



~ À LA CARTE ~

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,
Choice of One Side

BIG BEACH BREAKFAST* 16

Three Eggs Your Way, Bacon or Sausage,
Choice of One Side

LOX 'N BAGEL* 17

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

HAM & CHEESE OMELET* 16

Three Eggs, Country Ham, Cheddar Cheese,
Choice of One Side

FOREST OMELET* 16

Three Eggs, Mushrooms, Goat Cheese,
Choice of One Side

SIDES 4

Home Fries, Cheese Grits, Toast & Jam, English Muffin

EXTRAS 5

Bacon*, Sausage*, Fresh Fruit, Seasonal Berries

LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits, Oatmeal, Southern Grits, Applewood Bacon,
Buttermilk Biscuits, Peppered Gravy, Country Pleasin' Sausage and Breakfast Potatoes.
Made-to-Order Eggs & Omelets are Featured, in addition to Fresh Breads and Pastries with Local Jams & Preserves.
Breakfast Juices, Milk and Coffee are included.

22.⁹⁵ | 8.⁹⁵ for kids 12 and under

~ C O F F E E & B E V E R A G E ~

SOFT DRINKS 3

FRESH JUICE 4

BREWED COFFEE | REGULAR OR DECAF 3

MILK 3

ESPRESSO 3.⁵

LATTE 4.⁵

CAPPUCCINO 4.⁵

EXTRA SHOT 2

HARNEY & SONS HOT TEA 5

~ C O C K T A I L S ~

TROPICAL CREAMSICLE MIMOSA 9

Prosecco, Cream, Orange, Pineapple, Cointreau

THAT'S THE BLOODY POINT 12

Cucumber Vodka, Bloody Point Remedy Mary Mix, B12, Caffeine

SOCIAL SPRITZER 9

Limoncello, Prosecco, Sliced Strawberries, Lemon Zest

MORNING ELIXIR 9

St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest

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.

All drinks contain 1 ½ ounces of liquor, unless special ordered.



~ 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 T A R T E R 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 DEVILED EGGS* | 14

Classic Deviled Eggs, Pimento Cheese, Cornichon Pickles

~ S A N D W I C H E S ~

(Served with Fries or Side House Salad)

FRIED SNAPPER*

Seasoned Breaded Snapper, Cumin Slaw, Toasted Brioche

16

SHRIMP BLT

Blackened Shrimp, Frisee Lettuce, Roasted Tomato, Cajun Aioli, Ciabatta

16

STEAK & BALSAMIC BLUE*

Grilled Flank Steak, Roasted Tomato, Caramelized Onion, Sunflower Shoots, Balsamic Blue Dressing, Grilled French Bread

16

LODGE DOUBLE BURGER*

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

14

PIMENTO GRILLED CHEESE

Smoked Gouda Pimento Cheese, Buttered Sourdough Bread

12

~ E N T R E E S ~

GULF SHRIMP & GRITS*

Grilled Shrimp, Delta Grind Grits, Cajun Cream Reduction

25

PAN SEARED GROUPE

Roasted Corn, Tomatoes, Haricot Verts, Warm Lemon Vinaigrette

28

GRILLED FLANK STEAK*

Roasted Corn & Black Bean Salad, Heirloom Tomatoes, Cilantro Vinaigrette

26

HONEY ROASTED BAKED CHICKEN*

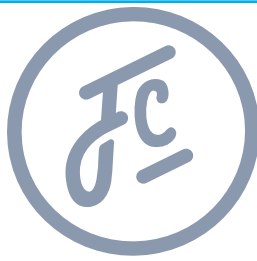
Rustic Red Mashed Potato, Haricot Verts, Citrus Soy Glaze

22

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~ 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

