

MEAL SERVICE
 LUNCH HOURS 11 TO 4 PM
 COMP CRAFT COCKTAIL 4:30 TO 5:30 PM
 DINNER EVERYDAY 5 TO 10 PM

LUNCH MENU | PUB & LOUNGE

2.7.23
LM

STARTERS

- PF WINGS** • GF smoked | house hot sauce | Alabama white bbq sauce | pickled red onions
- THINGS N JARS** • V smoked cauliflower dip | black-eyed pea hummus | white cheddar pimento | house pickles | benne seed crackers
- GULF COAST CEVICHE** smoked Gulf shrimp | pickled okra succotash | benne seed crackers
- SOUTHERN ARANCINI** • V stone ground grits | white cheddar pimento | cornbread crumb | house pickles | comeback sauce
- PIG N THE GARDEN** • GF smoked pork belly | fried brussel sprouts | sweet tea-soy-balsamic glaze | blue cheese crumbles
- EGGS & TOAST** sourdough, smoked egg salad, house pickles, soft herbs
- OYSTER WINGS** • GF fried oysters, house hot sauce, celery salad, buttermilk ranch, blue cheese crumbles

SALADS + SOUP

- Salad proteins: grilled or blackened chicken 8 | grilled or blackened shrimp 10
- SOUTHERN CAESAR** gem lettuce | pickled succotash | cornbread croutons | creole caesar dressing | parmesan
- THE GREEK** • GF greek olives | cucumber | tomato | pepperoncini | organic lettuce | feta cheese | red wine vinaigrette
- PF COBB** • GF sweet tea ham | smoke turkey | house cured bacon | egg salad | avocado | s.o. organic lettuce | white cheddar | buttermilk herb dressing
- CHOPPED SALAD** • GF organic lettuce | veggies, pecans | balsamic vinaigrette
- WEDGE** • GF baby iceberg | smoked tomato pico | house bacon | buttermilk herb dressing | blue-cheese crumbles
- CHICKEN SALAD-SALAD** • GF hand pulled roasted chicken | citrus aioli sun-dried cranberry & blueberry | pumpkin & sunflower seeds | pecans | s.o. organic lettuce | goat cheese | blueberry vinaigrette
- GULF COAST GUMBO** cornmeal crusted fried catfish | smoked shrimp | conecuh | creole gumbo | popcorn rice

GENERAL RATE INFORMATION

RATE
15
15
14
12
13
13
15
13
13
14
12
14
14
13

HANDHELDS

- Sandwiches served with your choice of fries, tater tots or a side salad
- PF RUEBEN** 14hr beef brisket | house kraut remoulade | cheese spread | marble rye
- CRABBY-SHRIMP BURGER** Gulf shrimp | crab | creole remoulade | LTP | brioche bun
- MIDNIGHT AT THE FARM** sweet tea brined ham, house cured bacon, pickle, white cheddar pimento, mustard seed, sourdough
- CHICKEN-NA-BISCUIT** white cheddar chive biscuit | buttermilk fried chicken thighs | steen's cane syrup | pickles
- PF BURGER** 2 beef patties | American | LTP | comeback sauce | brioche bun
- TBA** smoked turkey | house cured bacon | avocado salad | jalapeño cheddar pimento | sourdough
- BLT** house cured bacon | tomato | baby lettuce | buttermilk ranch | sourdough
- 50/50 PATTY MELT** 50% house cured bacon | 50% house grind | caramelized onion | swiss | sourdough
- OOEY GOOEY GRILLED CHEESE** butter fried sourdough | lots of cheese | onion beer marmalade
- CHICKEN SALAD WRAP** hand pulled roasted chicken | citrus aioli | sun-dried cranberry & blueberry | pumpkin & sunflower seeds | pecans | organic lettuce | wheat tortilla

SIDES 8

- GARLIC WHIPPED POTATOES**
- SAUTÉED HERBED FARRO**
- FRENCH FRIES**
- RANCH TATER TOTS**
- FRIED BRUSSELS SPROUTS**
- ROASTED GREEN BEANS**
- SAUTÉED BROCCOLINI**
- BRAISED COLLARD GREENS**

RATE
17
19
16
16
17
15
16
16
12
15

HEARTY FARE

- NY STRIP** seared bone-in strip | crispy blue cheese potato | grilled asparagus | wild mushroom demi
- SHORT RIBS** red wine braised angus short ribs | roasted mirepoix | pan sauce | garlic confit whipped potatoes | sauteed broccolini | parmesan
- GULF COAST GROUPER** blackened grouper | creamy grits | spiced braised greens | cornbread crumb | pickled succotash
- PORCHETTA** slow roasted pork-belly wrapped loin | gnochetti sardi | caramelized onion-lemon cream | balsamic glazed brussels | fennel salad
- VEGETARIAN FARRO** sautéed Italian pearled farro | farmers market vegetables | Italian kale blend | charred tomato vinoaigrette | goat cheese crumbles

DESSERTS

- BROOKIE SUNDAE** warm skillet brownie | vanilla ice cream scoop | chocolate and caramel syrup
- SEASONAL COBBLER A LA MODE** fresh seasonal fruit served warm in a deep dish | cinnamon streusel crumble top | vanilla ice cream scoop
- CLASSIC CHEESECAKE** traditional award winning cheesecake
- CARROT CAKE** vanilla cake mixed with fresh shredded carrots and raisins | homemade cream cheese frosting
- SCOOP OF ICE CREAM** please ask your server for our selection of flavors
- CHEF'S DESSERT SELECTION OF THE DAY** *when available

