



## TASTE OF MONTGOMERY

*ALLOW US TO TAKE YOU ON A CULINARY JOURNEY SHOWCASING LOCAL INGREDIENTS  
AND THE HISTORY OF ALABAMA'S UNIQUE CUISINE*

### STARTERS

HOUSE MADE JUMBO LUMP CRAB CAKE, BLACK EYE PEA RELISH, ARTISAN RAINBOW MIX, SPICY AIOLI... 18  
RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

CAPITOL CITY EGG ROLLS, BLACK EYE PEAS, CONECUH SAUSAGE RICE, RABBIT TENDERLOIN,  
CABBAGE, GREEN PEPPER TABASCO SAUCE... 10  
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, WILLAMETTE VALLEY... 10

FRIED GREEN TOMATO, TUNA TARTARE, AVOCADO, WASABI CRÈME FRAICHE, SESAME LAVASH, AND SRIRACHA... 14  
RECOMMENDED WINE PAIRING- GNARLY HEAD AUTHENTIC RED, CA...8

PICKLED SHRIMP MARTINI, CAULIFLOWER, CARROTS, BLACK EYE PEAS, TOMATOES, RADISH, CILANTRO... 12  
RECOMMENDED WINE PAIRING- BENZIGER CHARDONNAY, SONOMA...9

### SALADS

GIBSON'S MOONSHINE BLUEBERRY WATERMELON CAPRESE SALAD... 14

ALABAMA SIGNATURE SALAD, ARTISAN LETTUCE, STRAWBERRIES, CUCUMBER, CANDIED PECANS, HEIRLOOM TOMATOES,  
BELLE CHÈVRE, CHILTON COUNTY PEACH VINAIGRETTE... 16  
RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

GRILLED CHICKEN CAESAR, BABY ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN CAESAR DRESSING... 12  
RECOMMENDED WINE PAIRING- HAYMAKER SAUVIGNON BLANC, NEW ZEALAND...8

MONTGOMERY HOUSE SALAD, MIXED GREENS, AVOCADO, TOMATO, CORN, SPICY GULF SHRIMP, GRILLED CHICKEN,  
BOILED EGG, BLEU CHEESE AND CONECUH SAUSAGE... 19  
RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

### THE HOUSE RESTAURANT, THE PREFERRED STEAK OF MONTGOMERY

20 OZ. COWBOY RIBEYE...40

14 OZ. COWGIRL RIBEYE...38

8 OZ. CENTER CUT FILET MIGNON...34

16 OZ. N.Y. STRIP STEAK...36

### THE HOUSE RESTAURANT, THE PREFERRED WINES OF MONTGOMERY

FIRESTEED PINOT NOIR... 10/35

CLINE CELLARS ZINFANDEL...8/28

JOSH CELLARS CABERNET... 10/35

ROBERT HALL MERLOT... 10/35

### SAUCES

MERLOT DEMI/PEPPERCORN DEMI/MAÎTRE BUTTER/BACON ONION JAM

### CHOOSE TWO SIDES

ROASTED GARLIC MASHED POTATOES/NATURAL SKIN ON SEA SALT FRIES/GRILLED ASPARAGUS/BROWN BUTTER BRAISED BRUSSELS SPROUTS

### CHEF'S HAND CRAFTED LOCAL FAVORITES

SEARED RED SNAPPER, SMOKED TURKEY BRAISED COLLARD GREEN RAVIOLI, LOBSTER CREAM SAUCE...28  
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

PAN SEARED SEA BASS, CORN MAQUE CHOUX, ALLIGATOR ANDOUILLE SAUSAGE, TOMATO & FENNEL BROTH...32  
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

GULF SHRIMP AND BLUE CORN GRITS, SMOKED PORK BELLY, CORN SUCCOTASH, PICKLED OKRA,  
WHITE WINE BUTTER REDUCTION...21  
RECOMMENDED WINE PAIRING- HAYMAKER SAUVIGNON BLANC, NEW ZEALAND...8

SEARED SALMON, ROASTED FINGERLING POTATOES, FRIED SHALLOTS, ASPARAGUS, LEMON BUTTER SAUCE...26  
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, WILLAMETTE VALLEY... 10

SEARED SEA SCALLOPS, LOCAL OAK VIEW FARMS ASIAGO GRIT CAKE, HOUSE MADE BACON, MOREL SHALLOT CREAM...29  
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

VEGETARIAN PASTA, ARTICHOKE, HEIRLOOM TOMATOES, BABY SQUASH & ZUCCHINI, WHITE WINE BUTTER SAUCE... 16  
RECOMMENDED WINE PAIRING- BENZIGER CHARDONNAY, SONOMA...9

