

SOUTHERN HARVEST

Lunch Menu

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**
- Duck Croquettes**
confit duck, cracked corn, scallion, shredded tomme, duck sauce **13**
- 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** | salmon* **+8** | 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*
garden tomato and barley relish, herb salad **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**

Wood-Fired Mushroom & Grits
fungi jon mushrooms, stone ground grits, georgia gouda, okra, tomato bisque **18**

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

Country Fried Steak*
hand breaded top sirloin, mashed potatoes, dilly green beans, pan gravy **22**

Slow & Simmered Soups Inspired by the Season **MP**

BRUNCH

Two Farm Eggs*
crisp potatoes, bacon, toast **12**

The Whistling Duck Skillet*
potatoes, peppers, ham, two fried eggs, saw mill gravy, biscuit **14**

Chicken & Waffle
crispy chicken, cane syrup, aleppo pepper **16**

Belgian Waffle
maple syrup, fresh berries, cane syrup butter **12**

Avocado Toast
pimento cheese, local citrus, pickled onion, fresh herbs, toasted sourdough **10** add egg* **+2**

Giant Cinnabiscuit
biscuit dough cinnamon roll, whipped icing, pecans (limited number daily) **12**

Beverage

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

WHITE

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

RED

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