

BRUNCH MENU

appetizers

COLD APPETIZERS

WEST INDIES SALAD

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

– 17 –

CHEESE PLATE

Selection of artisan cheeses from Sweet Home Farms in Elberta, Alabama, Belle Chevre in Elkmont, Alabama and offerings from other local purveyors whenever available.

– 14 –

ALABAMA SHRIMP COCKTAIL

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

– 15 –

OYSTERS ON THE HALF SHELL *

Freshly-shucked Gulf oysters of the day.

½ DOZEN | 10 DOZEN | 18

POKE *

Yellowfin tuna, sesame, pecans, sambal, green onion
jasmine rice, house-pickled cucumbers & ginger.

– 17 –

HOT & COLD COMBO

FRIED GREEN TOMATOES & 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

CRAB CLAWS

Available fried with a Caribbean cocktail sauce or
sautéed in a garlic cream butter sauce. Upon availability.

¼ POUND | 15 ½ POUND | 28

FRIED ALLIGATOR

A Gulf Coast favorite - flash-fried alligator with a
New Orleans-inspired remoulade sauce.

– 14 –

PRALINE BACON

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

– 11 –

CRABMEAT & CRAWFISH CAKES

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

– 15 –

OYSTERS BIENVILLE

Baked oysters topped with a rich shrimp and
mushroom cream sauce.

– 14 –

BEIGNETS Á 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, smoked ham
hocks and beef brisket in seasoned pot liquor then lightly
smoked using the SmokePistol®.

– 8 –

salads

HOUSE SALAD

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

– 10 –

Add grilled chicken, shrimp or fish

– 6 –

SPINACH, STRAWBERRY & GOAT CHEESE

A unique blend of baby spinach, fresh strawberries, sweet and spicy
roasted pecans, and goat cheese all tossed in a balsamic vinaigrette.

– 8 –

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, a touch of pineapple and topped
with sweet and spicy roasted pecans. Served over salad greens,
tossed in lemongrass vinaigrette accompanied by a fruit medley
and poppy seed dipping sauce.

– 12 –

SIDE SALAD | 4

HOUSE SALAD

SPINACH, STRAWBERRY & GOAT CHEESE

CAESAR SALAD

bowls | 14

SUNRISE BOWL

Mojo-marinated chicken, papaya, mango, avocado, coconut rice, black beans, cilantro sour cream and pine nuts.

SHRIMP COUSCOUS BOWL

Boiled chilled shrimp, Israeli couscous, mango, avocado, papaya, fried chickpeas and lavender-lemongrass dressing.

SOUTH AMERICAN BOWL

Barbacoa with a guava BBQ sauce, coconut rice, black beans, cilantro sour cream, corn maque choux, avocado and fried plantains.

PAELLA BOWL

Grilled shrimp, Mojo-marinated chicken breast, Conecuh sausage, saffron rice, onions and sweet peas.

POKE BOWL *

Tuna poke, jasmine rice, house-pickled ginger and cucumbers, sweet and spicy roasted pecans, and edamame.

entrées

BANANAS FOSTER FRENCH TOAST

Rum-caramel custard-stuffed French toast topped with bananas foster sauce and candied pecans.

– 12 –

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 and served with two eggs over easy.

– 15 –

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 –

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 –

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 –

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 –

THREE EGGS & THREE SIDES *

Three 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 –

FRIED SHRIMP

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

– 14 –

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 –

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 –

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 –

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 –

SEAFOOD PO'BOYS

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

– 14 –

CHICKEN & WAFFLES *

Mojo-marinated, fried chicken breast tossed in Buffalo sauce – made with Baumhower's Hot Sauce – paired with maple-infused sweet waffles and served with two eggs over easy.

– 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.*