SOUTHERN FRIED CHICKEN, SMOKED GOUDA MACARONI & CHEESE, SMOKED TURKEY BRAISED COLLARD GREENS,  
CORN BREAD... 18  
RECOMMENDED WINE PAIRING- HAYMAKER SAUVIGNON BLANC, NEW ZEALAND...8

FRIED PORK CHOP, CONECUH SAUSAGE CORNBREAD STUFFING, BROWN BUTTER BRAISED BRUSSELS SPROUTS,  
SAWMILL PEPPER GRAVY...20  
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, WILLAMETTE VALLEY... 10

## RED WINES

<b>BIN #</b>		<b>GLASS/BOTTLE</b>
<b>101 - BACKHOUSE PINOT NOIR, CA</b>		8/28
<i>SOFT AND ELEGANT WITH CRIMSON COLOR AND FLAVORS OF PLUMP RED BERRIES AND DARK CHERRY ON THE PALATE</i>		
<b>102 - FIRESTEED PINOT NOIR, WILLAMETTE VALLEY</b>		10/35
<i>LIVELY WITH BRIGHT ACIDITY, AROMAS OF CHERRIES WITH A HINT OF MAPLE SYRUP WAFT, RED CURRANT, AND CRANBERRY, WITH HINTS OF STRAWBERRY</i>		
<b>103 - GOLDENEYE PINOT NOIR, ANDERSON VALLEY</b>		45
<i>LIVELY FLAVORS OF WILD STRAWBERRY AND CHERRY ARE IN PERFECT HARMONY, WITH TERROIR-DRIVEN HINTS OF SADDLE LEATHER AND ANISE</i>		
<b>104 - MEIOMI PINOT NOIR, CA</b>		42
<i>EXPRESSIVE BOYSENBERRY, BLACKBERRY, DARK CHERRY, JUICY STRAWBERRY, AND TOASTY MOCHA FLAVORS LEND COMPLEXITY AND DEPTH ON THE PALATE</i>		
<b>105 - LA CREMA PINOT NOIR, MONTEREY</b>		38
<i>ENTICING AND LUSCIOUS RASPBERRY, CHERRY, AND WARM SPICES LEAD TO A LINGERING, SILKY FINISH</i>		
<b>106 - JOSH RESERVE PINOT NOIR, OR</b>		36
<i>THIS ELEGANT PINOT NOIR SHOWCASES FLAVORS OF STRAWBERRY, CHERRY, AND POMEGRANATE SUPPORTED BY SOFT TANNINS</i>		
<b>111 - BACKHOUSE MERLOT, CA</b>		8/28
<i>OUR MERLOT IS GARNET IN COLOR WITH FLAVORS OF BLACK CHERRY</i>		
<b>112 - ROBERT HALL MERLOT, PASO ROBLES</b>		10/35
<i>RICH AROMAS OF RIPE BLACK CHERRY ACCENTUATED BY HINTS OF CEDAR EMANATE</i>		
<b>113 - DUCKHORN MERLOT, NAPA</b>		75
<i>LAYERS OF BING CHERRY, RASPBERRY, AND PLUM, ALONG WITH HINTS OF BLUEBERRY, CEDAR, VANILLA, AND CLOVE</i>		
<b>114 - OBERON MERLOT, NAPA</b>		49
<i>DENSE BLACK FRUIT AROMAS ARE FOLLOWED BY BLUEBERRY AND CHOCOLATE FLAVORS</i>		
<b>121 - TRIVENTO RESERVE MALBEC, ARGENTINA</b>		9/30
<i>AROMAS OF BLACK FRUIT, VIOLETS AND SPICES WITH NOTES OF MINERAL AND GRAPHITE</i>		
<b>131 - TORBRECK WOODCUTTER'S SHIRAZ, BAROSSA VALLEY</b>		60
