**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

**sandwiches**

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

- **GRILLED GROUPER** $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

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

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

**tacos**

- $14 FOR 3
- Served w/ Street Corn

- **CHICKEN**
- **BEEF**
- **PORK BELLY**
- **SHRIMP BELLY**
- **SEASONAL VEGETABLE**

- **choice of:**
  - Corn or Flour Tortilla
  - Topped w/ Cabbage, Field Peas, Pickled Onion, Cotija Cheese, Lime, Jalapeno, 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
  Concu RH Sausage, Roasted Pepper, Cipollini Onion, Pumpkin Seeds

- **HEAT & SWEET** $14
  Smoked Speck, Local Honey, Jalapeno, Chipotle Spicy

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

**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

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

*The menu may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illnesses.*
wine by the glass

CHAMPAGNE & SPARKLING
- Los Monteros, Cava, Catalonia, NV
- Laurent Perrier, Brut La Cuvée, Champagne, France, NV

WHITE WINE
- Les Roches Touraine, Sauvignon Blanc, Loire Valley, France
- Henri Bourgeois, Sancerre Les Baronnes Blanc, Loire Valley, France
- Alox Lagueder, Pinot Grigio, Alto Adige, Italy
- Dr. Loosen, Dr. L Riesling, Mosel, Germany
- L’Acote, Rosé, Coteaux Varois en Provence France
- Milbrand Traditions, Chardonnay, Columbia Valley, Washington
- Raeburn, Chardonnay, Russian River Valley, California

RED WINE
- Simple Life, Pinot Noir, California
- Raeburn, Pinot Noir, Russian River Valley, California
- Hahn, Central Coast, California
- Swanson, Merlot, Napa Valley, California
- TerraS Riserva, Malbec, Mendoza
- Komst Lynch, Côtes du Rhône, Rhône Valley, France
- Lapostolle, Cabernet Sauvignon, Casablanca Valley, Chile
- Revely Vintners, Cabernet Sauvignon, Columbia Valley, Washington

beer

CRAFT DRAFT
- Muchacho Lager, Good People Brewing Co, Birmingham, AL, 4.8 ABV, 18 IBU
- Rod’s Reel Cream Ale, Big Beach Brewing Co, Gulf Shores, AL, 5.0 ABV, 15 IBU
- Small Town Brown Ale, Big Beach Brewing Co, Gulf Shores, AL, 5.1 ABV, 26 IBU
- Hop Bursted IPA, Blue Pantry Brewery, Madison, AL, 6.9 ABV, 40 IBU
- Belgian Pilsner, Stella Artois, Leuven, Belgium, 5.2 ABV, 37 IBU
- ‘Americana’ Session Ale, Murfreesboro, TN, 5.1 ABV, 20 IBU
- Vanillaphant Porter, Acquainted Brewing Co, Birmingham, AL, 6.2 ABV, 21 IBU
- Rip Tide Amber, Pensacola Bay Brewery, Pensacola, FL, 5.4 ABV, 26 IBU

CRAFT BOTTLED / CANNED
- Cart Barn Light, Back 40, Gadsden, AL
- Florida Cracker White Ale, Cigar City, Tampa, FL
- Lucky Buddha Lager, Hangzhou QianDaoHui Beer Co, China
- Crispin Hard Rose Cider, Crispin Cider Co, Colfax, CA
- Pale Ale, Good People Brewing Co, Birmingham, AL
- Lil’ Miss Tangerine Sour, Chandeleur Island Brewing Co., Gulfport, MS

BOTTLED

OLD FASHIONED
- Old Forester | Bohemian Bitters | Orange | Luxardo Cherry | 10 drops of water

FRONT PORCH TEA
- Firefly Peach Moonshine | Blackberry Shrub | Sweet Tea | Lemon

BLOOD ORANGE MARGARITA
- El Jimador | Solerno Blood Orange Liqueur | Triple Sec | Lemon-Lime

MOSCOW MULE
- Russian Standard Vodka | Ginger Beer | Lime | Candied Ginger

BLIND TIGER
- Los Monteros Cava | Domaine Canton Ginger | Luxardo Cherry Liqueur

SPIRITUAL HEALER
- Prairie Organic Cucumber Vodka | Cucumber | St. Germaine Elderflower Liqueur | Lemon

