

~ S O U P S & S A L A D S ~

BLACK BEAN | 9

Creamed Black Bean, Creme Fresh, Cilantro

FARMERS SALAD | 13

Field Greens, Tomato, Cucumber, Red Onion,
Cilantro, Black Bean,
Garlic Croutons, White Balsamic Vinaigrette

CAESAR SALAD* | 12

Romaine, Parmesan Cheese, Hard Boiled Egg,
Tomato, Croutons, Cesaer Dressing

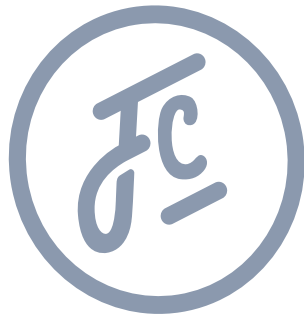
~ A D D I T I O N S ~

FLANK STEAK* | 12

SHRIMP* | 8

CHICKEN* | 7

SNAPPER* | 12



~ S H A R A B L E S ~

FRIED HONEY GOAT CHEESE | 11

Herb Crust, Bourbon Bacon Jam

CRISPY SNAPPER BITES* | 13

Cajun Citrus Aioli

SHRIMP "TOAST" FLATBREAD* | 17

New Orleans BBQ Shrimp, Hot Pepper Ale Butter,
Cilantro, Parmesan Cheese

GRUYERE STUFFED MUSHROOM* | 12

Portabello Mushroom, Gruyere Cheese, Smoked Paprika,
Herbs, Brioche Bread Crumb

COUNTRY DEVEILED EGGS* | 14

Classic Deviled Eggs, Pimento Cheese, Cornichon Pickles

MARGHERITA* | 14

Roma Tomato, Buffalo Mozzarella, Fresh Basil

~ B R U N C H S P E C I A L T I E S ~

AVOCADO & TOAST* 14

Smashed Avocado, Roasted Tomato, Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* 13

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

CRAB CAKE BENEDICT* 22

Petite Crab Cakes, Sauteed Spinach, Poached Eggs,
English Muffin, Cajun Citrus Tarragon Sauce, Home Fries

LOX 'N BAGEL* 17

Cream Cheese, Red Onion, Capers, Tomato, Hard Boiled Egg

FOREST OMELET* 16

Three Eggs, Mushrooms, Goat Cheese, Home Fries

SHRIMP BLT 16

Blackened Shrimp, Frisee Lettuce, Roasted Tomato, Cajun Aioli, Ciabatta, Choice of Fries or Side House Salad

STEAK & BALSAMIC BLUE* 16

Grilled Flank Steak, Roasted Tomato, Caramelized Onion, Sunflower Shoots, Balsamic Blue Dressing, Grilled French Bread,
Choice of Fries or House Salad

PIMENTO GRILLED CHEESE 12

Smoked Gouda Pimento Cheese, Buttered Sourdough Bread, Choice of Fries or House Salad

GULF SHRIMP & GRITS* 25

Grilled Shrimp, Delta Grind Grits, Cajun Cream Reduction

PAN SEARED GROUPEL 28

Roasted Corn, Tomatoes, Haricot Verts, Warm Lemon Vinaigrette

~ C L A S S I C B A N A N A F O S T E R ' S ~

15 per person, 50% off for Mother's

Classic Banana Foster's served over Ice Cream with a variety of toppings to include Pecans, Whipped Cream, Cinnamon, Chocolate Chips,
White Chocolate Chips, Nutella, Caramel, Raspberry Sauce, Fresh Berries, Sweetened Coconut, Chocolate Sauce

If you have any concern 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.



~ SIGNATURE COCKTAILS ~

SPIRITUAL HEALER 14

CUCUMBER VODKA, ST. GERMAIN ELDERFLOWER,
TURBINADO SIMPLE SYRUP, LEMON

PERFECT MANHATTAN 15

ELIJAH CRAIG, CARPANO BLANCO, CARPANO ANTICA,
SASSAFRAS AND SORGHUM BITTERS

FRONT PORCH TEA 12

PEACH MOONSHINE, BLACKBERRY SCHRUB,
UNSWEET TEA, LEMON

THE BOOTLEGGER 12

CAMPESINO AGED RUM, CAMPESINO LIGHT RUM,
GRENADINE, BLACKBERRY SCHRUB,
PINEAPPLE JUICE, ORANGE BITTERS

ST. 75 14

HENDRIX, ST. GERMAINE ELDERFLOWER,
SIMPLE SYRUP, LEMON JUICE, CAVA

SPICY MARGARITA 12

DULCE VIDA PINEAPPLE-JALAPEÑO TEQUILA,
TRIPLE SEC, SOUR MIX, PINEAPPLE JUICE

GULF OF MOJITO 14

BACARDI RUM, PINEAPPLE, GINGER,
MINT, LIME, BLUE CURACAO

THE HOUND DOG 12

DON Q RUM, BANANA,
BANANA BRULEE, PEANUT BUTTER WHISKEY

~ WINE BY THE GLASS / BOTTLE ~

~ SPARKLING ~

GL BTL

Zardetto, Prosecco	8	40
Los Monteros, Cava, Spain	9	45

~ WHITE WINE ~

GL BTL

Mohua, Sauvignon Blanc	10	40
Decoy, Sauvignon Blanc	11	44
Alois Lageder, Pinot Grigio	13	52
Dr. Loosen, Riesling	10	40
Moulin de Gassac, Rose	11	44
Rickshaw, Chardonnay	11	44
Raeburn, Chardonnay	13	52
Burgans, Albarino	11	44

~ RED WINE ~

GL BTL

Mon Frere, Pinot Noir	10	40
Benton Lane, Pinot Noir	16	64
Hahn, Merlot	10	40
Terrazas Reserva, Malbec	12	48
Kermit Lynch, Côtes du Rhône Blend	10	40
Lapostolle, Cabernet Sauvignon	10	40
Revelry Vintners, Cabernet Sauvignon	12	48
Justin, Cabernet Sauvignon	17	68

~ CRAFT DRAFT BEER ~

CANNED BEER ~

Rod's Reel, Cream Ale, Big Beach Brewing Co,	8
Gulf Shores, AL (5.0 ABV, 15 IBU)	
Muchacho, Lager, Good People Brewing Co,	8
Birmingham, AL (4.8 ABV, 18 IBU)	
Blood Orange, Berliner Weisse, Goat Island,	8
Cullman, AL (4.6 ABV, 5 IBU)	
Ferus, IPA, Ferus Artisian Ales	8
Trussville, AL (7.0 ABV, 55 IBU)	
Truck Stop Honey, Brown Ale, Back Forty,	8
Birmingham, AL (6.0 ABV, 14 IBU)	
Rip Tide, Amber Ale, Pensacola Bay Brewery,	8
Pensacola, FL (5.4 ABV, 26 IBU)	
Gulf Coast IPA, Ghost Train Brewing Co.	8
Birmingham, AL (6.0 ABV, 65 IBU)	
Majestic Blonde, Old Majestic Bewing	8
Mobile, AL (6.4 ABV, 23.8 IBU)	

~ DOMESTIC~

5
Bud Light
Coors Light
Michelob Ultra
Yuengling
Budweiser

~PREMIUM/IMPORT ~

6
Red Stripe
Blue Moon
Guinness
Heineken
White Claw