RATE
48
36
38
36
26
12
12
12
12
3
15

LOCATED IN HISTORIC SYLACAUGA, AL. U.S.A. | CHEF: SEAN BUTLER

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEVERAGE SELECTIONS

COCKTAILS	RATE
PECAN OLD FASHIONED John Emerald Double Oak Bourbon John Emerald Pecan Liqueur Angostura Bitters Orange Cherry	18
CRANBERRY SPICED MARGARITA Jose Cuervo Repasado Tequila, Cranberry Juice Lime Juice Winter spice simple syrup	18
RYE CHAI Bulleit Rye Whiskey Chai Tea Simple Syrup Lemon Juice. This is served warm	18
ROSEMARY GREYHOUND Tito's Vodka Grapefruit Juice Rosemary Simple Syrup	18
APPLE CIDER SPRITZ Knob Creek Bourbon Apple Cider Prosecco	18

WINE

► SPARKLING	
Val D'oca Prosecco Di Valdobbiadene Superiore, IT	10
► WHITE	
Le Petites Sardines Loire Valley, FR	8/28
Barone Fini Pinot Grigio, Valdadige, IT	10/38
Stoneleigh Sauvignon Blanc, Marlborough, NZ	13/50
Cave De Lugny Chardonnay, Burgundy, FR	12/46
Wente Vineyards Chardonnay, Livermore Valley, CA	13/48
Hartford Court Chardonnay, Russian River Valley, CA	15/58
► ROSÉ	
Jean-Luc Colombo Cape Bleu, FR	11/40
Tormaresca Salento, Calafuria, IT	11/40
► RED	
Highlands 41 Red Blend, Paso Robles, CA	10/36
Les Hauts De Trintaudon Haut-Médoc, FR	14/52
Evolution Pinot Noir, Willamette Valley, OR	12/44
Tosalet Priorat, ES	14/52
Pedroncelli Cabernet Sauvignon, Sonoma, CA	14/52
Trefethen 'Eshcol' Red Blend, Napa Valley, CA	15/56
Maddalena Cabernet Sauvignon, Pasa Robles, CA	16/58

SPIRITS

► VODKA	
Absolute Citron	11/16
Absolute Pear	11/16
Smirnoff	11/16
Redmont	11/16
Ocean Organic	12/18
John Emerald Elizabeth	12/18
Tito's	14 /22
Hanger 1 Lime	14 /22
Chopin	14 /22
Ketel One	14 /22
Grey Goose	14 /22
► BOURBON & WHISKEY	
Evan Williams	11/16
Jameson	11/16
Jack Daniels No.7	12/18
Old Forester 86 Proof	12/18
Bushmill Irish Whiskey	12/18
John Emerald Bourbon	12/18
John Emerald Rye	12/18
Riverset Rye	14/22
Maker's Mark 6 Yr.	14/22
Crown Royal	14/22
Bulleit	14/22
Bulleit Rye	14/22
Gentleman Jack	14/22
Knob Creek 9 Yr.	14/22
Knob Creek Rye	14/22
Tullamore Dew	14/22
Woodford Reserve	16/26
John Emerald Whiskey	18/30
Basil Hayden's 8 Yr.	18/30
Calumet Farm	18/30
► SCOTCH WHISKEY	
Cutty Sark Blended Scotch	12/18
Highland Park 'Magnus'	12/18
Dewars White Label	14/22
Naked Grouse	14/22
Chivas Regal 12 Yr.	16/26
Johnnie Walker Black	16/26
Jura 10 Yr.	18/30
Glenfiddich 12 Yr.	18/30
Balvenie 12 Yr. Double Wood.	27/44
Dalwhinnie 15 Yr.	28/44
Aberlour 12 Yr.	42/62
Johnnie Walker Blue	87/142
Linkwood 37 Yr.	437

► RUM	
Bacardi Light	11/16
Campefino	11/16
Myers	11/16
The Real McCoy	11/16
Malibu Coconut	11/16
Captain Morgan Spiced Rum	11/16
Mt. Gay	12/18
John Emerald Aged Rum	12/18
John Emerald Spiced Rum	12/18
Diplomatico	18/30
► GIN	
New Amsterdam	11/16
John Emerald Gin	12/18
Tanqueray	12/18
Bombay Sapphire	12/18
John Emerald Aged Gin	14/22
Hendricks	14/22
Vulcan	14/22
► TEQUILA	
Sauza Silver	11/16
Jose Cuervo	12/18
1800 Silver	12/18
John Emerald Agave Spirit	14/22
Patron Silver	22/34
Casa Migos Blanco	22/34
Casa Migos Repasado	26/36
► DRAFT	
Michelob Ultra Lager, MO 4.2%	6
Cahaba American Blonde Lager, AL 4.0%	9
Good People IPA Lager, AL 7.1%	9
► CANS	
Bud Light 4.2%	6
Miller Lite 4.2%	6
Coors Light 4.2%	6
Corona Light 4.0%	7
Stella 5.0%	7
Back Forty Truckstop Honey 6.0%	8
Good People Muchacho 4.8%	8
Good People Brunch Punch 3.8%	8
Sweet Water 420 Extra Pale Ale 5.7%	8
Harpoon UFO Belgian White 4.8%	8
Sierra Nevada Pale Ale 4.6%	8
Trim Tab 205 Pale Ale 5.5%	8
Sweetwater IPA 7.7%	8
Cahaba IPA 7.5%	8
White Claw 5.0%	8

BEER