BANANA DAIQUIRI
- Don Q Cristal Rum | Banana | Licor 43

MAI TAI
- Bunkah Aged Rum | Don Q Cristal Rum | Amaretto | Triple Sec | Lime | Orange

signature cocktails

PREMIUM/IMPORT $6
- Amstel Light
- Blue Moon
- Corona
- Dos Equis
- Guinness
- Heineken
- Sam Adams
### CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Vendor</th>
<th>Region</th>
<th>Price</th>
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<tr>
<td>SAUVIGNON BLANC/SEMILLON</td>
<td>Les Roches Touraine, Loire Valley, France</td>
<td>37</td>
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<td>Mohua, Marlborough, New Zealand</td>
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<td>Justin, Paso Robles, California</td>
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<td>Southern Right, Walker Bay, South Africa</td>
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<td>Nadia, Santa Barbara, California</td>
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<td>Henri Bourgeois, Sancerre Les Baronnes Blanc, Loire Valley, France</td>
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<td>Cloudy Bay, Marlborough, New Zealand</td>
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<td>PINOT GRIGIO/PINOT GRIS</td>
<td>Acrobat, Pinot Gris, Oregon</td>
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<td>Alois Lageder, Pinot Grigio, Alto Adige, Italy</td>
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<td>RIESLING</td>
<td>Dr. Loosen, Dr. L Riesling, Mosel, Germany</td>
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<td>Weingut Friedrich-Wilhelm-Gymnaeum, Riesling QbA, Mosel, Germany</td>
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<td>ROSÉ</td>
<td>L’Acote, Coteaux Varois en Provence, France</td>
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<td>CHARDONNAY</td>
<td>Milbrandt Traditions, Columbia Valley, Washington</td>
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<td>Mâcon-Lugny Les Charmes, Burgundy, France</td>
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<td>De Wetshof Estate, Cape Town, South Africa</td>
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<td>Raeburn, Russian River Valley, California</td>
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<td>CrossRam ‘Paul Hobbs’, Sonoma Coast, California</td>
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<td>Talley, Edna Valley, California</td>
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<td>Rully Blanc, Bouchard Père &amp; Fils, Burgundy, France</td>
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<td>OTHER WHITE VARIETALS</td>
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<td>Pine Ridge, Chenin Blanc, Vigneyser, California</td>
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<td>Burgans, Albarillo Rias Baixas, Spain</td>
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<td>PINOT NOIR</td>
<td>Simple Life, California</td>
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<td>Sharecropper’s, Willamette Valley, Oregon</td>
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<td>Lange, Willamette Valley, Oregon</td>
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<td>Four Graces, Willamette Valley, Oregon</td>
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<td>Château d’Azay, Jura, France</td>
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<td>MERLOT</td>
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<td>Swanson, Napa Valley, California</td>
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<td>Terrazas Reserva, Mendoza, Argentina</td>
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<td>Kermit Lynch, Côtes du Rhône, Rhône Valley, France</td>
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<td>Stags’ Leap, Napa Valley, California</td>
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<tr>
<td>CABERNET SAUVIGNON, CABERNET FRANC AND BORDEAUX BLENDS</td>
<td>Lapostolle ‘Cas A Rapel Valley, Chile</td>
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<td>Éric Chevalier, Cabernet Franc, Loire Valley, France</td>
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<td>Revelry Vintners, Columbia Valley, Washington</td>
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<td>Château de Pauschère, Bordeaux Supérieur</td>
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<td>Schug Winery, Sonoma Valley, California</td>
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<td>Montes Alpha, Colchagua Valley, Chile</td>
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<td>Buehler Vineyards, Napa Valley, California</td>
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<td>Ramey Cellars, Napa Valley California</td>
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<td>CVNE, Tempranillo, Rioja, Spain</td>
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<td>Prunotto, Dolcetto d’Alba, Piedmont Italy</td>
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<td>Earthquake, Michael David, Zinfandel, Lodi California</td>
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<td>Robert Biale Black Chicken, Zinfandel, Napa Valley, California</td>
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