



LUNCH MENU

SOUPS

LOBSTER BISQUE

A rich, thick, creamy classic that is full of flavor.

... 6 ...

GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, smoked ham hocks and beef brisket in seasoned pot liquor then lightly smoked using the Smoke Pistol.

... 6 ...

SALADS

HOUSE SALAD

Our signature house salad is a blend of mesclun salad greens, fresh citrus segments, sweet and spicy roasted pecans, all tossed with our house dressing, a mango, lemongrass and ginger vinaigrette.

... 7 ...

Add grilled chicken, fish or broiled shrimp

... 6 ...

CAESAR SALAD

Classic house made garlicky dressing tossed with Romaine lettuce, herbed croutons and Parmesan cheese.

... 7 ...

Add grilled chicken, fish or broiled shrimp

... 6 ...

SPRING SPINACH, STRAWBERRY & GOAT CHEESE SALAD

A unique blend of baby spinach, fresh strawberries, spiced pecans and goat cheese tossed in balsamic vinaigrette.

... 7 ...

Add grilled chicken, fish or broiled shrimp

... 6 ...

SOUP AND SALAD

Choose a cup of either soup and our house salad.

... 10 ...

Add grilled chicken, fish or broiled shrimp

... 6 ...

HEARTS OF PALM SALAD

Marinated hearts of palm with smoked mozzarella cheese, fresh tomatoes and a trio of roasted sweet peppers. Served on a bed of mesclun with basil balsamic vinaigrette.

... 8 ...

Add grilled chicken, fish or broiled shrimp

... 6 ...

MONTEGO BAY CHICKEN SALAD

Our unique Foo Foo chicken salad, tropically influenced with a zip of curry and a touch of pineapple. Served over salad greens, tossed in our lemongrass vinaigrette with a fruit medley and poppy seed dipping sauce on the side.

... 12 ...

PO'BOYS, TACOS AND SANDWICHES

Served with your choice of one of our Southern sides.

BAUMHOWER'S BURGER*

A ½ pound blend of ground chuck and beef brisket grilled to your liking, served on a Rotella bun with white cheddar cheese, lettuce, vine ripened tomatoes, onion and pickles.

... 12 ...

CUBAN PORK BBQ SANDWICH

Tender, slow roasted Latin-style BBQ pork, piled high and topped with mango broccoli slaw and served on a brioche bun with a side of guava BBQ sauce.

... 9 ...

SHRIMP OR FISH TACOS

Grilled fish, or Alabama shrimp, wrapped in two fresh flour tortillas with shredded cabbage, tomatoes, green onions, cilantro, mixed cheese and mango salsa.

... 13 ...

SEAFOOD PO'BOYS

Choose local shrimp, or oysters, dusted in our seasoned flour, fried and served on a six inch toasted French loaf, topped with shredded lettuce tossed in our Creole dressing, vine ripened tomatoes, onion and pickles.

... 13 ...

KINGSTON ROOSTER

Lightly breaded, "Mojo" marinated chicken breast fried to perfection, topped with Conecuh bacon, smoked cheddar cheese and served on a brioche bun with a side of honey mustard sauce.

... 11 ...

ST. JOHN GRILLED CHICKEN

Fresh "Mojo" marinated, lemon pepper seasoned chicken breast, grilled just right and served on a brioche bun with a side of white BBQ sauce.

... 11 ...



LUNCH EXPRESS

ALL PLATES ARE \$12 AND INCLUDE 2 SIDES.

Pick any Main Dish, or a Daily Special along with two sides, unless otherwise stated.

Delivered to your table fast, so you can get back to work or play in a hurry.

MAIN DISHES

Cuban BBQ Pork
Fried or Broiled Shrimp
Chicken Etouffée

Fried Catfish
Steak Palomilla
Shrimp Creole & White Rice (w/1 side)

Beef Grillades
Grilled "Mojo" Chicken Breast
Shrimp & Grits (with 1 side)

SIDES

Black Beans & Coconut Rice
Sidewinder Fries
Southern Greens
Smothered Squash

Broccoli Slaw
Coconut Rice
Garlic Mashed Potatoes

White Rice
Corn Maque Choux
Fried Plantain Chips
Cheese Grits

DAILY SPECIALS

MONDAY

SMOTHERED CHICKEN
Half a chicken smothered in a rich dark southern gravy.

STUFFED BELL PEPPERS
Seasoned ground beef, pork and rice tucked in roasted bell peppers topped with Creole sauce.

TUESDAY

ROUND STEAK
Slowly cooked down with the holy trinity in a rich, dark roux onion gravy.

STUFFED EGGPLANT
Ground beef, ground pork, Gulf shrimp and rice stuffed eggplant with Creole sauce.

WEDNESDAY

SMOTHERED PORK CHOPS
Two slow braised chops in delta-style onion gravy.

CREOLE BEEF DAUBE
Marinated pot roast, slow roasted to tender perfection in red Creole gravy.

THURSDAY

LIVER AND ONIONS
Sautéed calf liver just like at Grandma's house.

LECHÓN A LA CUBANA
Slow roasted pork marinated in sour orange and Cuban spices.

FRIDAY

FRIED FLOUNDER FILETS
Local flounder, perfectly flash fried.

SHRIMP ETOUFFÉE
A Creole classic, shrimp smothered in a richly seasoned tomato gravy.

*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.

EXEC. CHEF/PARTNER: STEVE ZUCKER • GENERAL MANAGER: BRYAN HANTES