

# BREAKFAST

## LODGE BREAKFAST BUFFET

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

BREAKFAST JUICES, MILK & COFFEE ARE INCLUDED.  
\$23.95 | \$12 FOR KIDS 12 & UNDER

## COFFEE & BEVERAGES

SOFT DRINKS \$3

FRESH JUICE \$4

BREWED COFFEE \$3  
Regular or Decaf

MILK \$3

ESPRESSO \$3

LATTE \$4

CAPPUCCINO \$4

EXTRA SHOT \$2

HARNEY & SONS HOT TEA \$5

## SIDES \$5

HOME FRIES

CHEESE GRITS

TOAST & JAM

ENGLISH MUFFIN

BACON

SAUSAGE

FRESH FRUIT

SEASONAL BERRIES

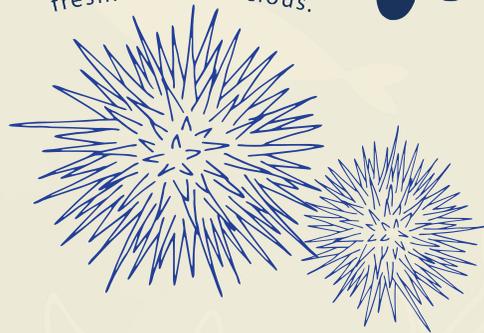
If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Foodcraft

fresh. local. delicious.



## A LA CARTE

### AVOCADO & TOAST\* \$17

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

### BANANA BREAD FRENCH TOAST\* \$15

House-Made Banana Bread, Sliced Bananas, Pecans, Bourbon-Maple Syrup

### EGGS BENEDICT\* \$22

Fun Twist on a Classic with a choice of:

Petite Crab Cake with Cajun Tarragon Sauce

Country Ham with Fried Green Tomato, Alabama White BBQ Sauce

Blackened Gulf Fish with Spinach, Tomato Beurre Blanc

Served with Choice of One Side

### BIG BEACH BREAKFAST\* \$16

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

### HAM & GRUYERE OMELET\* \$16

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

### FOREST MUSHROOM OMELET\* \$16

Three Egg Omelet, Mushrooms, Goat Cheese, Choice of One Side

### SHRIMP & CRAB OMELET\* \$17

Three Egg Omelet, Gulf Shrimp & Crab, Boursin Cheese, Chives, Lemon Zest, Choice of One Side

### LOADED HASH\* \$17

Two Poached Eggs, Seasoned Home Fries, Pork Belly, Smoked Sausage, Peppers, Onions, Cheddar Cheese, Chipotle Aioli & Cilantro Cream

## COCKTAILS

### TROPICAL CREAMSICLE MIMOSA \$10

Cointreau, Orange & Pineapple Juice, Heavy Cream, Topped with Prosecco

### FULLY LOADED \$12

Smirnoff Vodka, Charleston Bloody Mary Mix, Lime, Celery, Olives and Bacon  
Try our Horseradish Infused Vodka \$2

### SOCIAL SPRITZER \$10

Limoncello, Prosecco, Sliced Strawberries, Lemon Zest

### MORNING ELIXIR \$10

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

### ESPRESSO BUSHWACKER \$15

Bailey's Irish Cream, Cremè de Cacao, Kahlua, Espresso Coffee, Vanilla, Steamed Milk

### PEACHES & CREAM \$9

(Non-Alcoholic)

Red Bull Energy Drink, Peach & Vanilla Syrup

# BRUNCH

## SOUP & SALADS

**ROASTED CRAB TOMATO SOUP \$12**  
Roasted Crab Meat, Butter-Braised Tomato,  
Garden Herbs

**SUMMER PEACH & SPINACH SALAD \$13**  
Baby Spinach, Peaches, Avocado, Red Onion,  
Goat Cheese, Spiced Almonds, Brown Sugar  
Balsamic Vinaigrette

**WATERMELON CAPRESE \$11**  
Fresh Watermelon, Buffalo Mozzarella, Garden Basil,  
Olive Oil, Balsamic Glaze

**BABY ICEBERG WEDGE \$12**  
Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red  
Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13  
\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

## SHAREABLES

**BACON & SHRIMP STUFFED  
JALAPENO \$14**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

**BUTTER BEAN HUMMUS \$12**  
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,  
Grilled Ciabatta Bread

**GULF SEAFOOD FLAT BREAD \$14**  
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried  
Tomato, Leek, Mozzarella, Provolone Cheese

