



SOUPS & STARTERS

SOUP OF THE MOMENT 6/12

JALAPENO & CHEDDAR BISCUITS 7
whipped sorghum butter

GARLIC BREAD 12
whipped ricotta, herbs, and olive oil, served with marinara

HUMMUS DIP 12
creamy chickpea dip blended with tahini, garlic, lemon juice, olive oil, crudité, feta cheese, olives , crispy pita

BAKED BRIE 15
puff pastry wrapped brie baked, seasonal fruit compote, aged balsamic crostini

KUNG PAO BRUSSEL SPROUTS 15
flash fried brussel sprouts, kung pow sauce, toasted peanuts

ZYDECO BBQ SHRIMP 18
grilled butterflied shrimp, griddled crostini , zydeco butter

FRIED GREEN TOMATOES 12
Cajun remoulade, panko crumbs, flash fried

CHICKEN WINGS (EIGHT) 14
buffalo, lemon pepper, or nashville hot

SANDWICHES & BURGERS

CHEF’S BURGER OF THE WEEK MKT
one side

SMASH BURGER 14
two griddled patties, American cheese, LTO, one side

CLASSIC CLUB SANDWICH 14
turkey breast, ham, applewood smoked bacon, swiss cheese, lettuce tomato, mayo, toasted sourdough, one side (make it a salad +5)

FRIED GREEN TOMATO B.L.T. 12
griddled sourdough bread, crispy bacon, iceberg lettuce, remoulade sauce, one side

BLACKENED CHICKEN HOAGIE 12
roasted red pepper, mozzarella, french bread, one side

PHILLY STYLE CHEESE STEAK 12
New Orleans French bread, peppers & onions, provolone, pickles, choice of side

FRIED SHRIMP PO BOY 18
rémolade sauce, LTO, pickle, one side

STEAK QUESADILLA 15
onions, bell peppers, jack & cheddar cheese blend, guacamole and salsa

TEQUILA SHRIMP TACOS (TWO) 15
pico de gallo, lime pickled red onions, cilantro, flour tortillas, one side

FROM THE GARDEN

(grilled chicken breast +7, sautéed shrimp +10, atlantic salmon +13)

NINETY-ONE SIDE SALAD 6

SOUTHERN COBB SALAD 15
fried chicken, boiled egg, avocado, chopped bacon, blue cheese, brioche croutons, chopped romaine, mustard dressing

GREEK SALAD 12
vine ripe tomatoes, cucumbers, feta cheese, olives, red wine dressing, red onion, green peppers

BABY ICEBERG WEDGE SALAD 10
iceburg lettuce, cambozola cheese, cucumbers, heirloom cherry tomatoes , smoked bacon cracklings

CAESAR SALAD 9
chopped romaine, house-made caesar dressing, anchovy grana padano parmesan, brioche crouton

ENTRÉES

SHRIMP & GRITS 28
Weisenberger white grits, buttermilk, cheddar, Conecuh sausage, zydeco sauce, butterfly herb garlic shrimp

GRILLED SALMON 28
mustard horseradish BBQ sauce, oven dried tomatoes, green beans, capers, & farro

GRILLED FILET OF BEEF 45
bleu cheese glacage, potato gratin creamy au gratin potatoes aged cheddar cream sauce, haricot verts

12 OZ. GRILLED CENTER CUT PORK CHOP 34
chipotle honey glazed brussel sprouts, cheddar grits, green tomato chow-chow

CRISPY ASIAN CHICKEN 26
panko fried chicken, sticky orange chili glaze, pepper relish, steamed jasmine rice, bok choy

CAJUN MACARONI & CHEESE 16
chicken breast, bacon, Conecuh sausage, andouille, scallions, rigatoni pasta, spicy cheese sauce

SIDE ITEMS (a la carte +6)

