Taste of Alabama

Allow us to take you on a culinary journey showcasing local ingredients and the history of Alabama's unique cuisine

Starters

Alabama Crab Cake… $33
Jumbo Lump Crab Cake, Roasted Corn Maque Choux, Tartar Sauce

Fried Green tomatoes… $15 (V)
Hand Breaded Green Tomatoes, Cajun Remoulade, Pea Tendrils

Toasted Calamari… $19
Breaded and Gently Fried, Topped with Capers, Served with Peppadew Aioli

Salads

Add Chicken… $6 Add Shrimp… $8 Add Salmon …$12

Caesar Salad… $16
Baby Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Caesar Dressing

House Salad… $10
Mixed Greens, Tomato, Onion, Cucumber, Eggs, Cheddar, Choice of Dressing

Alabama Signature Salad… $18 (GF)
Artisan Lettuce, Strawberry, Cucumber, Candied Pecan, Heirloom Tomato
Belle Chèvre Goat Cheese, house made Peach Vinaigrette

Conecuh County Wedge… $18
Iceberg wedge Topped with Bacon & Conecuh sausage, Gorgonzola, Baby Heirlooms
Roasted corn, Red Onion & Blue Cheese Dressing

Handheld

House Burger…$17
Lettuce, Onion, Tomato, Pickles, Cheddar Cheese, Brioche Bun, House Made Fries
Add Bacon… $2 Double Stack… $10

Signature Entrees

Vodka Alfredo Penne… $23 (V)
Toasted Focaccia, Shaved Romano Blend
Add Chicken… $6 Add Shrimp… $8 Add Salmon…$12

Short Rib & Pasta… $38
Tender Short Rib with Cheese Tortellini, Beef Jus

Southern Fried Chicken… $33
Sweet Potato Puree, Smoked Turkey Braised Collard Greens & Corn Bread

Pan Seared Scallops… $40
Wild Mushroom Risotto, Asparagus, White Wine Mushroom Cream Sauce

House Salmon… $34
Wild Mushroom Risotto, Asparagus, White Wine Mushroom Cream Sauce

Pan Seared Sea Bass… $56
Corn Maque Choux, Conecuh sausage, Tomato & Braised Fennel and Broth

Cheese Tortellini… $22 (V)
Seasonal vegetables, Sweet Potatoes, White Wine Butter Sauce & Shaved Parmesan

House Prime Cuts

All House Cuts are served with seasonal Vegetables

Beef Tenderloin… $50 (GF)
8oz Center Cut Filet, Whipped Potatoes

20 oz Porkchop… $40
Pork Ribeye Finished with Prosecco Cream Sauce, Sweet Potato Puree

Delmonico… $60 (GF)
Prime 16oz Cut, Sea Salt Baked Potato

New York Strip… $55 (GF)
Prime 16oz Cut, Sea Salt Baked Potato

All Parties 6 and over are subject to a 20% gratuity
*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*Some Items may contain nuts, GF = Gluten Free, V = Vegetarian
Alert server for any food allergies

Red Wines

Glass / Bottle

Backhouse Pinot Noir, CA 10/32
Soft and elegant with crimson color and flavors of plump red berries and dark cherry on the palate

Firesteed pinot noir, *Willamette valley* 13/40
Lively with bright acidity, aromas of supple red cherries with a hint of maple syrup waft, as well as red currant and cranberry, with hints of strawberry and rhubarb

Backhouse Merlot, *CA* 10/32
Garnet in color with flavors of black cherry on the palate

Duckhorn Merlot, *Napa* 82
Aromas of blackberry, vanilla and cocoa nibs, mingled with a hint of cinnamon and nutmeg spices

Oberon Merlot, *Napa* 15/52
Dense black fruit aromas are followed by blueberry and chocolate flavors

Trivento Malbec, *Argentina* 13/40
Aromas of black fruit, violets and spices with some mineral and graphite notes

Goldschmidt Game Ranch Cabernet, *Oakville* 180
Deep Byzantium purple; ripe black cherry and black currant aromas with violet, boysenberry and currant. Intense dark fruit flavors beautifully meld within a gorgeous framework of French oak

Backhouse Cabernet, *CA* 10/32
Deep red in color with flavors of black currant on the palate

Josh Cellars Cabernet, *CA* 14/44
Aromas of rich, dark fruit and baking spices on the nose yielding to fresh plum, blackberry, violet, dried fig, vanilla bean and Chinese five spice

