



## BRUNCH MENU

### COLD APPETIZERS

#### SMOKEPISTOL® TUNA DIP

House-smoked tuna combined with cream cheese, mayo, lime and seasonings.

... 14 ...

#### ALABAMA SHRIMP COCKTAIL

Chilled jumbo Gulf shrimp with cilantro-lime spiked cocktail sauce.

... 15 ...

#### WEST INDIES SALAD

A Gulf Coast classic - lump crabmeat marinated with cider vinegar, sweet onions and seasonings.

... 17 ...

#### OYSTERS ON THE HALF SHELL\*

Freshly-shucked Gulf oysters of the day.

½ Dozen      Dozen

... 10 ...      ... 18 ...

### COLD & HOT COMBO

#### FRIED GREEN TOMATO & ALABAMA SHRIMP REMOULADE

Fresh green tomatoes fried to a crisp, topped with chilled, peeled Alabama shrimp in a New Orleans-inspired remoulade sauce.

... 14 ...

### HOT APPETIZERS

#### CRABMEAT & CRAWFISH CAKES

The best of both worlds in one plate. Our popular crawfish cake drizzled with citrus beurre blanc paired with a crab cake topped with a decadent lobster cream sauce.

... 15 ...

#### CANE SYRUP-GLAZED 3-DAY PORK BELLY

Seared and served on creamy, white cheddar, stone ground grits with a flavorful orange-ginger reduction.

... 12 ...

#### PRALINE BACON

Fairhope's Old 27 heavily smoked, thick-cut bacon caramelized in brown sugar and pecans.

... 11 ...

#### OYSTER BIENVILLE

Baked oysters topped with shrimp, mushrooms and seasonings in a rich sauce.

... 14 ...

#### BEIGNETS À LA DAUPHIN'S

House-made beignets topped with mango sauce, powdered sugar and toasted coconut with lime to squeeze over top.

... 7 ...

### SOUPS

#### SOUP DU JOUR

Chef's selection of a house-made soup.

... 8 ...

#### GUMBO Z'HERB

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

... 8 ...

### SALADS

#### HOUSE SALAD

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

... 8 ...

Add grilled chicken, shrimp or fish

... 6 ...

#### SPINACH, STRAWBERRY AND GOAT CHEESE

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

... 9 ...

Add grilled chicken, shrimp or fish

... 6 ...

#### HEARTS OF PALM

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

... 10 ...

Add grilled chicken, shrimp or fish

... 6 ...

#### MONTEGO BAY CHICKEN SALAD

Our bright and flavorful Foo Foo chicken salad, tropically-influenced with a zip of curry and a touch of pineapple. Served over salad greens, tossed in lemongrass vinaigrette accompanied by a fruit medley and poppy seed dipping sauce.

... 12 ...

#### SIDE SALAD

##### HOUSE OR CAESAR

... 4 ...

##### SPINACH

... 5 ...



## ENTRÉES

### CONTINENTAL

Fresh fruit, Greek yogurt, and granola.

... 14 ...

### BANANAS FOSTER FRENCH TOAST

Rum-caramel custard-stuffed French toast topped with Bananas Foster sauce and candied pecans.

... 12 ...

### GARDEN OMELET

Asparagus, baby spinach, tomato, onion, bell pepper, mushroom, garlic and Sweet Home Farm cheese tucked into a fluffy omelet.

Served with skillet potatoes and our creamy, white cheddar, stone-ground grits.

... 14 ...

### EGGS Á LA BAMA

Fried green tomatoes topped with grilled Conecuh sausage, fried eggs and Junkanoo - a Conecuh bacon and sausage-spiked white cheese sauce - served with skillet potatoes and creamy white cheddar, stone-ground grits.

... 15 ...

### 3 EGGS & 3 SIDES

3 eggs cooked to your liking and served with our creamy, white cheddar, stone-ground grits; skillet potatoes; and your choice of local Conecuh bacon or sausage.

... 10 ...

### DELTA OMELET

Alabama Gulf shrimp and lump crabmeat sautéed with spinach, onions, bell peppers and garlic then tucked into a fluffy omelet topped with Junkanoo – our Conecuh bacon and sausage-infused white cheese sauce. Served with skillet potatoes and creamy, white cheddar, stone-ground grits.

... 16 ...

### SHRIMP OR FISH TACOS

Grilled fish or Alabama Gulf shrimp, served in two fresh, flour tortillas with shredded cabbage, tomatoes, green onions, cilantro, mixed cheese and a mango salsa. Served with Sidewinder™ fries.

... 14 ...

### SEAFOOD PO'BOYS

Fried Alabama Gulf shrimp, or oysters, topped with shredded lettuce, vine-ripened tomatoes, onion and pickles.

... 14 ...

### SHRIMP & GRITS

Alabama Gulf shrimp are sautéed in a Conecuh sausage and tomato-spiked broth over a mound of creamy, white cheddar, stone-ground grits served with two eggs over easy.

... 15 ...

### BEEF GRILLADES & GRITS

Classic Louisiana brunch dish of slow-smothered beef tenderloin in a rich tomato spiked gravy over a mound of creamy white cheddar, stone ground grits served with two eggs over easy.

... 14 ...

### PECAN-ENCRUSTED FISH & GRITS

Chef's selection of our freshest catch, coated in sweet and spicy pecans, panéed and finished with a citrus beurre blanc and tropical mango salsa. Served with creamy, white cheddar, stone-ground grits and two eggs over easy.

... 16 ...

### FRIED SHRIMP

Alabama Gulf shrimp, battered and fried to a golden brown. Served with broccoli slaw and Sidewinder™ fries.

... 14 ...

### BAUMHOWER'S BURGER\*

A ½ pound of our signature ground chuck and beef brisket blend, hand-pattied and grilled to your liking. Served on a Rotella bun with white cheddar, lettuce, tomatoes, onion and pickles.

... 12 ...

### CHICKEN SALAD WRAP

Our unique, tropically-influenced Foo Foo chicken salad, with a zip of curry and a touch of pineapple, served in a flour tortilla.

... 11 ...

\*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:** TOM YOUNG