

THREE ³⁶⁰ SIXTY
GRILLE
APPETIZERS

Artisan Cheese, Three 12. | Five 18.
Local Honey, Housemade Preserves, Spiced Pecans

Grilled Lamb Meatloaf 15.
Alicia's Tomato Chutney, Rosemary Potatoes

Seared Scallops 14.
Crispy Pork Belly & Arugula Salad

"Chef's" Salad 10.
Prosciutto, Farm Egg, Feta, Dill Vinaigrette

Jumbo Lump Crab Cake 16.
Fried Green Tomato, Vinaigrette Slaw

Jack O' Lantern Farms Salad 7.
Baby Lettuces, Garden Vegetables, Buttermilk Dressing

Beer Brined Quail 14.
Spiced Honey Balsamic Glaze, Farro, Wilted Greens

Lobster Bisque 8.
Lobster Salad, Crème Fraiche

ENTREES

Blue Prawns with Pumpkin Gnocchi 29.
Roasted Onions, Sugar Snap Peas, Basil, Coconut Red Curry

Grilled Triggerfish 28.
Oakview Farms Cheddar Grits, Arugula, Creole Vinaigrette

Seared Redfish 24.
Ragout of Roasted Fennel & Fingerling Potatoes, Sundried Tomato Broth

Chicken Tikka Masala 24.
Grilled Breast & Braised Thigh, Creamed Tomato & Root Vegetable Stew, Basmati Pilaf

Cardamom Glazed Duck Breast 27.
Spicy Carrot Puree, Roasted Squash, Crispy Potatoes

All-Natural Beef Filet 32. | American Kobe Filet 65.
Confit Potatoes, Creamed Spinach, Charred Onion Steak Sauce

All-Natural Beef Ribeye 29.
Mushroom Risotto, Brussels Sprouts, Charred Onion Steak Sauce

Alabama Pork Loin & Belly 28.
Oakview Farms Cheddar Grits, Fried Green Tomatoes, Spiced Apple Chutney

Bison Striploin 46.
Creamed Farro, Mustard Greens Agrodolce, Cabernet Butter

Add Ons 10 each.
Foie Gras, Seared Scallops, Grilled Prawns

FAMILY STYLE SIDES 6.

Oakview Farms Cheddar Grits
Fried Green Tomatoes

Roasted Seasonal Squash
Brussels Sprouts

Confit Potatoes & Shallots
Mushroom Risotto



 CHEF'S TASTING MENU 

Items sourced from our friends at Cox Butcher, Jack O' Lantern Farms, Shamrock Farms, Belle Chevre & other local producers based on seasonal availability.

Five Course 75. | with Wine Pairings 105.

Purple Sweet Potato Ravioli

Jumbo Lump Crab, Warm Bacon Vinaigrette, Garlic Chives

Cordero di Montezemolo Arneis, 2009 Piedmont, Italy



Jack O' Lantern Farms Roasted Squash Bisque

Grilled Goat Cheese Sandwich, Alicia's Tomato Chutney

Chateau Ducasse Bordeaux Blanc, 2009 Bordeaux, France



Grilled Rabbit Tenderloin

Local Mushroom & Rabbit Fricasse, Wilted Mustard Greens

Domaine Coudoulis Lirac Rouge, 2009 Rhone, France



Dry-Aged Local Beef Striploin

Potato Croquette, Brandy Glazed Carrots, Smoked Pepper Port Demi

Seghesio Zinfandel, 2009 Sonoma, California



Choice of Dessert

 DESSERTS 8. 

Goat Cheese-Sweet Potato Panna Cotta Brandy Glazed Baldwin County Satsumas

Granny Smith Apple Bread Pudding Pistachio Gelato, Caramel

Crème Brulee Classic Vanilla Bean

Chocolate Cream Pie Red Wine Braised Cherries, Almond Shortbread

Trio of Sorbets Raspberry, Mango, Lemon

An 18% gratuity will be added to parties of 8 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase risk of food borne illness.

