

# EARLY BIRD DINNER MENU

AVAILABLE MONDAY-SATURDAY FROM 4PM-6PM

## 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 –

### GORGONZOLA, PEAR & BABY SPINACH

A wonderful presentation of crisp pear, blue cheese and baby spinach tossed in a Conecuh bacon dressing with fire-roasted pecans.

– 12 –

### CAESAR SALAD

Classic Caesar dressing tossed with Romaine lettuce, herbed croutons and Parmesan.

– 8 –

### 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 –

## entrées

### JAMAICAN JERK CHICKEN

Jamaican jerk grilled chicken breast served with black beans, coconut rice and vegetable of the day.

– 16 –

### GUAVA BBQ PORK

Pork tenderloin with a guava BBQ sauce served with garlic mashed potatoes and vegetable of the day.

– 16 –

### PASTA BON SECOUR

Penne pasta with grilled chicken and Conecuh sausage in a portobello cream sauce.

– 16 –

### VEGETARIAN-STUFFED EGGPLANT

Fried eggplant boat filled with asparagus, haricot verts, sautéed squash, onions and mushrooms. Served on a creole sauce.

VEGAN OPTION AVAILABLE UPON REQUEST

– 14 –

### SHRIMP & GRITS \*

Grilled jumbo Gulf shrimp in a Conecuh sausage and tomato spiked broth, with a poached egg, served over a bed of our creamy, organic, stone-ground cheese grits.

– 18 –

### PECAN-ENCRUSTED FISH

Chef's selection of fresh fish rolled in ground sweet and spicy pecans, panéed and served with citrus beurre blanc and tropical mango salsa. Served with wild rice pilaf and vegetable of the day.

– 18 –

## wines by the glass

### REDS

**INTRINSIC CABERNET**  
COLUMBIA VALLEY  
leather, cherries, blueberry jam,  
pomegranate and chocolate  
**GLASS | 13      BOTTLE | 54**

**LA CREMA PINOT NOIR**  
MONTERREY  
red plum, tea leaves, coffee bean, red cherry, orange zest  
**GLASS | 11      BOTTLE | 42**

**PATTON VALLEY PINOT NOIR**  
WILLAMETTE VALLEY  
summer berries, cherries, herbs, sandalwood  
**GLASS | 15      BOTTLE | 53**

**EMMOLO MERLOT**  
RUTHERFORD, NAPA VALLEY  
dark plums, cocoa, baking chocolate, dark fruit compote  
**GLASS | 15      BOTTLE | 54**

**DOMAINE BOUSQUET**  
**RESERVE MALBEC**  
MENDOZA  
blackberry, black currant, plum, fig, chocolate  
**GLASS | 14      BOTTLE | 54**

**BONNY DOON,**  
**“A PROPER CLARET”**  
CALIFORNIA  
cassis and blackberry, violet, cedar, mint  
**GLASS | 11      BOTTLE | 50**

**NICK GOLDSCHMIDT FIDELITY**  
ALEXANDER VALLEY  
strawberry, jam, vanilla, black  
cherry, black raspberry  
**GLASS | 13      BOTTLE | 50**

**SANGUE DI GIUDA**  
SWEET RED, LOMBARDY  
raspberry, blueberry, smooth and full bodied  
**GLASS | 12      BOTTLE | 46**

**M. CHAPOUTIER**  
**HERMITAGE BELLERUCHE**  
CÔTES DU RHÔNE  
cherries, licorice, pepper  
**GLASS | 9      BOTTLE | 34**

### WHITES

**CHANDON BLANC DE BLANC, 187ML**  
dry, hint of pear, pit fruit, toasted bread  
**GLASS | 14**

**CHANDON ROSÉ, 187ML**  
ripe strawberry, watermelon, fresh cherry, creamy  
**GLASS | 14**

**TRUCHARD CHARDONNAY**  
CARNEROS  
lemon, grapefruit, tangerine, blood orange  
**GLASS | 12      BOTTLE | 46**

**DUCKHORN CHARDONNAY**  
NAPA  
pear, peach, chai and wildflowers, hints of French oak  
**GLASS | 15      BOTTLE | 58**

**WHITEHAVEN SAUVIGNON BLANC**  
MARLBOROUGH  
peach, ripe tropical fruit, gooseberry  
**GLASS | 11      BOTTLE | 42**

**ITALO CESCO PINOT GRIGIO**  
FRUILI  
nutmeg, vanilla, peach, ripe tomato,  
acacia blossom, orange zest  
**GLASS | 10      BOTTLE | 38**

**ST. SUPÉRY MOSCATO**  
NAPA  
peach blossom, marmalade, mandarin orange, nectarine  
**GLASS | 14      BOTTLE | 50**

**LA MARCA PROSECCO**  
fresh citrus, honey, white flowers, ripe  
lemon, green apple and grapefruit  
**GLASS | 9      BOTTLE | 34**

**LEITZ DRAGONSTONE RIESLING**  
citrus nose, slate, beeswax, petrol hints,  
lemon, apple, honeysuckle  
**GLASS | 12      BOTTLE | 45**

**PEJU ROSÉ**  
NAPA VALLEY  
rose petal, raspberry, strawberry, rhubarb,  
nectarine, bright acidity  
**GLASS | 15      BOTTLE | 58**

**CONUNDRUM WHITE**  
RUTHERFORD, NAPA VALLEY  
green apples, tangerine, green  
melon, pear, spicy vanilla, apricot  
**GLASS | 12      BOTTLE | 46**

**M. CHAPOUTIER BELLERUCHE**  
CÔTES DU RHÔNE  
green apple, white blossoms, citrus aromas, exotic fruits  
**GLASS | 9      BOTTLE | 34**

*\*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.*

GENERAL MANAGER | Tom Young | EXEC. CHEF & PARTNER | Steve Zucker