

Foodcraft

soup & salad

BISTRO FRENCH ONION SOUP \$7
Gruyère Cheese, Herbed Crouton

**"MANHATTAN STYLE"
CONCH CHOWDER*** \$9
Gulf Conch, Tomato, Potato

FIELD GREENS & KALE \$10
Tomato, Cucumber, Olives, Pecans, Feta,
Toasted Baguette, Herb Vinaigrette

SUNRISE RADISH \$11
Baby Lettuce, Baby Radish, Daikon
Radish, Cucumber, Lime, Cumin,
Peanut Chipotle Brittle, House Vinaigrette

HARVEST TOMATO \$13
Strawberry, Blueberry, Ricotta Salata, Pine
Nuts, Basil, Onion, Balsamic Vinaigrette

CAESAR* \$12
Romaine, Croutons,
Parmesan Garlic Dressing

ADDITIONS

Chicken \$6 Steak* \$8 Shrimp* \$7
Salmon* \$8 Roasted Portabella \$6

share plates

PIG-N-BLANKET \$10
Roasted Conecuh Sausage, Puff Pastry,
Maille Old Style Mustard

CRISPY GREEN BEANS \$11
Tempura Battered, Spicy Ponzu Sauce

"GRAPE-JELLY" MEATBALLS \$10
Slow Cooked in a Sweet and Spicy Glaze

PROSCIUTTO BRUSCHETTA \$13
Capers, Horseradish Cream, Rustic Bread,
Basil, Parmesan Cheese

CUBAN CHICKEN SKEWER* \$12
Spicy Citrus Glaze, Onion, Toasted Quinoa,
Cilantro, Honey Soy

FRIED CALAMARI \$12
Lemon Aioli, Red Pepper Tomato Sauce

tacos*

\$14 FOR 3
Served w/ Street Corn

 CHICKEN

 BEEF

 PORK BELLY

 SHRIMP

 SEASONAL
VEGETABLE

CHOICE OF:
Corn or Flour Tortilla

TOPPED W/
Cabbage, Field Peas, Pickled Onion,
Cotija Cheese, Lime, Cilantro,
Cumin, Adobo Crema

flat breads

FRIED OYSTER* \$17
Corn Breaded Oyster, Pickled Onion,
Arugula, Mozzarella, Smoked Bacon

FOREST MUSHROOM \$12
Roasted Mushroom, Goat Cheese,
Rocket Greens, Charred Shallot, Balsamic

POTATO & BLU \$14
Caramelized Onion, Yukon Gold,
Local Blu Cheese, Bacon, Rosemary

MARGHERITA \$12
Heirloom Tomato, Fresh Mozzarella,
Farm Basil

ARTISAN CHEESE \$11
Seasonal Selected Cheese

CONECUH PIE \$16
Conecuh Sausage, Roasted Pepper,
Cipollini Onion, Pumpkin Seeds

HEAT & SWEET \$14
Smoked Speck, Local Honey,
Cilantro, Chipotle Spice

MUFFALETTA \$17
Cured Olives, Country Ham, Hard Salami,
Aged Provolone, Olive Oil

sandwiches

Served with Fries

**OPEN-FACED
BLACKENED CHICKEN*** \$12
Whole Grain Bread, Smashed Avocado,
Lettuce, Tomato, Onion, Parmesan,
Garlic Aioli

GRILLED GROUPEUR* \$13
French Roll, Field Greens, Smoked Bacon,
Roasted Tomato, Lemon Caper Mayo

LODGE BURGER* \$14
Brioche Bun, Lettuce, Tomato, Onion,
Smoked Gouda Pimento Cheese, Bacon

SHRIMP BLT WRAP* \$11
Wheat Tortilla, Cajun Shrimp, Smoked
Bacon, Field Greens, Roasted Tomato,
Chipotle Aioli

CHICKPEA FALAFEL \$12
Pita Bread, Pickled Cucumber, Red Onion,
Sun Dried Tomato, Tzatziki Spread

entrées

CHICKEN & WAFFLES* \$18
Country Fried Bone-In, Light or Dark
Meat, June Bug Rub Pecan Syrup

SHRIMP & GRITS* \$24
Shrimp, Bayou Cora Grits,
Spiced Cream Reduction

DEEP SOUTH B & R \$17
Red Beans, Conecuh Sausage,
White Rice, Fresh Herbs

STEAK & FRIES* \$25
Grilled Hanger Steak, Thin Cut Fries,
Arugula, Chimichurri Sauce

FISH & CHIPS* \$26
Beer Battered Grouper, Fried Potato,
Malt Vinegar, Tartar Sauce

ROASTED PORTABELLA \$18
Goat Cheese, Grilled Tomato,
Potato Puree, Tiny Green Beans,
Aged Balsamic



If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.

