



TASTE OF MONTGOMERY

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

HOUSE MADE JUMBO LUMP CRAB CAKE, BLACK-EYED PEA RELISH, ARTISAN RAINBOW MIX, TABASCO AIOLI...17

RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

**LOBSTER CLAWS, LOCAL OAK VIEW FARMS GRITS, GOUDA CHEESE, HOUSE MADE PECAN SMOKED BACON,
HEIRLOOM TOMATOES, PICKLED OKRA, WILD MUSHROOMS & PIQUANT CREAM SAUCE...16**

RECOMMENDED WINE PAIRING- HAYMAKER SAUVIGNON BLANC, MARLBOROUGH...8

**ROASTED GOLDEN BEETS, SAUTÉED PISTACHIOS, BELLE CHÈVRE GOAT CHEESE, MICRO BASIL,
TONDO 25 YEAR AGED BALSAMIC VINEGAR REDUCTION...15**

RECOMMENDED WINE PAIRING- FERRARI CARANO CHARDONNAY, SONOMA...12

**DUCK CONFIT, SPINACH, ARUGULA, CASHEW PRALINES, GRILLED FIGS, PORK BELLY, BLUE CHEESE,
SPICY HONEY VINAIGRETTE...12**

RECOMMENDED WINE PAIRING- FOUR GRACES PINOT NOIR, WILLAMETTE VALLEY...13

**ARTISAN LETTUCE, STRAWBERRIES, CUCUMBER, CANDIED PECAN, HEIRLOOM TOMATOES, BELLE CHÈVRE,
CHILTON COUNTY PEACH, BALSAMIC VINAIGRETTE...12**

RECOMMENDED WINE PAIRING- NOBLE VINES CHARDONNAY, MONTEREY...9

**HOUSE CAESAR, GRILLED CHICKEN, ROMAINE WEDGES, GRILLED CORN,
BACON SMOKED GOUDA GARLIC CROUTONS, CAESAR DRESSING...10**

RECOMMENDED WINE PAIRING- BANFI SAN ANGELO PINOT GRIGIO, ITALY...10

**SALAD WITH AVOCADO, TOMATO, CORN, SPICY GULF SHRIMP, GRILLED CHICKEN, EGG, BLUE CHEESE
& CONECUH SAUSAGE...17**

RECOMMENDED WINE PAIRING- FIRESTEED RIESLING, WILLAMETTE VALLEY...8

THE HOUSE RESTAURANT, THE PREFERRED STEAK OF MONTGOMERY

20 OZ. DELMONICO RIBEYE...44

16 OZ. NEW YORK STRIP...42

32 OZ. TOMAHAWK RIB EYE FOR TWO...42

8 OZ. CENTER CUT FILET MIGNON...43

HALF SMOKED CHICKEN...38

24 OZ. PORTER HOUSE...45

16 OZ. BONE IN VEAL CHOP...42

12 OZ. FRENCHED PORK CHOP...40

SAUCES

WHITE TRUFFLE DEMI / BOURBON BACON JAM / NATURAL JUS REDUCTION

PEPPERCORN DEMI / RED WINE GASTRIC

CHOOSE TWO SIDES

CREAMED COLLARD GREENS / GRILLED ASPARAGUS / BACON BRAISED BRUSSELS SPROUTS / SWEET POTATO

HASH ROASTED GARLIC MASHED POTATOES / BOURBON CANDIED CARROTS / MAC & CHEESE

SEASONAL ROOT VEGETABLES

ENTRÉE COMPLIMENTS

SHRIMP IN SCAMPI BUTTER...4

COLD WATER LOBSTER CLAWS IN LEMON BUTTER...6

OSCAR JUMBO CRAB MEAT...5

CRAWFISH COMPOUND CREAM...4

BLUE CHEESE CRUST...4

HORSERADISH PARMESAN CRUST...4

DOUBLE CUT HOUSE MADE PORK BELLY BACON...6

WILD MUSHROOMS...5

CHEF'S SPECIALTIES

MISO, SOY CHILEAN SEA BASS, BLACK THAI RICE, SIZZLED GINGER, CHILI, SESAME SPINACH...35

RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

STUFFED SNAPPER, CRAB AND TASSO, SUCCOTASH, CRAWFISH CREAM SAUCE...29

RECOMMENDED WINE PAIRING- FERRARI CARONA FUME BLANC, SONOMA...10

SEARED SALMON, ROASTED FINGERLING, FRIED SHALLOTS, ASPARAGUS, LEMON BUTTER, PECAN DUST...27

RECOMMENDED WINE PAIRING- CLINE CASHMERE BLACK MAGIC, CALIFORNIA...12

SEARED SEA SCALLOPS, LOCAL CREAMY GRITS & MOREL SHALLOT CREAM...27

RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

**HOUSE MADE LINGUINI WITH TOMATO BASIL BUTTER SAUCE, GRILLED ASPARAGUS, ARTICHOKE,
BLISTERED HEIRLOOM TOMATOES, WILD MUSHROOMS...23**