Au Gratin Potatoes • Kung Pao Brussel Sprouts • Haricot Verts
Collard Greens • French Fries • Sweet Potato Fries • Cole Slaw
Cajun Mac & Cheese • Mac & Cheese • Fresh Cut Fruit

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIGNATURE PIZZAS

MARGHERITA 16
tomatoes, mozzarella, red sauce, basil

PEPPERONI 16
tomato sauce, mozzarella, provolone

THREE LITTLE PIGS 16
pepperoni, fennel sausage, applewood smoked bacon, marinara, three cheese blend

HAWAIIAN 16
roasted pineapple, ham, bacon, pickled jalapenos, red sauce

MEDITERRANEAN 16
grilled chicken, baby artichokes, tomatoes, olives, red onions, feta

Fun Fare

HAND BREADED CHICKEN TENDERS 7/14
two or four pieces with french fries

NATHAN’S JUMBO BEEF HOT DOG 6
with french fries

MINI CORN DOGS 7
with french fries

CHEESEBURGER SLIDERS 7/14
one or two sliders with American cheese, pickles, brioche bun with french fries

TRUFFLE PARMESAN FRIES 8

MAC & CHEESE 8

GRILLED CHEESE 5
choice of side

DESSERTS

S’MORES BREAD PUDDING 9
Graham cracker cake with house-made marshmallows, dark chocolate chips, hot fudge sauce, and whipped cream

THE STONE PIE 10
Chocolate cookie crust, cream cheese, chocolate pudding, whipped cream, and chocolate shavings in a rocks glass

OOEY GOOEY CAKE 11
butter cake, cream cheese, scoop of vanilla Ice Cream and strawberry compote

LEMON MOUSSE CAKE 11
layers of lemon chiffon cake and lemon mousse, candied lemon zest and blueberry compote

Cocktail List

LAVENDER HAZE 10
lavender simple syrup, grey goose rosemary & peach vodka, lime juice, prosecco

THE MAIN SQUEEZE 12
fresh watermelon puree, muddled jalapeno, casamigos silver tequila, st. germaine elderflower liqueur, lime juice, garnished with candied jalapeno

THE CHERRY BLOSSOM 10
japanese vodka, coconut rum, lime juice, simple syrup, muddled cherries & coconut juice, garnished with dehydrated lime

BLOOD ORANGE MARGARITA 12
blood orange puree, silver tequila, triple sec, fresh sour mix, candied blood orange

GREYSTONE MAKER’S MARK
PEACH OLD FASHIONED 15
peach-infused 2024 greystone maker’s mark, brown sugar simple syrup, bitters

WHITES BY THE GLASS

SPARKLING & ROSÉ	
Chandon Brut	12
LaMarca Sparkling Rosé	11
Whispering Angel Rosé	11
LaMarca Prosecco	9

CHARDONNAY	
Sonoma-Cutrer Chardonnay	12
Mer Soliel Chardonnay	11
Chateau Souverain Chardonnay	8

INTERESTING	
La Garenne Sancerre	14
Elizabeth Spencer Sauvignon Blanc	11
Santa Margherita Pinot Grigio	11
Nobilo Icon Sauvignon Blanc	10
Ferrari-Carano Pinot Grigio	9
Chateau Ste. Michelle Reisling	9

REDS BY THE GLASS

CABERNET SAUVIGNON	
Quilt Cabernet Sauvignon	14
Decoy Cabernet Sauvignon	14
Daou Cabernet Sauvignon	12
Hahn Cabernet Sauvignon	8

PINOT NOIR	
Belle Glos "Clark & Telephone" Pinot Noir	16
Siduri Pinot Noir Willamette Valley	14
Carmel Road Pinot Noir	8

INTERESTING	
Rombauer Zinfandel	11
Unshackled by Prisoner Red Blend	10
Hayes Ranch Merlot	8



DON’T SEE WHAT YOU’RE
LOOKING FOR?
Scan the QR or ask your server to see
our wines by the bottle menu.