~ RED WINE ~

GL BTL

Mohua, Sauvignon Blanc

10 40

Mon Frere, Pinot Noir

10 40

Decoy, Sauvignon Blanc

11 44

Benton Lane, Pinot Noir

16 64

Alois Lageder, Pinot Grigio

13 52

Hahn, Merlot

10 40

Dr. Loosen, Riesling

10 40

Terrazas Reserva, Malbec

12 48

Moulin de Gassac, Rose

11 44

Kermit Lynch, Côtes du Rhône Blend

10 40

Rickshaw, Chardonnay

11 44

Lapostolle, Cabernet Sauvignon

10 40

Raeburn, Chardonnay

13 52

Revelry Vintners, Cabernet Sauvignon

12 48

Burgans, Albarino

11 44

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

~ SOUP & SALADS ~

GULF GUMBO* | 9

Oyster, Shrimp, Crab, Crawfish, Rice

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

~ SALAD ADDITIONS ~

FLANK STEAK* | 12

SHRIMP* | 8

CHICKEN* | 7

SNAPPER* | 12

~ FLATBREADS ~

SHRIMP "TOAST" FLATBREAD* | 17

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

STEAK & MUSHROOM FLATBREAD* | 18

Grilled Steak, Mushroom, Gruyere Cheese, Herb Garlic Oil, Balsamic Glaze

MARGHERITA* | 14

Roma Tomato, Buffalo Mozzarella, Fresh Basil



~ SPECIALTIES ~

GRILLED FLANK STEAK* | 26

Roasted Corn & Black Bean Salsa, Heirloom Tomatoes,
Cilantro Vinaigrette

HONEY ROASTED BAKED CHICKEN* | 22

Rustic Red Mashed Potato, Haricot Verts, Citrus Soy Glaze

SNAPPER VERACRUZ* | 26

Olive, Herbs, Tomato, Capers, Herbed Basmati Rice

PAN SEARED GROUPEL* | 28

Roasted Corn, Tomatoes, Haricot Verts, Warm Lemon Vinaigrette

GULF SHRIMP & GRITS* | 25

Grilled Shrimp, Delta Grind Grits, Cajun Spiced Cream Reduction

RIBEYE STEAK* | 31

Smashed Crispy Red Potato, Grilled Broccolini, Smoked Herb Butter

~ STARTERS ~

FRIED HONEY GOAT CHEESE | 11

Herb Crust, Bourbon Bacon Jam

CRISPY SNAPPER BITES* | 13

Cajun Citrus Aioli

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

~ SIDES ~

ROASTED CORN & BLACK BEAN SALAD | 9

RUSTIC RED MASHED POTATO* | 9

HARICOT VERTS* | 7

GRILED BROCCOLINI* | 7

FRENCH FRIES* | 6

HERBED BASMATI RICE* | 8

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UNSWEET TEA, LEMON

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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 ~

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 ~

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 ~

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

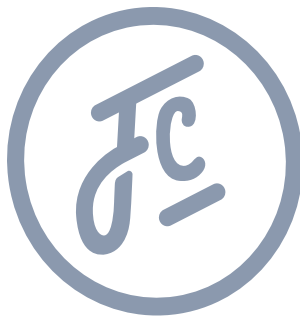
~ CANNED BEER ~

~ DOMESTIC ~

5
Bud Light
Coors Light
Michelob Ultra
Yuengling
Budweiser

~ PREMIUM/IMPORT ~

6
Red Stripe
Blue Moon
Guinness
Heineken
White Claw



~ D E S S E R T ~

MOJITO PANNA COTTA*8

Lime Infused Cream, Mojito Glaze, Candied Lime, Mint

ORANGE CREME BRULEE*8

Traditional French Custard, Fresh Orange Zest,
Caramelized Turbinado Sugar

SPICED APPLE CRISP*8

Cinnamon Scented Apples, Brown Sugar-Oat Streusel
Cinnamon Ice Cream

WHITE CHOCOLATE & BLUEBERRY

BREAD PUDDING*8

Fresh Blueberries, Sweet White Chocolate Custard,
Chantilly Cream, Fresh Blueberries

ICE CREAM TRIO*9

Classic Vanilla Bean, Blueberries
Salty Caramel Truffle, Brownie Bites
Strawberry Fields, White Chocolate

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