RECOMMENDED WINE PAIRING- JOSH CELLARS CABERNET, CALIFORNIA...10

**GULF SHRIMP, LOCAL OAKVIEW FARMS GRITS, GOUDA CHEESE, HOUSE MADE PECAN SMOKED BACON,
HEIRLOOM TOMATOES, WILD MUSHROOMS, CREOLE CREAM SAUCE...26**

RECOMMENDED WINE PAIRING- HAYMAKER SAUVIGNON BLANC, MARLBOROUGH...8

PLEASE DRINK RESPONSIBLY.

RED WINES

BIN #	GLASS/BOTTLE
101 - BACKHOUSE PINOT NOIR, CA SOFT AND ELEGANT WITH CRIMSON COLOR AND FLAVORS OF PLUMP RED BERRIES AND DARK CHERRY ON THE PALATE.	8/28
102 - THE FOUR GRACES PINOT NOIR, WILLAMETTE VALLEY AROMAS OF BLACK PEPPER, CARDAMOM AND LILAC FOLLOW ONTO THE PALATE WITH THE ADDED FRUIT FLAVORS OF WILD STRAWBERRY AND RED CURRANT.	13/45
103 - LA CREMA PINOT NOIR, MONTEREY ENTICING AND LUSCIOUS RASPBERRY, CHERRY, AND WARM SPICES LEAD TO A LINGERING, SILKY FINISH.	11/38
104 - ARGYLE, PINOT NOIR, WILLAMETTE VALLEY BLENDED FOR PURITY, TOES THE LINE BETWEEN RED AND DARK CHERRY, WHILE OFFERING SPICY FOREST FLOOR AND HINTS OF BLACK TEA.	48
105 - FIRESTEED PINOT NOIR, WILLAMETTE VALLEY LIVELY WITH BRIGHT ACIDITY, AROMAS OF SUPPLE RED CHERRIES WITH A HINT OF MAPLE SYRUP WAFT, AS WELL AS RED CURRANT AND CRANBERRY, WITH HINTS OF STRAWBERRY AND RHUBARB.	10/35
106 - MEIOMI PINOT NOIR, CALIFORNIA EXPRESSIVE BOYSENBERRY, BLACKBERRY, DARK CHERRY, JUICY STRAWBERRY, AND TOASTY MOCHA FLAVORS LEND COMPLEXITY AND DEPTH ON THE PALATE.	12/42
111 - BACKHOUSE MERLOT, CALIFORNIA OUR MERLOT IS GARNET IN COLOR WITH FLAVORS OF BLACK CHERRY ON THE PALATE.	8/28
112 - ROBERT HALL MERLOT, PASO ROBLES RICH AROMAS OF RIPE BLACK CHERRY ACCENTUATED BY HINTS OF CEDAR EMANATE.	10/35
113 - DECOY MERLOT, SONOMA ALLURING AROMAS OF BLACK CHERRY AND DARK CHOCOLATE ARE COMPLEMENTED BY SAVORY NOTES AND SUBTLE HINTS OF SMOKE.	14/48
121 - DONA PAULA ESTATE MALBEC, AG AROMAS OF BLACK FRUIT, VIOLETS AND SPICES WITH SOME MINERAL AND GRAPHITE NOTES.	10/35
131 - THE PUNDIT SYRAH, WASHINGTON RIPE CHERRY AND PLUM AROMAS ARE COMPLEMENTED BY EARTHLY UNDERCURRENTS OF SMOKY COCO AND COLA.	39
141 - BACKHOUSE CABERNET, CALIFORNIA OUR CABERNET SAUVIGNON IS DEEP RED IN COLOR WITH FLAVORS OF BLACK CURRANT ON THE PALATE.	8/28
