

March 28, 2024



Jarrett Price / Chef de Cuisine

Jude Hall / Sous Chef

Alicia Martin / Pastry Chef

### Appetizers

#### SOUTH ALABAMA SEAFOOD GUMBO / 22

*Conecuh Sausage, Holy Trinity, Gulf Shrimp, Lump Crab, Bon Secour Oysters, Crawfish & Carolina Gold Rice*

#### BAYLEY'S WEST INDIES SALAD / 32

*Bayou la Batre Crabmeat, Vidalia Onions, Champagne Vinegar & Saltine Crackers*

#### LOUISIANA CRAWFISH BEIGNETS / 16

*Savory Beignet with Wild Caught Crawfish and Lemon-Dill Aioli*

#### SOUTHERN CHARCUTERIE / 30

*Sharp Pimento Cheese, Onion & Bacon Jam, Benton's Country Ham, Bresaola, Salami, Southern Smash, Tomato Chutney, House Pickles, Son of a Butcher Italian Sausage & Toast Points*

#### BAKED ALABAMA OYSTERS / 24

*Bigger Butter Oysters, Confit-Garlic Butter, Dill, Parmesan Breadcrumbs and Fresh Lemon*

#### FRIED GULF SEAFOOD / 20

*Cornmeal Crusted Gulf Shrimp, Oysters & Snapper, Gribiche, Lemon & Capers*

#### OYSTERS ON THE HALF SHELL\* / 22

*Bourbon Cocktail Sauce, Champagne Mignonette, Fresh Shaved Horseradish, Lemon & Saltines*

#### HOT HONEY SCALLOPS\* / 16

*Spring Carrot Bisque, Hot Honey Bacon & Rosemary-Thyme Olive Oil*

#### WAGYU BEEF CARPACCIO\* / 18

*Horseradish Cream Sauce, Fried Capers, Local Arugula, Reggiano Parmesan Cheese & Lemon Agravato*

### Seasonal Salads

#### EARLY SPRING ASPARAGUS SALAD / 14

*Marinated in Honey-Cider Vinaigrette with Candy Stripe & Golden Beets, Soft Boiled Farm Egg, Jumbo Asparagus, Goat Cheese, Louisiana Crawfish Aioli & Dill*

#### CLASSIC CAESAR / 12

*Romaine Hearts, Garlic & Herb Croutons, Reggiano Parmesan Cheese & House-Made Caesar Dressing*

#### CHOPPED ROMAINE / 14

*Applewood Smoked Bacon, Garlic & Herb Croutons, Cucumber, Cherry Tomato, Radish, Red Onion, Asher Blue Cheese & Creamy Herb Dressing*

6 oz. Beef Tenderloin / 28 | 6 Jumbo Shrimp / 14  
Grilled Chicken Breast / 14 | Swordfish / 16  
6 Bayou La Batre Fried Oysters / 12

### Entrees

#### FRIED GIGGED FLORIDA FLOUNDER/ 48

*Cornmeal Crusted with Steak Fries, Hushpuppies, Mix Lettuce Salad, Grilled Lemon, Gribiche & Cocktail*

#### WOOD FIRED NC SUNBURST TROUT / 45

*Brown-Butter Balsamic Vinaigrette, Roasted Pecans, Sautéed Green Beans & Herb Roasted Potatoes*

#### CAST IRON SEARED SNAPPER / 50

*McEwen & Son's Grits, Sautéed Green Beans, Blood Orange Supremes & White Wine-Dill Beurre Blanc with Wild Louisiana Crawfish Tail Meat*

#### NANCY'S BUTTERMILK FRIED CHICKEN / 42

*Joyce Farm's Chicken with Baked Gobetti & Cheese, Bacon Braised Cullman Collards & Old-Fashioned Pan Gravy*

#### SEARED GULF YELLOWFIN TUNA\* / 48

*Littleneck Clams, Spring Asparagus, Green Peas, Sweet Beets, Fresh Mint, Buttered Boiled Potatoes & Lemon*

#### HERB ROASTED CHICKEN BREAST / 38

*Baked McEwen's Parmesan Grit Croquette & Sautéed Baby Broccoli with Rosemary & Mushroom Cream Sauce*

#### NEW ZEALAND VENISON TENDERLOIN\* / 54

*Sauteed Spinach, Pinenuts & Cullman Sweet Potato Puree with Strawberry Gastrique*

#### GRILLED BONE-IN IBERIAN PORK CHOP\* / 38

*Caramelized Onion- Truffle Gratin and Grilled Asparagus with Maderia, Sweetbread & Mushroom Demi-Glace*

#### GULF SHRIMP FETTUCINE / 42

*Simmered in Shrimp Bisque with Tomatoes, Green Peas, Fresh Basil & Lemon Grass with Grana Padano*

### From the Butcher Shop

#### 16 OUNCE RIBEYE\* / 65

*Boneless Cut from the Rib Section, Very Tender & Contains More Marbling than Other Cuts*

*Hickory & Pecan Wood Grilled or Black Iron Skillet Seared*

#### CENTER CUT FILET MIGNON\* / 57

*8 Ounces of Our Most Lean & Tender Cut*

#### NEW ZEALAND ELK CHOPS\* / 70

*10 Ounces of Free-Range Elk*

#### 12 OUNCE NEW YORK STRIP\* / 58

*Our Most Popular Cut. One of the Most Flavorful Steaks*

Rosemary & Mushroom Cream Sauce / 6 | Clarified Butter / 4

### Additions / 5

Baked Mac & Cheese +2

House Cut Fried Potatoes

Creamed Spinach

Buttery Mashed Potatoes

Sweet Potato Puree

McEwen & Son's Cheese Grits

Sautéed Baby Broccoli

Sautéed Green Beans

*\*Items may contain raw or undercooked ingredients. Eating raw or undercooked fish, shellfish, eggs, poultry, or meat increases the risk of food-borne illnesses.  
22% gratuity added to parties of 8 or more. Split Plate \$8 | Cake fee \$20 | Cork fee \$25*