



## BRUNCH MENU

### COLD APPETIZERS

**SMOKE PISTOL 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 local Gulf Coast tradition of lump crabmeat marinated with cider  
vinegar, sweet onions and seasonings.  
... 17 ...

**OYSTERS ON THE HALF SHELL\***  
Fresh shucked, Gulf oysters of the day.  
½ Dozen      Dozen  
... 10 ...      ... 18 ...

### COLD & HOT COMBO

**FRIED GREEN TOMATO & ALABAMA SHRIMP REMOULADE**  
Fresh green tomato 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 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 served with lime to squeeze over top.  
... 7 ...

### 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.  
... 6 ...

### SALADS

**HOUSE SALAD**  
Our signature house salad is a blend of mesclun greens, fresh  
citrus segments, sweet and spicy roasted pecans, all tossed with  
our house dressing; a mango, lemon grass and ginger vinaigrette  
... 6 ...  
Add grilled chicken, shrimp or fish  
... 6 ...

**SPRING SPINACH, STRAWBERRY AND GOAT CHEESE**  
A unique blend of baby spinach, fresh strawberries, spiced pecans  
and goat cheese tossed in a balsamic vinaigrette  
... 8 ...  
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  
... 8 ...  
Add grilled chicken, shrimp or fish  
... 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  
poppyseed dipping sauce on the side  
... 12 ...



## ENTRÉES

### PAIN PERDU

Rum caramel crusted French toast, topped with Bananas foster sauce and candied pecans.

... 12 ...

### EGGS SARDOU

Poached eggs nested in artichoke bottoms on creamed spinach and topped with Hollandaise sauce. Served with skillet potatoes and Conecuh bacon.

... 14 ...

### EGGS Á LA BAMA

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

... 14 ...

### STEAK PALOMILLA & EGGS

Thin pounded sirloin steak, high temp grilled instead of seared, topped with onion lime mojo, with a side of skillet potatoes, or creamy white cheddar, stone ground grits served with two eggs over easy.

... 16 ...

### 3 EGGS & 3 SIDES

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

... 9 ...

### DELTA OMELET

Alabama shrimp and lump crabmeat sautéed with spinach, onions, bell peppers and garlic tucked into a fluffy omelet and topped with Junkanoo sauce. Served with skillet potatoes and creamy white cheddar, stone ground grits.

... 16 ...

### SHRIMP & GRITS

Gulf shrimp 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.

... 14 ...

### 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 fresh fish rolled in ground sweet and spicy pecans, paneed, topped with citrus buerre blanc and tropical mango salsa. Served with creamy white cheddar, stone ground grits and two eggs over easy.

... 14 ...

### SHRIMP OR FISH TACOS

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

... 13 ...

### 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 ...

### 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 creamy white cheddar, stone ground grits.

... 14 ...

\*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