**COUNTRY DEVEILED EGGS\* \$11**  
Smoked Gouda Pimento Cheese, Cornichon Pickles,  
House-Made Pork Rinds

## OYSTERS

### RAW BAR

**DOZEN \*\$28 or HALF DOZEN\* \$14**  
Horseradish, Cocktail, Hot Sauce, Lemon,  
Seasoned Saltines

**BROILED HALF DOZEN OYSTERS\* \$14**

### CHOICE OF

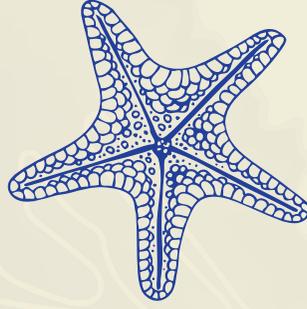
**FRESH HORSERADISH & GRUYERE CHEESE**

**BLACK GARLIC & HERB**

**AL ROCKEFELLER \$14**  
Spinach, Conecuh Sausage, Boursin Cheese

**FRIED OYSTER BASKET\* \$14**  
Red Remoulade, Warm French Bread

**Foodcraft**  
fresh. local. delicious.



## BRUNCH ENTREES

**AVOCADO & TOAST\* \$17**  
Smashed Avocado, Roasted Tomato, Two Poached Eggs,  
Local Field Greens, Shaved Radish, Farmers Cheese

**BANANA BREAD FRENCH TOAST\* \$15**  
House Made Banana Bread, Sliced Bananas, Pecans,  
Bourbon-Maple Syrup

**LOADED HASH\* \$17**  
Two Poached Eggs, Seasoned Home Fries, Pork Belly, Smoked  
Sausage, Peppers, Onions, Cheddar Cheese, Chipotle Aioli &  
Cilantro Cream

**BIG BEACH BREAKFAST\* \$16**  
Three Eggs Your Way, Bacon or Sausage,  
Choice of Fries or House Salad

**EGGS BENEDICT\* \$22**  
Fun Twist on a Classic with a choice of:  
Petite Crab Cake with Cajun Tarragon Sauce  
Country Ham with Fried Green Tomato, Alabama White BBQ Sauce  
Blackened Gulf Fish with Spinach, Tomato Beurre Blanc  
Choice of Fries or House Salad

**HAM & GRUYERE OMELET\* \$16**  
Three Egg Omelet, Country Ham,  
Gruyere Cheese, Choice of Fries or House Salad

**CHICKEN PESTO GRILLED CHEESE\* \$16**  
Grilled Chicken, Mozzarella Cheese, Tomato, Basil  
Pesto, Sourdough Bread, Served with Choice of Fries  
or Side House Salad

**GULF SNAPPER REUBEN \$17**  
Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese,  
1000 Island Dressing, Marbled Rye Bread  
Served with Choice of Fries or Side House Salad

**GRILLED CHEESE CROQUE MADAME \$15**  
Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise,  
Sourdough Bread, Topped with Bechamel & a Sunny Side Up Egg  
Served with Choice of Fries or Side House Salad

**GULF CRAB CAKE \$24**  
Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad,  
Ancho Chile Aioli



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

\*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Foodcraft**  
fresh. local. delicious.



## DESSERT

### **STRAWBERRIES & CREAM ICE BOX CAKE \$8**

Fresh Strawberries, Whipped Sweet Cream, Graham Crust

### **SIGNATURE KEY LIME PIE \$9**

Coconut Graham Crust, Whipped Toasted Italian Meringue

### **PEACH CRISP \$8**

Roasted Summer Peaches, Spiced Pecans, Oat & Brown Sugar Crumble

Add Ice Cream \$3

### **PEANUT BUTTER FUDGE ICE CREAM PIE \$8**

Peanut Butter Mousse, Sweet Cream, Chocolate Fudge Drizzle, Coco Crisp & Nut Crust

### **MILK & COOKIES \$9**

Milk | Sweet Vanilla Milk Shake

Cookies | House Baked Chocolate Chip Cookies

Ice Cream Sandwich

## DESSERT COCKTAILS

### **CINNAMON ESPRESSO MARTINI \$15**

Vanilla Vodka, Bailey's Irish Cream, Espresso Coffee, Cinnamon Syrup

### **BUSHWACKER COFFEE \$15**

Bailey's Irish Cream, Creme de Cacao, Kahlua, Espresso Coffee, Vanilla, Steamed Milk

