi-glaze, balsamic-cremini mushroom
- CERTIFIED ANGUS FILET OF BEEF 44**  
parmesan smashed potatoes, asparagus, herb butter, demi-glaze
- SURF & TURF STACK 64**  
certified angus filet of beef, lump crab cake, seared prawn, house béarnaise, broccolini, parmesan mashed potatoes
- BOURBON FLAMED JOYCE FARMS CHICKEN 27**  
sauteed spinach, parmesan whipped potatoes
- STEAK-FRITES 28**  
house béarnaise, herbed gruyère pommes frites. best served medium rare
- GULF SHRIMP & STONE GROUND GRITS 32**  
creamy creole sauce with peppers, onions, garlic, parmesan, bacon, conecuh sausage
- LOBSTER RAVIOLI 44**  
squid ink ravioli, spinach, conecuh sausage, dry sherry cream sauce, fresh herbs
- VEGAN LENTIL WALNUT LOAF 23**  
broccolini, balsamic glaze
- PAN SEARED SCOTTISH SALMON 29**  
maple glaze, wild rice pilaf, asparagus