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Junkyard Fries \$12

French Fries Topped with House-made Chili, White Cheddar, Pulled Pork, Jalapeños, BBQ Sauce & White Sauce

Creole Crab Cheesecake \$10

A Savory Cheesecake Served Cold with Blue Crab, Bacon & Parmesan

Cheese Fritters \$7

Served with Bacon Aioli or Ranch

Chili Garlic Chick-erones \$8

Crispy Fried Thigh Meat Tossed in Chili Garlic

Bavarian Pretzel Board \$10

Served with Honey Dijon Mustard, Grain Mustard, Bavarian Mustard & Beer Cheese

Charcuterie Board

Shareable \$18 Personal *10

Assortment of Artisan Cheeses & Cured Meats Served with Pickles, Olives, Spicy Mustard & Crackers

Ahi Tuna Flatbread \$13

Seared Ahi Tuna, Carrot & Radish Slaw, Cilantro, Wasabi Aioli and Seasame Ginger

LUNCH | DINNER

Fresh Fruit French Fries

Sesame Ginger Carrots Garlic Mashed Potatoes

Caramelized Brussel Sprouts

Fried Okra

Broccolini

Asiago Creamed Spinach Collard Greens

Salads & Morf

Bistro \$6

Bibb Lettuce, Tomato, Pickled Red Onion, Candied Pecan, Goat Cheese & Balsamic Dressing

Caesar Salad

Side \$6

Entree \$10

Add Grilled Chicken for +\$5

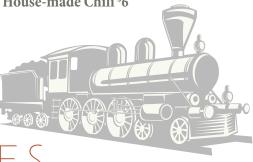
Southwest Salad \$7

Spinach, Roasted Corn & Black Bean Salsa, Cheddar, Avocado and Tortilla Strips Tossed in a Chipotle Honey Vinaigrette

Simple Green \$5

Mixed Field Greens, Tomato, Cucumber & Red Onion Served with Your Choice of Dressing





All Sandwiches are Served with House Seasoned Kettle Chips

The Usual \$9

Grilled Chicken, Bacon, Spinach, White Cheddar & Ranch on a Pressed French Roll

The Shorty \$9

Braised Short Rib & Provolone Served with Au Jus on a Pressed French Roll

The Local \$10

Bacon, Bibb Lettuce, Tomato, Bacon Chutney & Garlic Aioli on Toasted Sourdough Bread

The L&N Club \$10

Balsamic Glazed Grilled Chicken, Avocado, Bacon, Tomato, House-Made Mozzarella on Toasted Sourdough Bread

The Cuban \$10

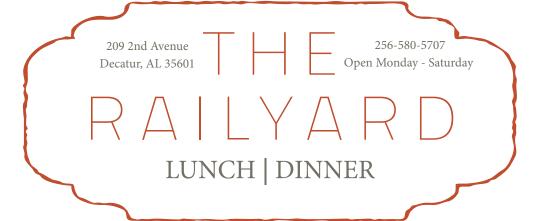
House Smoked Pulled Pork, Sliced Ham, Gruyere Cheese, Housemade Dill Pickles & Grain Mustard Served on a Pressed French Roll with Mojo Dipping Sauce

Confit Duck Tacos \$12

A Duo of Duck Tacos, Pabloano Slaw, Mandarin Oranges, White Cheddar, Duck Cracklings and Sriacha Aioli

The Philly \$10

Shaved Rib-Eye, Poblano Peppers, Caramelized Onions, Provolone Cheese & Creamy Horseradish Sauce, Served Open Face on a Toasted French Roll



BURGERS

Burgers Served on Kaiser Bun with Lettuce, Tomato, Onion, Pickles & Choice of One Side. Patty Options: 100% In House Ground Beef | House-made Black Bean | 100% Ground Turkey | Ahi Tuna

Old Fashion Cheeseburger \$10

The Bruiser \$11

Blackened Burger Topped with Cave-Ripened Blue Cheese

The Yankee \$12

Bacon, Grilled Portobello, Gruyere Cheese & Crispy Onions

The Baja \$11

Chimichurri Rubbed Burger Served with Avocado, Pico De Gallo & Poblano Slaw The Southerner \$14

House Made Pulled Pork, Crispy Fried Onions, White Cheddar, Bacon & Poblano Slaw

The Po'Boy Burger \$13

Topped with Cajun Remoulade & Trio of Fried Shrimp

The Heartbreaker \$20

Double Patty, Double Cheddar, Double Bacon, Served on Two-Sourdough Grilled Cheese Sandwiches

TEMPERATURE GUIDE

RARE - Cold
Red Center

MID RARE - Wai Red Center

Pink Center

MID WELL - Hot Slightly Pink Center WELL - Hot No Pink

ENTREES

Shrimp Diablo Pasta \$17

Pasta Tossed with Sweet Corn Pico, Lima Beans, Grilled Shrimp & Conecuh Sausage in a Cajun Cream Sauce

Grilled Prime Rib \$23

Served with Garlic Mashed Potatoes & Broccolini

Surf & Turf \$27

Duo of Scallops & Filet Served with Garlic Mashed Potatoes, Broccolini, & Garlic Herb Butter

Graham Cracker Breaded Chicken \$16

Served with Frangelico Butter, Sweet Potato Hash, and Roasted Brussel Sprouts

Balsamic Glazed Scallops \$20

Served with Asiago Creamed Spinach & Rainbow Carrots

Blackened Duck Breast \$22

Served with Smoked Gouda Mac & Cheese, Roasted Brussel Sprouts and Topped with a Cherry Compote

Tennessee Valley BBQ Shrimp & Grits \$14

Gulf Shrimp Grilled with Onions, Red Peppers & Braised Pork in a Tangy BBQ Sauce, Served over Cheese Grits

Grits & Greens \$13

Conecuh Sausage Served Over Cheese Grits & Yo Mama's Collard Greens

DFSSERTS

Skillet Cookie \$6

Chocolate Chip & White Chocolate Chip Cookies Served in a Warm Skillet Topped with House-made Ice Cream

Key Lime Pie \$6

Topped with House-made Whipped Cream

Raspberry Mousse \$5

Topped with a White Chocolate Drizzle

Kentucky Derby Pie \$6

Baked Pecan, Coconut & Dark Chocolate Chip Pie Topped with Bourbon Ice Cream

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness. 20% gratuity added to parties of 8 or more