### **CLASSIC ESPRESSO MARTINI \$15**

Tito's Vodka, Vanilla Vodka, Kahlua, Espresso Coffee

# DINNER

## BREAD SERVICE

**WARM CIABATTA BREAD \$6**  
Olive Oil, Chili Crisp, Whipped Butter

## SOUP & SALADS

**ROASTED CRAB & TOMATO SOUP \$12**  
Roasted Crab Meat, Butter-Braised Tomato,  
Garden Herbs

**SUMMER PEACH & SPINACH SALAD \$13**  
Baby Spinach, Peaches, Avocado, Red Onion,  
Goat Cheese, Spiced Almonds, Brown Sugar  
Balsamic Vinaigrette

**BABY ICEBERG WEDGE \$12**  
Iceberg Lettuce, Heirloom Tomatoes, Bacon,  
Red Onion, Cheddar Cheese, Creamy Blue  
Cheese Dressing

**CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13**  
**\*FRIED OYSTER \$7 | \*STRIP STEAK \$14**

## OYSTERS RAW BAR

**DOZEN \*\$28 or HALF DOZEN\* \$14**  
Horseradish, Cocktail, Southern Chili Lab Hot  
Sauce, Lemon, Seasoned Saltines

**CHAR-BROILED HALF DOZEN  
OYSTERS \$14**

**CHOICE OF  
FRESH HORSERADISH &  
GRUYERE CHEESE**

**BLACK GARLIC & HERB  
AL ROCKEFELLER**  
Spinach, Conecuh Sausage, Boursin Cheese

**FRIED OYSTER BASKET\* \$14**  
Red Remoulade, Warm French Bread

## EXTRAS

**ASPARAGUS \$9**  
**ROASTED BRUSSELS SPROUTS \$7**  
**HERBED FRENCH FRIES \$6**  
**SUMMER SQUASH PUREE \$6**  
**SOUTHERN DUMPLING SPAETZLE \$7**  
**SEASONAL VEGETABLES \$6**

**Foodcraft**  
fresh. local. delicious.



## SHAREABLES

**BACON & SHRIMP STUFFED JALAPENO \$14**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,  
Bourbon Tomato Bacon Jam

**BUTTER BEAN HUMMUS \$12**  
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,  
Grilled Ciabatta Bread

**CRISPY GULF FISH BITES \$13**  
Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

**GULF SEAFOOD FLAT BREAD \$14**  
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek,  
Mozzarella, Provolone Cheese

## LAND & GULF

**STEAK ADD ONS: \*GRILLED SHRIMP \$9 | CRAB BUTTER \$8**  
**FRIED OYSTER \$7**

**RIBEYE STEAK \$34**  
Garlic Hasselback Potatoes, Asparagus, Sherry Mushroom Sauce

**STEAK & FRIES\* \$28**  
Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle  
Vinaigrette

**CRISPY SKIN SNAPPER\* \$27**  
Parmesan Tortellini, Dijon Crawfish Cream Sauce,  
English Peas, Crispy Prosciutto

**GULF CRAB CAKE\* \$26**  
Seared Crab Cakes, Fried Green Tomato,  
Heirloom Tomato Salad, Ancho Chile Aioli

**CHICKEN & DUMPLIN' \$24**  
*A fun twist on a traditional Southern Dish*  
Pan Seared Airline Chicken Breast, Southern Dumpling  
Spaetzle, Peas, Carrots, Onion, Roasted Chicken Au Jus

**FISH & CHIPS \$26**  
Beer Battered Gulf Fish, Red Potatoes, Citrus Caper  
Tartar Sauce, Malt Vinegar Aioli

**BLACKENED GULF SHRIMP\* \$22**  
Roasted Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

**PECAN ENCRUSTED MAHI\* \$27**  
Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks,  
Citrus Beurre Blanc

**DAILY GULF "CATCH" \$28**  
Fish Offered Blackened, Grilled, or Fried, Roasted Brussels Sprouts,  
Roasted Garlic Parmesan Risotto



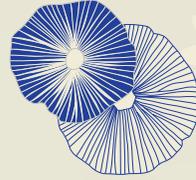
If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# LUNCH

**Foodcraft**  
fresh. local. delicious.



## SALADS & SOUP

### SUMMER PEACH & SPINACH SALAD \$13

Baby Spinach, Peaches, Avocado, Red Onion, Goat Cheese, Spiced Almonds, Brown Sugar Balsamic Vinaigrette

