

EARLY BIRD DINNER MENU

AVAILABLE MONDAY-FRIDAY FROM 4-6:30PM

soups

SOUP DU JOUR

Chef's selection of a house-made soup.

– 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 SmokePistol®.

– 6 –

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.

– 5 –

CAESAR SALAD

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

– 5 –

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.

– 5 –

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.

– 9 –

entrées

JAMAICAN JERK CHICKEN

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

– 16 –

PASTA BON SECOUR

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

– 16 –

FRIED GULF SHRIMP *

Alabama Gulf shrimp lightly fried, served with Sidewinder™ fries and mango broccoli slaw.

– 16 –

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 –

GUAVA BARBACOA

Tender, slow-roasted Latin-style BBQ pork with Sidewinder™ fries, mango broccoli slaw and guava BBQ sauce.

– 13 –

BEEF TOWNEDOS

Tournedos of beef tenderloin with a port wine demi-glace, garlic mashed Yukon Gold potatoes and vegetable of the day.

– 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 –

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 –

HAPPY HOUR LIBATIONS

AVAILABLE MONDAY-FRIDAY FROM 3-6:30PM

cocktails | 6

THYME OUT

vodka, elderflower, thyme-infused lemonade,
pomegranate liqueur

RAMBLE ON

blood orange, Chambord, gin, lemon juice,
simple syrup, sparkling wine, berry garnish

ROYAL STREET CUP

Pimm's, cognac, cucumber, lemon, lime,
sour mix, simple syrup, mint, ROOT ginger
water, ginger ale, Angostura bitters

VIEUX CARRE

rye whiskey, cognac, Carpano Antica, Benedictine,
Peychaud's bitters, Angostura bitters

ALOHA SWIZZLE

Mount Gay rum, Myer's rum, amaretto, pineapple
juice, grapefruit juice, Bittermen's Tiki Bitters,
spiced simple syrup, lime juice, mint

TOP FLOOR MARGARITA

Herradura Reposado, fresh lime juice, splash of orange
juice, Grand Marnier floater, sugar & salt rim

DAUPHIN'S MANHATTAN

Bulleit Rye, Carpano Antica, Luxardo Cherries,
Angostura bitters, orange twist

CUBAN MULE

dark rum, spiced mint syrup, ginger beer, lime garnish

mocktails | 3

THYME LEMONADE

CUCUMBER-MINT ROOT GINGER WATER

featuring Alabama-made ROOT Ginger Water

beer

domestics | 2.50

BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

BLUE MOON

imports | 3

STELLA ARTOIS

STELLA CIDRE

CORONA PREMIER

NEGRA MODELO

BUCKLER
NON-ALCOHOLIC

craft | 4

HAINT BLUE
IPA

LAZY MAGNOLIA
SOUTHERN PECAN ALE

AVONDALE
SPRING STREET SAISON

VICTORY
GOLDEN MONKEY

ORPHEUS
TRANSMIGRATION OF SOULS

FAIRHOPE BREWING COMPANY
JUDGE ROY BEAN COFFEE STOUT

wine

HALF OFF GLASSES & BOTTLES OF WINE (UP TO \$100)

ASK YOUR SERVER FOR OUR FULL WINE LIST

**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