

July 9, 2024



Jarrett Price / Chef de Cuisine

Jude Hall / Sous Chef

Alicia Martin / Pastry Chef

Appetizers

FRIED GREEN TOMATOES / 15

Cornmeal Crusted with Tomato Relish & Lemon-Dill Aioli

SOUTH ALABAMA SEAFOOD GUMBO / 18

Carolina Gold Rice, Crawfish, Gulf Shrimp & Wright Bro's Oysters with Grilled Sourdough

BAYLEYS WEST INDIES SALAD / 28

Lump Gulf Blue Crab, Champagne Vinegar, Vidalia Onions and Saltines

OYSTERS ON THE HALFSHELL / 15

Served with Bourbon Cocktail, Fresh Grated Horseradish, Champagne Mignonette, Lemon, & Saltines

WAGYU BEEF CARPACCIO* / 16

Horseradish Sauce, Capers, Arugula, Reggiano Parmesan Ribbons & Lemon Agrumato

BAYOU LA BATRE CRAB CLAWS / 27

Crispy Cornmeal Crusted Fried with Bourbon Cocktail Sauce & Fresh Lemon

CHARGRILLED OYSTERS / 18

Wild Louisiana Oysters Filled with Pimento Cheese and Topped with Parmesan Panko Breadcrumbs

SOUTHERN CHARCUTERIE / 25

House Pimento Cheese, Bresaola, Salami, Southern Smash, Tomato Chutney, House Pickles, Son of a Butcher Italian Sausage & Toast Points

Seasonal Salads

TOMATO & BURRATA / 20

Heirloom Tomatoes, Burrata Con Panna Cheese and Cherry Tomato Relish with Grenache Vinegar, Red Onion, Cucumber and Olive Oil

GRILLED PEACH SALAD / 16

Chilton County Peaches, Grilled Red Onion, Arugula, Frisée, Candied Pecans, Goat Cheese & Oak Barrel Aged Balsamic Vinegar

CHOPPED ROMAINE / 14

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

Beef Tenderloin / 20 | 6 Jumbo Shrimp / 12 | 8 Bayou La Batre Fried Oysters / 10 | Chicken Breast / 10

Entrees

STEAK FRITES* / 50

12 Ounce New York Strip with Hand Cut Fries and Beef Tallow Butter

CAST IRON SEARED SCALLOPS* / 39

Herb Roasted Yukon Gold Potatoes and Sautéed Broccolini with Brown Butter Vinaigrette

NEW ZEALAND ELK CHOPS* / 64

10 Ounces of Marinated, Frenched Elk Chops with Rosemary Mashed Potatoes, Grilled Asparagus and Red Wine Beef Jus

HERB ROASTED CHICKEN BREAST / 36

Baked McEwen's Parmesan Grit Croquette & Sautéed Broccolini with Rosemary-Mushroom Cream Sauce

PRIME BEEF BROCHETTE* / 33

Strip Steak, Pearl Onions, Fire Roasted Peppers and Tomatoes Marinated in Aged Worcestershire, Served with Chimichurri Aioli and Caesar Salad

'SUNRISE' RED SNAPPER / 44

McEwen & Son's Grits, Sautéed Green Beans, Lemon Supremes, Blistered Cherry Tomatoes & White Wine-Dill Beurre Blanc with Louisiana Crawfish

**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*