### WATERMELON CAPRESE \$11

Fresh Watermelon, Buffalo Mozzarella, Garden Basil, Olive Oil, Balsamic Glaze

### BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13

\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

### ROASTED CRAB TOMATO SOUP \$12

Roasted Crab Meat, Butter-Braised Tomato, Garden Herbs

## SHAREABLES

### GULF SEAFOOD FLAT BREAD \$14

Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek, Mozzarella, Provolone Cheese

### CRISPY GULF FISH BITS \$13

Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

### BUTTER BEAN HUMMUS \$12

Southern Butter Beans, Tahini, Tajin Spiced Olive Oil, Grilled Ciabatta Bread

## OYSTERS

### RAW BAR

### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Hot Sauce, Lemon, Seasoned Saltines

### CHAR-BROILED HALF DOZEN OYSTERS\* \$14

### CHOICE OF

### FRESH HORSERADISH & GRUYERE CHEESE

### BLACK GARLIC & HERB

### AL ROCKEFELLER

Spinach, Conecuh Sausage, Boursin Cheese

### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread

## PO' BOYS

### SERVED WITH FRIES OR SIDE HOUSE SALAD

### OYSTER\* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

### GULF FISH\* \$17

Herbed Gulf Fish, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

### SHRIMP\* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

## HANDHELDS

### SERVED WITH FRIES OR SIDE HOUSE SALAD

### GULF SNAPPER REUBEN \$17

Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese, 1000 Island Dressing, Marbled Rye Bread

### LODGE DOUBLE SMASHED BURGER\* \$17

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

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

### GRILLED CHEESE CROQUE MONSIEUR \$15

Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise, Sourdough Bread, Topped with Bechamel

## LAND & GULF

### STEAK & FRIES \$28

Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle Vinaigrette

### GULF CRAB CAKE \$24

Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad, Ancho Chile Aioli

### BLACKENED GULF SHRIMP\* \$22

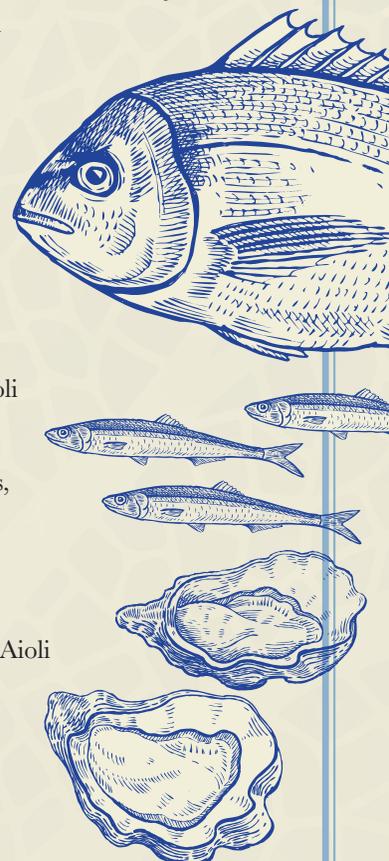
Black Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

### \*FISH & CHIPS \$26

Beer Battered Gulf Fish, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli

### PECAN ENCRUSTED MAHI \$27

Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks, Citrus Beurre Blanc



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

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# FOODCRAFT COCKTAILS

## SPIRITUAL HEALER \$14

Ketel One Cucumber & Mint Vodka, St. Germain,  
Simple Syrup, Lemon Juice

## GULF OF MOJITO \$13

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice,  
Pineapple Juice, Mint, Club Soda & Blue Curacao

## PINK PARADISE \$13

Tito's Vodka, Caravella Limoncello, Organic Sour,  
Cranberry Juice, Splash of Grapefruit Juice,  
Sugar on the Rim

## MAKER'S MULE \$14

Maker's Mark Bourbon, Ginger Beer, Lime Juice, Fresh Mint

## JALAPEÑO MARGARITA \$13

Dulce Pineapple Jalapeño Tequila, Tres Agave, Lime Juice,  
Fresh Jalapeño, Tajin on the Rim

## GULF MARGARITA \$13

Lunazul Silver Tequila, Triple Sec, Tres Agave, Grand  
Marnier Float, Fresh Lime Wedge, Salt on the Rim

