

Small Plates

Flower Pot Bakery

Corn Bread served with Honey Whipped Butter

\$5

Wings

Biggest I could find! Brined and Fried to Perfection
Hot / Bourbon Molasses BBQ / Thai Sweet Chili / Garlic Parmesan

\$10

Crab Cakes

Seared Crab Cakes on top of Mixed Greens with Chipotle Aioli and Green Tomato "Croutons"

Market

Calamari

Dusted and Flash Fried / Served with House Remoulade

\$12

Flat Bread

Shaved Fennel, Artichoke, Feta and Tomato

\$12

Taco Tien

Marinated Tuna Avocado, Sriracha Lime, Sweet Soy Stacked / Served with Wonton Chips

\$14

Banh Mi Chicken Lettuce Wrap

Ginger Soy Marinated Chicken, Pickled Vegetable with Bibb Lettuce, Tomato and Remoulade

\$12

Sandwiches

Mahi Sandwich

Blackened 7oz Filet on Brioche Bun with Butter Lettuce, Tomato and Remoulade

\$16.95

Reuben

Hard Smoked Pastrami Brisket Perfection, Sauerkraut, Swiss Cheese and 1000 Island Dressing on Marbled Rye

\$12

FYClub

Double Decker of Ham, Turkey, Cheddar, Bacon, Butter Lettuce and Tomato piled high on your Choice of Bread

\$9.95

BLT&A

Healthy Portion of Butter Lettuce, Tomato, Applewood Smoked Bacon, Avocado with Chipotle Mayo and your Choice of Bread

\$9.95

The Traditional Burger

Certified Angus Beef Burger served with your Choice of Cheese on Brioche Bun
Includes Butter Lettuce, Tomato and Pickle

\$9.95

The Spring Burger

Certified Angus Beef Burger served with Provolone, Arugula and Truffle Mayo

\$12.95

Fairhope French Dip

Roasted and Shaved Top Round of Beef poached in Au Jus with Horsey Mayo Swiss Cheese and Dipping Jus

\$12.95

Street Taco

Sweet 50/50 Tortilla with Chipotle Mayo, Cabbage, House Pico and Salsa

Shrimp / Fish

Blackened / Fried / Grilled

Salads

Fairhope Salad

Mixed Greens with Sweet Cranberries, Blue Cheese, Spiced Candied Pecans and White Balsamic Vinaigrette

Small \$4.95 Large \$8.00

Farmers Salad

Mixed Greens with Grape Tomato, Carrots, Red Onions and English Cucumbers

Small \$3.95 Large \$7.00

Soup

Gumbo

Alligator and Chicken Gumbo with Buttered Rice and a Beautiful 6-hour Dark Roux

Cup \$6 Large \$10

BASKETS

SHRIMP / FISH / CHICKEN / OYSTER

JUMBO GULF SHRIMP, MAHI FILET, CHICKEN FILETS, OR GULF OYSTERS

SERVED WITH FRIES AND COLESLAW

FRIED / BLACKENED / GRIDDLED

\$12.95

Entrees

Filet

House Cut Filet / Harlequin Potato Cakes / Vegetable of the Day / Toasted Shallot

\$28

Pork Chop

Two Bone Smoked Pork Chop / Bourbon Candied Apples

\$24

House Brisket

Black Eyed Pea Hoppin' John / Hoecakes / Alabama White BBQ Sauce

\$18

Salmon Filet

On top of Sesame Ginger Soy Bean / Sautéed Asian Slaw / Soy Lemon Butter

\$22

Cobia Filet

Chimichurri Risotto / Lemon Butter / Tomato Peppadew Relish

\$27

Whole Fried Flounder

Whole Fish Fried Flounder / Choose Two Sides

\$24

Crescent City Shrimp

Blackened Gulf Shrimp / Fried Creamy Grit Cake / Nola BBQ Sauce

\$23

Lasagna Rolls

Lasagna Rolls rolled with Ricotta and Tomatoes topped with Marinara and Parmesan

\$18