

Lunch Menu

 CHEF'S FAVORITE

SEASONAL, SHAREABLE, SOULFUL

 HEALTHY OPTION

TO BEGIN & SHARE

Cornbread

whipped sorghum butter, toasted pecan **6**

Fried Green Tomatoes

cornmeal, tomato bacon jam **11**

BBQ Shrimp

grilled bread, Worcestershire butter **13**

Burrata

tomato vinaigrette, pesto, smoked salt, cornbread **12**

Smoked Street Corn "Ribs" ^{*GF}

chili lime aioli, crispy garlic, cilantro **9**



Grilled Chicken Wings ^{*GF}

hot honey, green onion, benne seed **12**



Bloody Mary Deviled Eggs ^{*GF}

bacon, celery, olives, pickles, old bay **10**

Pickle Fries

hot sauce mayo **7**

Duckpuppies

citrus-datil pepper marmalade **8**

GARDEN & FIELD

add a protein to your salad grilled chicken **+6** | salmon* **+8** shrimp **+7** hand breaded chicken tenders **+6**

Low Country Caesar

chopped romaine, cheese crackling, cornbread croutons **13**

Beets + Berries ^{*GF}

crisp lettuce, raw and cooked beets, blueberries, strawberries, goat feta, smoked pecans, honey citrus vinaigrette **15**

Little Gem Lettuce ^{*GF}

buttermilk dressing, roasted tomatoes, bacon, shallot, asher blue, deviled egg salad **12**

HANDHELDS

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

Southern BLT

smoked bacon, fried green tomato, lettuce, dukes mayo, sourdough bread **14** *add egg +2* | *grilled chicken +6*

Melty Grilled Cheese

parmesan crusted sourdough, buttermilk cheddar, tomme cheese, heirloom tomato, collard pesto, cup of creamy tomato fennel bisque **12**

Signature Burger

Ft. McCoy smash patties, buttermilk cheddar, tomato bacon jam, burger sauce, house dill pickles, lettuce, tomato, brioche bun **16**

Smashburger

Ft. McCoy smash patties, american cheese, dill pickles, brioche bun **14** *add bacon* +1*

Cuban

smoked pork, country ham, sweetgrass tomme cheese, dill pickles, maple mustard, Cuban bread **17**

Gulf Shores Fish Sandwich

porchetta spice, oven-dried tomato, parsley relish, whipped feta, shallot, ciabatta roll **MP**

Honey Almond Shrimp Po' Boy

lettuce, tomato, honey almond glaze, french bread **19**

Green Goddess Chicken Salad

lettuce, tomato relish, croissant waffle **15**

Smoked Pork

pulled mojo pork, seasonal slaw, spicy garlic sauce, brioche bun **15**

Corn Dog

Ft. McCoy 1/4lb hot dog, cornbread batter, hot sauce mayo, maple mustard **11**

FROM THE GRILL, PAN & HEARTH

Fresh Catch

pan seared catch of the day, seasonal sides **MP**

Fish Fry

malt vinegar and sea salt fries, seasonal slaw, low country tartar sauce **17**

Crab Cakes

creamed corn, meyer lemon, seasonal vegetables, popped grains **29**

Gnocchi

tomato gravy, pesto, broccolini, mushroom bacon, herb cheese cracklin **17**

Brick Chicken ^{*GF}

sweet potato, avocado, seasonal salad, toasted hot honey **16**

Lamburger Steak ^{*GF}

gold rice salad with tzatziki flavors, smoked broccoli, tomato vinaigrette **19**

Cast Iron Salmon ^{*GF}

southern peas and beans, grains, cashews, citrus vinaigrette **21**

Slow & Simmered

Soups Inspired by the Season **MP**

DESSERTS

Key Lime Pie

graham crust, whipped sweet cream **11**

Seasonal Cobbler

seasonal fruit, biscuit streusel, crumbled biscuit **10**

Peach Hand Pies

bourbon peaches, smoked sugar, cinnamon **8**

Coca Cola Cake

chocolate ganache, honeycomb candy GF **9**

Bread Pudding

apple, candied pecan, peanut butter chips, vanilla bean ice cream, salted bourbon butterscotch **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.

* Gluten Free



THE WHISTLING DUCK

A SOUTHERN
AMERICAN
TAVERN