

STARTERS

Broccoli & Cheddar Soup \$12

Fresh Broccoli, Aged Smoked Cheddar Cheese, Onion, Garlic, Heavy Cream

Baked Feta with Marinated Olives & Grilled Baguette \$15

*Feta Cheese Baked with Herbs, Marinated Olives, Sun-Dried Tomatoes,
Served with Grilled French Baguette*

SALADS

Tuscan Egg, Pancetta, & Fried Oyster Salad \$15

*Local Lettuce Mix, Crispy Pancetta, Soft Boiled Egg, Fried Oysters, Shaved Red Onion, Grated
Parmesan tossed in a Lemon Champagne Vinaigrette*

Welton Cobb Salad \$14

*Baby Romaine, Mixed Greens, Heirloom Tomatoes, Pickled Red Onion, Nueske's Bacon, Avocado,
Rogue Creamery Blue Cheese, Soft Boiled Egg, Aged Balsamic Vinaigrette or House-Made Ranch*

Option to Add Chicken \$7 / Fresh Fish \$10 / Steak \$12

ENTREE

Seared Snapper with Coconut Curry Sauce Cauliflower Puree & Glazed Green Beans \$38

*Pan Seared Snapper with a Ginger, Coconut, Curry Sauce served with Cauliflower Puree & Sesame
Ginger Glazed Green Beans*

Blackened Prime Ribeye Steak served with Roasted Sweet Potatoes & Broccoli \$45

*Blackened Prime Ribeye Steak topped with a Blue Cheese Sauce served with Roasted Sweet Potatoes
& Roast Broccoli*

Authentic Bucatini Carbonara Pasta \$30

*Bucatini Pasta Tossed with Egg Yolks, Pecorino Romano, Roasted Garlic,
Cracked Pepper and Pancetta*

Louisiana Red Beans & Rice \$26

*Red Beans, Conecuh Sausage, Onion, Celery, Bell Pepper, Garlic, Mixed Spices & Herbs
Served over a bed of White Rice*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any allergies or dietary restrictions before ordering.*