## RED BULL WATERMELON MOJITO \$15

Don Q Rum, Red Bull Watermelon, Fresh Mint,  
Lime Juice

## CLASSIC OLD FASHIONED \$13

Top Shelf Options: Old Forester \$14,  
Maker's Mark \$15, Woodford Reserve \$16  
Angostura Bitters, Woodford Bourbon Cherry, Orange Twist

## RUM PUNCH \$13

Captain Morgan, Malibu Rum, Banana Liqueur,  
Pineapple Juice, Orange Juice, Cranberry Juice,  
Orange Wedge & Cherry

## FRONT PORCH TEA \$12

Tito's Vodka, Real Peach Puree, Lemonade,  
Unsweetened Iced Tea, Fresh Lemon

# WINE BY THE GLASS/BOTTLE

## SPARKLING

	GL	BTL
ZARDETTO, Prosecco	8	32
LOS MONTEROS, Cava, <i>Spain</i>	9	34
VAL D' OCA, Prosecco Rosé, <i>Veneto Italy</i>	10	38

## WHITE WINE

	GL	BTL
MOHUA, Sauvignon Blanc, <i>New Zealand</i>	13	48
DECOY, Sauvignon Blanc, <i>California</i>	11	40
CHAMPION, Sauvignon Blanc, <i>New Zealand</i>	12	46
DR. LOOSEN, Riesling, <i>Germany</i>	10	38
MOULIN DE GASSAC, Rosé, <i>Languedoc, France</i>	11	40
RODNEY STRONG CHALKHILL, Chardonnay, <i>California</i>	14	50
CASTELLO DEL POGGIO, Pinot Grigio, <i>Italy</i>	9	34
MER SOLEIL, Chardonnay, <i>California</i>	14	52

## RED WINE

	GL	BTL
ELOUAN, Pinot Noir, <i>Oregon</i>	15	55
CYCLES Gladiator, Pinot Noir, <i>California</i>	9	34
J. LOHR, LOS OSOS, Merlot, <i>Paso Robles, California</i>	11	40
KERMIT LYNCH, Côtes Du Rhône Blend, <i>France</i>	10	40
FRANCISCAN, Cabernet Sauvignon, <i>California</i>	12	44
FELINO, Malbec, <i>Viña Cobos, Argentina</i>	14	50
DECOY, Cabernet Sauvignon, <i>California</i>	16	60

## RESERVE WINE LIST

MIGRATION By Decoy Chardonnay California, Lemon Custard & Stone Fruit	\$68
TALBOTT, Sleepy Hollow, Chardonnay California, Pear, French Apple Tart	\$70
SWANSON, Merlot, Napa Valley Dark Chocolate, Black Cherry, Med Tannins	\$75
BOUCHARD PERE & FILS, Pinot Noir, Burgundy, Cherry, Strawberry, Earthy Oak	\$99
ALEXANDER VALLEY, Merlot, California Blackberry, Plum, Cardamon	\$50
PRISONERS, Cabernet Sauvignon California, Dark Chocolate, Blueberry	\$80
RAEBURN, Chardonnay, Sonoma County California	\$48

## MOCKTAILS

### STRAWBERRY LEMONADE \$5

Strawberry Puree, Lemon Juice, Lemonade, Simple Syrup,  
Cherry, Lemon, Topped with Sprite

### ISLAND MOJITO \$5

Coconut Cream, Lime Juice, Pineapple Juice,  
Fresh Mint, Lime, Topped with Sprite

## DRAFT BEER

YUENGLING \$6
COORS \$6
MILLER LITE \$6
MICHELOB ULTRA \$6
MODELO, MEXICAN LAGER \$7
FAIRHOPE BLUE BERRY-LEMON SOUR \$10
FERUS IPA \$10
STELLA ARTOIS LAGER \$10

## CANNED BEER

### DOMESTIC \$5

COORS LIGHT · MICHELOB ULTRA ·  
YUENGLING · MILLER LITE

### PREMIUM/IMPORT

HIGH NOON \$9
BLUE MOON \$6
RED STRIPE \$6
CORONA EXTRA \$6
CORONA LIGHT \$6
GUINNESS \$6
STELLA ARTOIS \$6
RED STRIPE \$6
HEINEKEN \$5
BRAIDED RIVER, IPA \$7
TINY BOMB, <i>American Pilsner</i> \$7
MONTUCKY COLD SNACKS <i>Light Beer</i> \$2
HEINEKEN ZERO \$6