142 - JOSH CELLARS CABERNET, CALIFORNIA AROMAS OF RICH, DARK FRUIT AND BAKING SPICES ON THE NOSE YIELDING TO FRESH PLUM, BLACKBERRY, VIOLET, DRIED FIG, VANILLA BEAN AND CHINESE FIVE-SPICE.	10/35
143 - LAYER CAKE BOURBON BARREL, CALIFORNIA DENSE, RICH, AND JAMMED WITH SCENTS OF BLACKBERRY AND VANILLA AND A LONG, MOUTH COATING FINISH COMPLEMENTED BY A HINT OF SWEETNESS.	12/42
144 - JUSTIN CABERNET SAUVIGNON, PASO ROBLES AROMATIC WITH BRIGHT RIPE BLACK CHERRY AND BLACK CURRANT FRUIT, BAKING SPICE, SUBTLE VIOLET FLORAL NOTES WITH A HINT OF CARAMELIZED BARREL SWEETNESS.	15/49
145 - PROVENANCE RUTHERFORD CABERNET, NAPA LAYERS OF BLACK RASPBERRY, CHARRED STRAWBERRY AND SWEET BAKING SPICES SURROUND THE CORE OF BLACK CURRANT AND CASSIS.	60
146 - STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON, NAPA VALLEY WITH A RICH FRUIT AND RIPE, VELVETY TANNINS THE SIGNATURE STYLE IS THAT OF A DARK COLOR WHICH OFFERS LAYERED, LUSH AROMAS AND FLAVORS, INCLUDING COCOA, CASSIS, AND RIPE, DARK BERRIES.	95
147 - DUCKHORN CABERNET, NAPA VALLEY AROMAS AND FLAVORS OF CHERRY, COLA, AND CASSIS WITH A BRIGHT ACIDITY AND LIVELY FINISH.	100
151 - BOGLE ESSENTIAL RED, CALIFORNIA BARREL AGED IN AMERICAN OAK FOR 12 MONTHS, HINTS OF SPICY CEDAR AND BLACK PLUMS.	10/35
152 - CLINE CASHMERE BLACK MAGIC, CALIFORNIA NOTES OF DARK BERRIES, CHOCOLATE, HINTS OF BLACK PEPPER AND PLUM.	12/42
153 - THE PRISONER RED BLEND, NAPA AROMAS OF BING CHERRY, DARK CHOCOLATE, CLOVE, AND ROASTED FIG WITH RASPBERRY AND BOYSENBERRY FLAVORS.	84
154 - LOUIS BERNARD CHATEAUNEUF DU PAPE, FR FRAGRANT RIPE RED FRUITS WITH PLUMS AND CHERRIES AND FLORAL CHARACTERS. THE PALATE IS OPEN WITH JUICY RED FRUIT AND EARTHINESS.	90
155 - BRAZIN OLD VIN ZINFANDEL, LODI CALIFORNIA BIG, BOLD AROMAS OF SPICE AND MOCHA FILL YOUR NOSE, WHILE INTENSE FLAVORS OF PLUM AND CHOCOLATE, RICH TANNINS AND VANILLA MOCHA NOTES ROCK YOUR PALATE.	10/35
156 - CIGAR OLD VINE ZINFANDEL, LODI, CALIFORNIA THE WINE IS DEEP AND ALLURING WITH AROMAS OF PEPPER SPICE, COFFEE AND NUTMEG.	11/38

