

TABLE SHARES

FRIED GREEN TOMATOES \$12

goat cheese, spicy tomato relish, balsamic glaze

GRAMMIE'S PIMENTO CHEESE \$12

wickles pickles, crudites, crispy lavash

FRIED GULF OYSTER LETTUCE WRAP \$13

bibb lettuce, fried oyster, PF slaw, bang bang sauce

HOUSE SMOKED TUNA DIP \$14

house smoked tuna, ranch saltines

PF OYSTERS ROCKEFELLER \$16

bacon, spinach, parmesan, breadcrumbs

BOUDIN CROQUETTE \$10

spicy remoulade

PICKLED FRIED OKRA \$9

house ranch

TUNA TATAKI \$15

ahi tuna, cucumber, togarashi, benne seed, bourbon ponzu glaze, sriracha aioli

SALADS

CAESAR SALAD \$10

tuscan caesar dressing, parmesan, sourdough crouton

SUMMER SALAD \$11

artesian blend, strawberry, goat cheese, candied nuts, lemon dijon

vin a igrette

WEDGE SALAD \$12

baby iceberg, bacon, heirloom tomatoes, blue cheese, radish, buttermilk ranch

SIDES \$7

SHERRIED MUSHROOMS CRISPY BRUSSELS SPROUTS BRAISED COLLARDS CAVATAPPI 'MAC' & CHEESE
GRILLED BROCCOLINI
SUMMER VEGETABLE COUS COUS

WHIPPED SWEET POTATOES
MASHED YUKON POTATOES
GRILLED ASPARAGUS

MAIN PLATES

*24 OZ COWBOY RIBEYE \$85 cipollini onions, PF compound butter

*PAN ROASTED SCOTTISH SALMON \$24 summer vegetable cous cous

*AUSTRALIAN LAMB CHOPS \$35 sweet pepper agrodulce, jalapeno mint jelly

BRAISED BEEF SHORT RIBS \$25 sherried mushrooms

CATCH OF THE DAY \$35 blackened catch of the day, crawfish monica

*GRILLED PORK PORTERHOUSE \$25

bourbon peach compote, Worcestershire reduction

SHRIMP & GRITS \$25

Gulf shrimp, Conecuh sausage, peppers, onions, fried grits

*BOUDIN STUFFED QUAIL I/\$18 2/\$30 cherry barbecue

*SEARED SCALLOPS \$34 asparagus confit, almond romesco

*GRILLED PRIME FLAT IRON STEAK \$30 10 oz steak, chimichurri rojo

ROASTED LEMON CHICKEN \$22 roasted chicken, roasted lemon, onion marmalade