<i>AROMATIC PLUM AND RASPBERRY. THE WINE HAS A ROUND CENTRAL CORE OF RED FRUIT THAT GIVES WAY TO A COMPLEX MID-PALATE</i>		
<b>141 - BACKHOUSE CABERNET, CA</b>		8/28
<i>OUR CABERNET SAUVIGNON IS DEEP RED IN COLOR WITH FLAVORS OF BLACK CURRANT ON THE PALATE</i>		
<b>142 - JOSH CELLARS CABERNET, CA</b>		10/35
<i>AROMAS OF RICH, DARK FRUIT AND BAKING SPICES YIELD TO FRESH PLUM, BLACKBERRY, VIOLET, DRIED FIG, VANILLA BEAN AND CHINESE FIVE-SPICE</i>		
<b>143 - JUSTIN CABERNET SAUVIGNON, PASO ROBLES</b>		49
<i>NOTES OF BLACK CHERRY AND BLACK CURRANT FRUIT, BAKING SPICE, SUBTLE VIOLET FLORAL TOUCHES WITH A HINT OF CARAMELIZED BARREL SWEETNESS</i>		
<b>144 - BLACK STALLION CABERNET, NAPA</b>		53
<i>AROMAS OF BLACKBERRY, BLACK CHERRY AND TOASTY SCENTS; THE PALATE IS CONCENTRATED WITH BOLD, VELVETY FLAVORS OF CASSIS AND PLUM</i>		
<b>145 - BV NAPA CABERNET, NAPA</b>		60
<i>THE NOSE IS RIPE WITH FRESH DARK BLACKBERRY, BLACK CHERRY AND CASSIS NOTES; ALONGSIDE FLORAL VIOLET AND SWEET OAK SPICES</i>		
<b>146 - STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON, NAPA</b>		90
<i>RICH FRUIT AND VELVETY TANNINS OF DARK COLOR OFFERS LAYERED, LUSH AROMAS AND FLAVORS, INCLUDING COCOA, CASSIS, AND RIPE, DARK BERRIES</i>		
<b>147 - DUCKHORN CABERNET, NAPA</b>		100
<i>AROMAS AND FLAVORS OF CHERRY, COLA, AND CASSIS WITH A BRIGHT ACIDITY AND LIVELY FINISH</i>		
<b>151 - GNARLY HEAD AUTHENTIC RED, CA</b>		8/28
<i>LUSH BLACKBERRY, PLUM, AND BLACK CHERRY FLAVORS WITH LAYERS OF SPICE AND CHOCOLATE, BALANCED BY COMPLEX FRENCH AND AMERICAN OAK</i>		
<b>152 - FERRARI CARANO SIENNA, SONOMA</b>		39
<i>BLACKBERRY, RASPBERRY JAM, COCOA, TOASTY VANILLA, LICORICE, AND NUTMEG SPICE LEAD TO FLAVORS OF BING CHERRY, BLUEBERRY, PLUMS</i>		
<b>153 - H3 RED BLEND BY COLUMBIA CREST, WA</b>		35
<i>ROSE PETAL AROMAS AND DARK FRUIT CHERRY FLAVORS FOLLOWED BY SMOOTH TANNINS THAT LEAD TO A VIBRANT FINISH</i>		
<b>155 - CLINE CELLARS ZINFANDEL, LODI</b>		8/28
<i>WELL BALANCED AND FRESH, WITH A TOUCH OF VANILLA, STRAWBERRY, AND LIGHT TOAST</i>		
<b>156 - CIGAR OLD VINE ZINFANDEL, LODI</b>		38
<i>THE WINE IS DEEP AND ALLURING WITH AROMAS OF PEPPER SPICE, COFFEE AND NUTMEG</i>		

