

# SOUTHERN HARVEST

SEASONAL, SHAREABLE, SOULFUL



TO BEGIN & SHARE



## Cornbread

sorghum butter, toasted pecans **6**

## Chilled Shrimp

cocktail and rose marie sauces **16**

## Fried Green Tomatoes

cornmeal crusted, spicy remoulade **10**

## Smoked Meats Nachos

house smoked 'n pulled chicken and pork, queso, street corn, jalapeño, tomato pico de gallo, crema **14**

## Pretzel

drunken mustard, cheese sauce **12**

## Buttermilk Fried Chicken Wings

hot honey drizzle, green onion, benne seeds **12**



## Deviled Farm Eggs

southern relish, crispy country ham, smoked paprika **10**

## Country Spread

black eyed pea hummus, pimento cheese, crisp and pickled veggies, spotted trotter cured meats, drunken mustard, grilled bread **10**

## GARDEN & FIELD

add a protein to your salad: grilled chicken **+6** | shrimp **+7**  
hand breaded chicken tenders **+6**

## Low Country Caesar

hearts of romaine, sweet grass thomasville tomme, buttered croutons, caesar dressing **13**



## Roots & Burrata Salad

local root vegetables, baby kale, za'atar, pomegranate dressing **16**

## Little Gem Salad

local citrus, ricotta salata, toasted pecans, herb vinaigrette **11**

## HANDHELDS

served with choice of regular fries, duck-fat fries **(+1)**, side salad, or small cup of today's soup

## Fried Joyce Farms Honey Chicken Sandwich

dilly mayo, fennel apple slaw, brioche bun **16**



## Southern BLT

pecan wood smoked bacon, lettuce, fried green tomato, duke's mayo, brioche bun **14** *add egg\* +2*



## Signature Burger

smashed patties, farmhouse cheddar, onion jam, come back sauce, brioche bun **15**

## French Dip

herb marinated beef, caramelized onions, thomasville tomme, sourdough bread, au jus **18**

## Gulf Shores Fish Sandwich

local fish, fennel apple slaw, come back sauce, brioche **18**

## Porch Dog

100% florida grass-fed all beef dog, pimento cheese, pickled vegetables, toasted bun **10**

## Caprese Press

heirloom tomato, burrata, basil pesto, sourdough bread **12**  
*add chicken +6*

## FROM THE GRILL, PAN & HEARTH

## Pan Seared Day Fish\*

served over grits with fennel apple slaw **32**

## Fish & Chips

crispy fried fish, malt vinegar & sea salt fries, pickle caper sauce **17**

## Mac & Cheese

aged cheddar, bacon, crispy breadcrumbs, green onion **16**  
*add chicken +6*

## For Supper

## Wood-Fired Mushroom & Grits

fungi jon mushrooms, stone ground grits, georgia gouda, okra, tomato bisque **18**



## Steak Frites\*

12 oz. ft. mccooy natural ny strip, duck-fat fries, herb aioli **40**

## Beef Tenderloin\*

7 oz. adena farms grass-fed filet, sweet potato and vegetable fricasse, bourbon soy chimichurri **45**



## Heritage Pork Chop\*

carolina gold "hoppin john", fennel apple slaw, crispy cracklins **25**



## Smoked Duck

confit duck leg, stone ground gouda grits, red eye gravy **28**

## Beverage

|                    |      |
|--------------------|------|
| Coca-Cola Products | 3,50 |
| Iced Tea           | 3,50 |

## WHITE

|                                                      | glass | bottle |
|------------------------------------------------------|-------|--------|
| House Chardonnay                                     | 6     | na     |
| Prosecco, Ruffino DOC, <i>Veneto, Italy NV</i>       | 9     | 38     |
| Sparkling, J Vineyards Cuvee <i>California, NV</i>   | 11    | 48     |
| Champagne, Veuve Clicquot Brut, <i>France, NV</i>    | na    | 95     |
| Chardonnay, Austin Hope, <i>Paso Robles, CA</i>      | 10    | 32     |
| Chardonnay, Chalk Hill, <i>Sonoma Coast, CA</i>      | 12    | 40     |
| Chardonnay, Sonoma Cutrer, <i>Russian River, CA</i>  | na    | 50     |
| Sauvignon Blanc, Saint Clair, <i>Marlborough, NZ</i> | 12    | 42     |
| Pinot Gris, Duck Pond, <i>Willamette Valley, OR</i>  | 10    | 32     |
| Rosé, Decoy, <i>California</i>                       | 11    | 35     |
| Moscato, La Perlina, <i>Veneto, Italy</i>            | 9     | 30     |
| White Zinfandel, Ck Mondavi, <i>California</i>       | 9     | 30     |

## RED

|                                                               | glass | bottle |
|---------------------------------------------------------------|-------|--------|
| House Cabernet Sauvignon                                      | 6     | na     |
| <i>Cabernet, Franciscan "Cornerstone," California</i>         | 10    | 32     |
| Cabernet, Iron + Sand, <i>Paso Robles, CA</i>                 | 14    | 50     |
| Cabernet, Stag's Leap Wine Cellars "Artemis," <i>Napa, CA</i> | na    | 95     |
| Pinot Noir, Hahn, <i>Monterey, CA</i>                         | 10    | 32     |
| Pinot Noir, Erath, <i>Oregon</i>                              | 14    | 50     |
| Pinot Noir, Banshee, <i>Sonoma County, CA</i>                 | na    | 60     |
| Malbec, Tintonegro, <i>Mendoza, Argentina</i>                 | 9     | 30     |
| <i>Red Blend, Raymond R Collection, California</i>            | 10    | 34     |
| <i>Merlot, Went "Sandstone," Livermore Valley, CA</i>         | 12    | 46     |

\*These items are served raw or undercooked or may contain raw/undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# THE WHISTLING DUCK

A SOUTHERN  
AMERICAN  
TAVERN