



TASTE OF MONTGOMERY

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

STARTERS

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

CREAMY COLLARD GREEN DIP, NAAN BREAD...9
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

HOUSE MADE PIMENTO CHEESE, BACON & ONION RELISH, NAAN BREAD...9
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, WILLAMETTE VALLEY...10

FLAT BREADS

HEIRLOOM TOMATO, BASIL, OLIVE OIL, BURRATA MOZZARELLA...15
RECOMMENDED BEER PAIRING- COMMON BOND BLONDE ALE, MONTGOMERY, AL

SLOW CURED OLLI SALUMERIA, MARINARA, BEL GIOIOSO...14
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, WILLAMETTE VALLEY...10

LOBSTER, ROASTED RED PEPPERS, PORK BELLY, GRILLED ARTICHOKE, BRIE CHEESE...14
RECOMMENDED WINE PAIRING- BANFI LE RIME PINOT GRIGIO, ITALY...8

DUCK CONFIT, WILD MUSHROOMS, FIG, LOCAL BELLE CHÈVRE GOAT CHEESE, ARUGULA, WHITE TRUFFLE ESSENCE...16
RECOMMENDED WINE PAIRING- FERRARI CARANO CHARDONNAY, SONOMA...12

SALADS

**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...8**
RECOMMENDED WINE PAIRING- NOBLE VINES CHARDONNAY, MONTEREY...9

**HOUSE CAESAR, GRILLED CHICKEN, ROMAINE WEDGES, GRILLED CORN, BACON SMOKED GOUDA, GARLIC CROUTONS,
CAESAR DRESSING...8**
RECOMMENDED WINE PAIRING- BANFI SAN ANGELO PINOT GRIGIO, ITALY...10

AGED PRIME BEEF SALAD WITH PRIME AGED BEEF, FRENCH FRIES, TOMATOES, ONIONS, BOILED EGG, COLBY JACK...15
RECOMMENDED WINE PAIRING- JOSH CELLARS CABERNET, CALIFORNIA...10

**SALAD WITH AVOCADO, TOMATO, CORN, SPICY GULF SHRIMP, GRILLED CHICKEN, EGG, BLUE CHEESE
& CONECUH SAUSAGE...16**
RECOMMENDED WINE PAIRING- FIRESTEED RIESLING, WILLAMETTE VALLEY...8

HANDHELDS

ALL SERVED WITH HOUSE MADE FRIES OR SIDE SALAD

TURKEY BURGER, SWISS CHEESE, BIBB LETTUCE, TOMATO, AVOCADO, BRIOCHE BUN...16
RECOMMENDED BEER PAIRING- COMMON BOND RAMBER, MONTGOMERY, AL

GRILLED CHICKEN CAESAR WRAP...13
RECOMMENDED WINE PAIRING- NOBLE VINES CHARDONNAY, MONTEREY...9

BLACKENED TUNA WRAP, ASIAN SLAW, WASABI CRÈME FRAICHE...15
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

HOUSE BURGER, APPLEWOOD BACON, CHEDDAR, BIBB LETTUCE, TOMATO, BRIOCHE BUN...16
RECOMMENDED BEER PAIRING- COMMON BOND IPA, MONTGOMERY, AL

FRIED RED SNAPPER Po' BOY, LETTUCE, TOMATO, TABASCO AIOLI, HOAGIE ROLL...18
RECOMMENDED WINE PAIRING- FIRESTEED RIESLING, WILLAMETTE VALLEY...8

ENTRÉES

**SEARED SALMON, ROASTED FINGERLING POTATOES, FRIED SHALLOTS, GRILLED ASPARAGUS, LEMON BUTTER SAUCE,
PECAN DUST...28**
RECOMMENDED WINE PAIRING- FERRARI CARANO FUME BLANC, SONOMA...10

SWEET TEA BRINED CHICKEN, ROASTED GARLIC MASHED POTATOES & CHARRED BROCCOLINI, CHICKEN JUS...26
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY...9

TOMATO BASIL PASTA, ASPARAGUS, ARTICHOKE, BLISTERED HEIRLOOM TOMATOES...22
RECOMMENDED WINE PAIRING- LAYER CAKE BOURBON BARREL CABERNET, CALIFORNIA...12

SEARED SEA SCALLOPS, LOCAL CREAMY GRITS & MOREL SHALLOT CREAM...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 BRUT PRESTIGE FEATURES BRIGHT CITRUS, RED APPLE, STONE FRUIT AND CREAMY VANILLA AROMAS, WITH HINTS OF TOAST, HONEY AND GINGERBREAD SPICE. ITS VIBRANT FLAVORS ARE BALANCED BY FINE ACIDITY AND A RICH, LINGERING FINISH.	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

PLEASE DRINK RESPONSIBLY.