Stag's Leap Artemis Cabernet, *Napa* 150
With a rich fruit and ripe, velvety tannins the signature style is that of a dark color which offers layered, lush aromas and flavors, including cocoa, cassis, and ripe, dark berries

Duckhorn Cabernet, *Napa* 100
Aromas and flavors of cherry, cola and cassis with a bright acidity and lively finish

Opus One Meritage Red, *Napa* 700
Offers the harmonious balance of rich dark fruit, stems of roses and earthy forest floor. This seductive wine shows the flavors of black cassis, black cherry and hint of cocoa powder

Decoy Red Blend, *CA* 36
Gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices

Sparkling Wines

Glass / Bottle

Dom Perignon, *France* 460
As the champagne opens up, it reveals the sweetness of tropical fruit - green mango, melon and pineapple. On the palate the wine is full and expressive with hints of spices and pepper

Chole Prosecco, *Italy* 11/34
Bursting with fresh fruit flavors and fine bubbles with notes of peach, green apple, citrus, and floral

Moet Imperial Brut Rosé, Champagne 115
Aromas of wild strawberry, raspberry, and cherry with floral nuances of rose and a slight hint of pepper

Freixenet Blanc De Blanc Brut Cava, Spain 10/32
Medium-bodied palate featuring flavors of apple, bright citrus, and ripe pineapple

White Wines

Glass / Bottle

Chloe Pinot Grigio, *Italy* 10/32
Stone Fruit flavors with hints of thyme and almond notes on the palate

Whitehaven Sauvignon Blanc, *NZ* 13/40
A full flavored, medium – bodied wine with an abundance of vibrant currant and gooseberry flavors that linger on the dry, clean finish

Duckhorn Sauvignon Blanc, *Napa* 15/52
Enticing aromas of lemongrass, lychee, passionfruit, melon and pineapple. Followed by hints of white nectarine and lime

Kim Crawford Sauvignon Blanc, *NZ* 50
Citrus and tropical fruits backed by juicy acidity and a zesty sweetness

Backhouse Chardonnay, *CA* 10/32
Golden in color with flavors of tropical fruits on the palate

Kendall Jackson Chardonnay, *CA* 13/40
Luscious honeysuckle, ripe pear and fresh lemongrass intertwine with hints of fresh tropical grapefruit which complement the added layers of fig

Sonoma Cutrer Chardonnay, *Sonoma* 55
Crisp and zesty flavors of lemon drop, lime and grapefruit are accented with a nice hint of creamy spice

Bartón & Gustier Rosé, *FR* 14/44
Seductive and delicate with ripe red berries and white flowers on the first and second nose. An explosion of fruit. Expressive on the palate with a nice freshness throughout the finish.

Seaglass Riesling, *Germany* 11/34
Bright, with the delicate peach aroma and stony minerality that lingers lovingly on the palate

Stella Rosa Moscato D'Asti, *Italy* 10/32
Fresh peach, apricot, and honey characteristics. This is in perfect balance with the sweetness. Natural Carbonation.

Stella Rosa Black, *Italy* 10/32
A proprietary blend of several red grape varietals including brachetto. The wine is combined with natural flavors of ripe blackberry, blueberry, and raspberry. Natural carbonation.

Sandeman Ruby Port, *London* 15/52
A rich, fruity taste and smooth finish that is excellent with dessert. It is a moderately sweet, ruby red and is perfect for evening sipping.

Cocktails

Discover a curated selection of handcrafted cocktails, thoughtfully created by seasoned bartenders. Each drink blends premium ingredients, classic techniques, and modern creativity to deliver a perfectly balanced experience in every sip.

Cherry Bourbon Sour 14 Mocktail 7
Clyde May's Rye Whiskey, Fresh Squeezed Lemon Juice, Cherry Syrup, Bitters

Seasonal Sangria 13
Red wine infused with seasonal fruits; house made shrub

Ten Star Old Fashion 17
House infused bourbon, house-made blood orange & cherry syrup

Cider Car 16
Cognac, Orange Liqueur, apple cider, maple syrup

House Infused lemon drop 12
Lemongrass infused vodka, fresh squeezed lemon juice

The House 75 12
Applejack brandy, fresh lemon juice, apple cider, champagne

Caramel Appletini 14
Crown Apple whiskey, butterscotch, spice syrup

Pom Margarita 13
Tequila, pomegranate, fresh squeezed lime juice

Condesa Sprtiz 12 Mocktail 7
(Pear, pomegranate, cranberry)
Orange blossom pear gin, fresh squeezed lemon juice, choice of puree

Spiced old fashion 15
Rum, cinnamon spice syrup, walnut bitters