Foodcraft

wine by the glass

CHAMPAGNE & SPARKLING

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|---|----|
| Los Monteros, Cava, Catalonia, NV | 9 |
| Laurent Perrier, Brut La Cuvée, Champagne, France, NV | 18 |

WHITE WINE

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|--|----|
| Les Roches Touraine, Sauvignon Blanc, Loire Valley, France | 10 |
| Henri Bourgeois, Sancerre Les Baronnes Blanc, Loire Valley, France | 16 |
| Alois Lageder, Pinot Grigio, Alto Adige, Italy | 11 |
| Dr. Loosen, Dr. L Riesling, Mosel, Germany | 9 |
| L'Acote, Rosé, Coteaux Varois en Provence France | 9 |
| Milbrandt Traditions, Chardonnay, Columbia Valley, Washington | 11 |
| Raeburn, Chardonnay, Russian River Valley, California | 13 |

RED WINE

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|---|----|
| Simple Life, Pinot Noir, California | 9 |
| Raeburn, Pinot Noir, Russian River Valley, California | 13 |
| Hahn, Central Coast, California | 10 |
| Swanson, Merlot, Napa Valley, California | 15 |
| Terrazas Reserva, Malbec, Mendoza | 12 |
| Kermit Lynch, Côtes du Rhône, Rhône Valley, France | 10 |
| Lapostolle, Cabernet Sauvignon, Casa' Rapel Valley, Chile | 10 |
| Revelry Vintners, Cabernet Sauvignon, Columbia Valley, Washington | 12 |

signature cocktails

OLD FASHIONED

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| Old Forester Bohemian Bitters Orange Luxardo Cherry 10 drops of water | 14 |
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FRONT PORCH TEA

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| Firefly Peach Moonshine Blackberry Shrub Sweet Tea Lemon | 12 |
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BLOOD ORANGE MARGARITA

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| El Jimador Solerno Blood Orange Liqueur Triple Sec Lemon-Lime | 13 |
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MOSCOW MULE

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| Russian Standard Vodka Ginger Beer Lime Candied Ginger | 10 |
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BLIND TIGER

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| Los Monteros Cava Domaine Canton Ginger Luxardo Cherry Liqueur | 12 |
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SPIRITUAL HEALER

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| Prairie Organic Cucumber Vodka Cucumber St. Germaine Elderflower Liqueur Lemon | 13 |
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BANANA DAQUIRI

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| Don Q Cristal Rum Banana Licor 43 | 12 |
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MAI TAI

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| Bumbu Aged Rum Don Q Cristal Rum Amaretto Triple Sec Lime Orange | 12 |
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beer

CRAFT DRAFT

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| Muchacho Lager, Good People Brewing Co, Birmingham, AL, 4.8 ABV, 18 IBU | 8 |
| Rod's Reel Cream Ale, Big Beach Brewing Co, Gulf Shores, AL, 5.0 ABV, 15 IBU | 7 |
| Small Town Brown Ale, Big Beach Brewing Co, Gulf Shores, AL, 5.1 ABV, 26 IBU | 7 |
| Hop Bursted IPA, Blue Pants Brewery, Madison, AL, 6.9 ABV, 40 IBU | 8 |
| Belgian Pilsner, Stella Artois, Leuven, Belgium, 5.2 ABV, 37 IBU | 7 |
| "Americana" Session Ale, Murfreesboro, TN, 5.1 ABV, 25 IBU | 7 |
| Vanillaphant Porter, Avondale Brewing Co, Birmingham, AL, 6.2 ABV, 25 IBU | 8 |
| Rip Tide Amber, Pensacola Bay Brewery, Pensacola, FL, 5.4 ABV, 26 IBU | 8 |

CRAFT BOTTLED / CANNED

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|---|---|
| Cart Barn Light, Back 40, Gadsden, AL | 7 |
| Florida Cracker White Ale, Cigar City, Tampa, FL | 7 |
| Lucky Buddha Lager, Hanghou Qiandoahu Beer Co, China | 7 |
| Crispin Hard Rose Cider, Crispin Cider Co, Colfax, CA | 7 |
| Pale Ale, Good People Brewing Co, Birmingham, AL | 7 |
| Lil' Miss Tangerine Sour, Chandeleur Island Brewing Co., Gulfport, MS | 7 |

BOTTLED

DOMESTIC \$5

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| Bud Light |
| Coors Light |
| Ultra |
| Yuengling |
| Budwieser |