## SPARKLING WINES

<b>BIN #</b>		<b>GLASS/BOTTLE</b>
<b>201 - CHLOE PROSECCO, ITALY</b>		8/28
<i>OUR PROSECCO IS BURSTING WITH FRESH FRUIT FLAVORS AND FINE BUBBLES WITH NOTES OF PEACH, GREEN APPLE, CITRUS AND FLORAL</i>		
<b>202 - MUMM CUVÉE BRUT PRESTIGE, NAPA</b>		50
<i>PACKS IN A LOT OF COMPLEXITY, WITH AROMAS OF APPLE, FRESH GINGER AND RUBBER THAT LEAD TO CRISP AND LAYERED FLAVORS OF RASPBERRY AND SPICE</i>		
<b>211 - MOET IMPERIAL BRUT ROSÉ, CHAMPAGNE</b>		115
<i>AROMAS OF WILD STRAWBERRY, RASPBERRY, AND CHERRY WITH FLORAL NUANCES OF ROSE AND A SLIGHT HINT OF PEPPER</i>		

## WHITE WINES

LISTED FROM LIGHT TO FULL BODIED  
FOLLOWED BY ROSÉS AND SWEETER STYLES

<b>BIN #</b>		<b>GLASS/BOTTLE</b>
<b>301 - BANFI LE RIME PINOT GRIGIO, ITALY</b>		8/28
<i>OUR PINOT GRIGIO ADDS CRISPNESS TO THIS FRESH AND EASY-TO-DRINK WINE</i>		
<b>302 - CHLOE PINOT GRIGIO, ITALY</b>		9/30
<i>STONE FRUIT FLAVORS WITH HINTS OF THYME ALMOND NOTES ON THE PALATE</i>		
<b>303 - BANFI SAN ANGELO PINOT GRIGIO, ITALY</b>		35
<i>FRESH BOUQUET WITH NOTES OF PEAR, PEACH, ANISE AND HONEY</i>		
<b>304 - VOGA, FRIULI GRAVE PINOT GRIGIO, ITALY</b>		40
<i>AROMAS OF UNDER RIPE NECTARINE, NUTSHELLS, GRAHAM CRACKER CRUST, AND DRIED LEMON TWIST WITH A SILKY, CRISP, DRY LIGHT BODY</i>		
<b>310 - CLIFFORD BAY SAUVIGNON BLANC, MARLBOROUGH</b>		8/28
<i>AROMAS OF TROPICAL FRUIT, MANGO, PASSION FRUIT, BLACKCURRANT, LEMONGRASS, AND CRUSHED HERBS</i>		
<b>311 - DUCKHORN SAUVIGNON BLANC, NAPA</b>		45
<i>THIS VIBRANT SAUVIGNON BLANC BEGINS WITH ENTICING AROMAS OF LEMONGRASS, LYCHEE, PASSIONFRUIT, MELON AND PINEAPPLE, FOLLOWED BY HINTS OF WHITE NECTARINE AND LIME</i>		
<b>312 - KIM CRAWFORD SAUVIGNON BLANC, NZ</b>		42
<i>CITRUS AND TROPICAL FRUITS BACKED BY JUICY ACIDITY AND A ZESTY SWEETNESS</i>		
<b>321 - BACKHOUSE CHARDONNAY, CA</b>		8/28
<i>OUR CHARDONNAY IS GOLDEN IN COLOR WITH FLAVORS OF TROPICAL FRUITS ON THE PALATE</i>		
<b>322 - BENZIGER CHARDONNAY, SONOMA</b>		9/30
<i>VIBRANT FRUIT AND LIVELY ACID. FLAVORS SUBTLE, CREAMY HINTS OF BUTTER AND MERINGUE PAMPER THE PALATE, PROVIDING A LUSCIOUS FINISH</i>		
<b>323 - KENDALL-JACKSON CHARDONNAY, CA</b>		40
<i>LUSCIOUS HONEYSUCKLE, RIPE PEAR AND FRESH LEMONGRASS INTERTWINE WITH HINTS OF FRESH TROPICAL GRAPEFRUIT WHICH COMPLEMENT THE ADDED LAYERS OF FIG</i>		
<b>324 - DUCKHORN CHARDONNAY, NAPA</b>		48
<i>ALLURING AROMAS OF NECTARINE, YELLOW PLUM, PINEAPPLE UPSIDE-DOWN CAKE AND SWEET SPICES. ON THE PALATE, ZESTY ACIDITY AND AN UNDERLYING SILKINESS</i>		
<b>325 - SONOMA-CUTRER CHARDONNAY, SONOMA</b>		45
<i>CRISP AND ZESTY FLAVORS OF LEMON DROP, LIME AND GRAPEFRUIT ARE ACCENTED WITH A NICE HINT OF CREAMY SPICE</i>		
<b>331 - CHAMPS DE PROVENCE ROSÉ, PROVENCE</b>		10/35
<i>AROMAS OF WATERMELON, CHERRIES, AND CUSTARD WITH RIPE ORANGE, DELICATE SPICED NUTS, AND BANANA CHIP FLAVORS</i>		
<b>341 - WASHINGTON HILLS LATE HARVEST RIESLING, WA</b>		8/28
<i>CONCENTRATED HONEYSUCKLE BLOSSOM AROMAS ARE ECHOED BY NOTES OF CLOVER HONEY, APRICOT, ORANGE BLOSSOM AND THISTLE THROUGHOUT THE PALATE</i>		
<b>342 - SAINT M RIESLING, GERMANY</b>		30
<i>BRIGHT, WITH THE DELICATE PEACH AROMA AND STONY MINERALITY THAT LINGERS LOVINGLY ON THE PALATE</i>		
<b>351 - STELLA ROSA MOSCATO D' ASTI, ITALY</b>		9/30
<i>FRESH PEACH, APRICOT, AND HONEY CHARACTERISTICS. THIS IS IN PERFECT BALANCE WITH THE SWEETNESS. NATURAL CARBONATION</i>		
<b>352 - STELLA ROSA BLACK, ITALY</b>		35
<i>THIS WINE IS COMBINED WITH NATURAL FLAVORS OF RIPE BLACKBERRY, BLUEBERRY, AND RASPBERRY. NATURAL CARBONATION</i>		