SPARKLING WINES

BIN #	GLASS/BOTTLE
201 - CHLOE PROSECCO, ITALY OUR PROSECCO IS BURSTING WITH FRESH FRUIT FLAVORS AND FINE BUBBLES WITH NOTES OF PEACH, GREEN APPLE, CITRUS AND FLORAL.	8/28
202 - MUMM CUVÉE BRUT PRESTIGE, NAPA VALLEY	40
212 - VUEVE CLICQUOT BRUT, CHAMPAGNE COMPLEX AROMAS OF RIPE APPLE AND LIGHT CREAM, POACHED PEAR, GRATED GINGER AND PINK GRAPEFRUIT ZEST.	99
215 - MOET IMPERIAL BRUT ROSÉ, CHAMPAGNE AROMAS OF WILD STRAWBERRY, RASPBERRY, AND CHERRY WITH FLORAL NUANCES OF ROSE AND A SLIGHT HINT OF PEPPER.	115

WHITE WINES

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

BIN #	GLASS/BOTTLE
301 - BANFI LE RIME PINOT GRIGIO, ITALY OUR PINOT GRIGIO ADDS CRISPNESS TO THIS FRESH AND EASY-TO-DRINK WINE.	8/28
302 - CHLOE PINOT GRIGIO, ITALY STONE FRUIT FLAVORS WITH HINTS OF THYME ALMOND NOTES ON THE PALATE.	9/30
303 - BANFI SAN ANGELO PINOT GRIGIO, ITALY FRESH BOUQUET WITH NOTES OF PEAR, PEACH, ANISE AND HONEY.	10/35
304 - ERATH PINOT GRIS, OR AROMAS OF ROSE PETAL, SOFT TALC AND SASSY KEY LIME WITH FLAVORS OF RIPE MELON, KUMQUAT, GOOSEBERRY AND ROSEWATER SITS SWEETLY ON THE PALATE.	38
311 - HAYMAKER SAUVIGNON BLANC, MARLBOROUGH, NZ BOLD AND BRIGHT WITH NOTES OF GRAPEFRUIT, LIME ZEST, AND GUAVA. BRIGHT ACIDITY WITH FLAVORS OF LIME AND PEAR WITH SUBTLE MINERALITY.	8/28
312 - FERRARI CARANO FUME BLANC, SONOMA DELICIOUS AROMAS AND FLAVORS OF PINEAPPLE, PINK GRAPEFRUIT, LEMONGRASS, PEACH, PEAR, HONEYDEW MELON, ORANGE BLOSSOM, GUAVA AND A TOUCH OF MINERALITY.	10/35
321 - BACKHOUSE CHARDONNAY, CA OUR CHARDONNAY IS GOLDEN IN COLOR WITH FLAVORS OF TROPICAL FRUITS ON THE PALATE.	8/28
322 - NOBLE VINES CHARDONNAY, MONTEREY AROMAS OF RIPE PEAR, PINEAPPLE AND MELON. MEDIUM-BODIED WITH A CREAMY MID-PALATE, THIS DELIGHTFUL WINE OFFERS FLAVORS OF PEACH AND COCONUT, WITH HINTS OF LEMON AND TOASTY VANILLA SPICE.	9/30
323 - KENDALL-JACKSON CHARDONNAY, CA LUSCIOUS HONEYSUCKLE, RIPE PEAR AND FRESH LEMONGRASS INTERTWINE WITH HINTS OF FRESH TROPICAL GRAPEFRUIT WHICH COMPLEMENT THE ADDED LAYERS OF FIG.	10/35
324 - FERRARI CARANO CHARDONNAY, SONOMA AROMAS OF PEAR, WHITE PEACH, GRAHAM CRACKER, VANILLA AND BUTTERCREAM, PERFECTLY BALANCED BY VIBRANT AND REFRESHING FLAVORS OF FUJI APPLE, CINNAMON AND MEYER LEMON. LINGERING CREAMY AND TOASTED OAK NOTES ROUND OUT THE FINISH.	12/42
325 - SONOMA-CUTRER CHARDONNAY, SONOMA CRISP AND ZESTY FLAVORS OF LEMON DROP, LIME AND GRAPEFRUIT ARE ACCENTED WITH A NICE HINT OF CREAMY SPICE.	45
326 - GEORGES DUBOEUF MACON-VILLAGES, BURGUNDY FRESH AROMAS DOMINATED BY WHITE BLOSSOM WITH A SCENT OF HONEY AND LIME BLOSSOM ON THE FINISH.	12/42
331 - CHAMPS DE PROVENCE ROSÉ, PROVENCE AROMAS OF WATERMELON, CHERRIES, AND CUSTARD WITH RIPE ORANGE, DELICATE SPICED NUTS, AND BANANA CHIP FLAVORS.	10/35
341 - FIRESTEED RIESLING WILLAMETTE VALLEY, OREGON AROMAS OF PEACHES, RIPE LYCHEES, AND THE ADDED FLORAL ELEGANCE OF RIPE HONEYSUCKLE THAT COMES ACROSS ALMOST MEAD LIKE ON THE NOSE. ON THE PALATE THE WINE IS LUSCIOUS, RECONFIRMING THE FRUIT FLAVORS FOUND IN THE AROMAS, AND WITH A STEEL EDGE ACIDIC MINERALITY THAT BALANCES THE WINE'S VISCOSITY.	8/28
342 - SAINT M RIESLING, GERMANY BRIGHT, WITH THE DELICATE PEACH AROMA AND STONY MINERALITY THAT LINGERS LOVINGLY ON THE PALATE.	9/30
351 - STELLA ROSA MOSCATO D' ASTI, ITALY FRESH PEACH, APRICOT, AND HONEY CHARACTERISTICS. THIS IS IN PERFECT BALANCE WITH THE SWEETNESS. NATURAL CARBONATION.	9/30
353 - STELLA ROSA BLACK, ITALY A PROPRIETARY BLEND OF SEVERAL RED GRAPE VARIETALS INCLUDING BRACHETTO. THE WINE IS COMBINED WITH NATURAL FLAVORS OF RIPE BLACKBERRY, BLUEBERRY, AND RASPBERRY. NATURAL CARBONATION.	10/35