PREMIUM/IMPORT \$6

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| Amstel Light |
| Blue Moon |
| Corona |
| Dos Equis |
| Guinness |
| Heineken |
| Sam Adams |

Foodcraft

wine by the bottle

CHAMPAGNE & SPARKLING

| | |
|---|-----|
| Los Monteros, Cava, Catalonia | 37 |
| Gruet, Brut, Albuquerque, New Mexico | 45 |
| Schramsberg Rose, Brut, California | 79 |
| Laurent Perrier, Brut La Cuvée, Champagne, France | 90 |
| Dom Pérignon, Brut, Champagne, France | 275 |

white

SAUVIGNON BLANC/SEMILLON

| | |
|--|----|
| Les Roches Touraine, Loire Valley, France | 37 |
| Mohua, Marlborough, New Zealand | 38 |
| Justin, Paso Robles, California | 44 |
| Southern Right, Walker Bay, South Africa | 45 |
| Nadia, Santa Barbara, California | 50 |
| Henri Bourgeois, Sancerre Les Baronnes Blanc, Loire Valley, France | 64 |
| Cloudy Bay, Marlborough, New Zealand | 74 |

PINOT GRIGIO/PINOT GRIS

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| Acrobat, Pinot Gris, Oregon | 39 |
| Alois Lageder, Pinot Grigio, Alto Adige, Italy | 44 |

RIESLING

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| Dr. Loosen, Dr. L Riesling, Mosel, Germany | 36 |
| Weingut Friedrich-Wilhelm-Gymnasium, Riesling QbA, Mosel, Germany | 47 |

ROSÉ

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| L'Acote, Coteaux Varois en Provence, France | 35 |
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CHARDONNAY

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| Milbrandt Traditions, Columbia Valley, Washington | 41 |
| Mâcon-Lugny Les Charmes, Burgundy, France | 44 |
| De Wetshof Estate, Cape Town, South Africa | 48 |
| Raeburn, Russian River Valley, California | 52 |
| CrossBarn 'Paul Hobbs', Sonoma Coast, California | 58 |
| Talley, Edna Valley, California | 62 |
| Rully Blanc, Bouchard Père & Fils, Burgundy, France | 71 |

OTHER WHITE VARIETALS

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| Château de la Ragotière, Muscadet, Loire Valley, France | 35 |
| Pine Ridge, Chenin Blanc, Viognier, California | 40 |
| Burgans, Albariño Rías Baixas, Spain | 43 |

red

PINOT NOIR

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|---|----|
| Simple Life, California | 36 |
| Sharecropper's, Willamette Valley, Oregon | 45 |
| Raeburn, Russian River Valley, California | 51 |
| Vignerons de Buxy, Mercurey, Burgundy, France | 55 |
| Calista, California | 57 |
| Lange, Willamette Valley, Oregon | 58 |
| Four Graces, Willamette Valley, Oregon | 74 |
| Château d'Arlay, Jura, France | 85 |

MERLOT

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| Hahn, Central Coast, California | 40 |
| Alexander Valley, California | 42 |
| Swanson, Napa Valley, California | 59 |

MALBEC

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| Terrazas Reserva, Mendoza, Argentina | 45 |
| Ben Marco, Mendoza, Argentina | 47 |

SYRAH/PETITE SYRAH/GRENACHE

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| Rhiannon, Rutherford Ranch, California | 35 |
| Kermit Lynch, Côtes du Rhône, Rhône Valley, France | 39 |
| Stags' Leap, Napa Valley, California | 82 |

CABERNET SAUVIGNON, CABERNET FRANC AND BORDEAUX BLENDS

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| Lapostolle 'Casa' Rapel Valley, Chile | 39 |
| Éric Chevalier, Cabernet Franc, Loire Valley, France | 42 |
| Revelry Vintners, Columbia Valley, Washington | 46 |
| Château de Parenchère, Bordeaux Supérieur | 53 |
| Schug Winery, Sonoma Valley, California | 56 |
| Montes Alpha, Colchagua Valley, Chile | 60 |
| Justin, Paso Robles, California | 66 |
| Buehler Vineyards, Napa Valley, California | 74 |
| Ramey Cellars, Napa Valley California | 109 |

OTHER RED WINES/BLENDS

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| CVNE, Tempranillo, Rioja, Spain | 49 |
| Prunotto, Dolcetto d'Alba, Piedmont Italy | 54 |
| Earthquake, Michael David, Zinfandel, Lodi California | 68 |
| Robert Biale Black Chicken, Zinfandel, Napa Valley, California | 89 |