

Join us for a gourmet journey featuring local products and unique Italian steakhouse cuisine.

STARTERS

Arancini - Parmesan Risotto, Mozzarella, Tomato Basil Crema \$15

Bruschetta - Whipped Goat Cheese, Heirloom Tomato, Balsamic Reduction \$15

Crab Cake - Romesco, Charred Lemon \$21

SIDE SALADS

House Salad - Tomato, Onion, Cucumber, Egg, Cheddar, Choice of Dressing \$10

ENTRÉE SALADS

Renaissance Caesar - Romaine Gems, Croutons, Shaved Parmesan Cheese, Creamy Caesar \$16
Add Chicken... \$6 Add Shrimp... \$8 Add Salmon \$10
Fried Chicken Cobb - Tomatoes, Carrots, Eggs, Sharp Cheddar, Roasted Corn \$20
Gulf Shrimp Salad - Grilled Gulf Shrimp, Tomatoes, Red onion, Cucumber, Goat cheese \$21

Spinach & Salmon Salad -Fresh Spinach, Tomatoes, Hickory Smoked Bacon, Red Onions, Pan Seared Salmon \$23

HANDHELDS

All Handhelds are served with House Made Fries

House Burger - 8oz Burger, Lettuce, Beer Onions, Tomato, House Pickles, Aged Cheddar \$17Alabama Turkey Club - Roasted Turkey, Bibb Lettuce, Tomatoes, Smoked Cheddar, Bacon, Mayo \$16

Portobella Sandwich - Mushrooms, Roasted Red Pepper Mayo, Pickled Onion, Avocado Goat Cheese spread, Focaccia \$16

Montgomery BLT - Local Pork Belly Thin, Blistered Tomato Jam, Crispy Onions, Shredded Iceberg Lettuce \$16

Chicken Piccata Sandwich - Pan Seared Chicken, House-made Piccata Aioli, Brioche Bun \$17

ENTREES

Pan Seared Scallops - Summer Squash Risotto, Sage Infused Brown Butter & Toasted Hazelnut Crumble \$40
 Catch of the Day - Pan Seared to Perfection, Wild Mushroom Risotto, Cognac Cream, Asparagus \$MP
 Mushroom Ragout - House Made Grits, Mushroom Ragout, Heirloom Tomato Gravy \$30
 8oz Filet - Mashed Potatoes, Asparagus \$50

All Parties over 6 are subject to a 20% gratuity