



APPETIZERS

CRAB CAKE BITES - 21

Local crab cakes with remoulade

BRUSCHETTA - 16

Fresh made focaccia topped with tomatoes, olive oil, fresh basil, mozzarella

FLATBREAD PIZZA - 16

Ask your server for Chef's Choice

LOADED FRIES - 15

Hand cut fries topped with pepperjack and cheddar cheeses, bacon and chives served with three homemade sauces

ITALIAN MEATBALLS - 17

Three 2 oz homemade meatballs served with our homemade marinara

WHIPPED RICOTTA DIP - 16

Whipped ricotta with thyme and honey drizzle, topped with honey pecans and our fresh focaccia

FRIED PASTA - 16

Fried bowtie pasta tossed with parmesan and served with our marinara or our Alfredo

CHARCUTERIE BOARD - 20

Proscuitto, salami, blue cheese, parmesan cheese, pecorino cheese, ricotta dip, candied pecans, fresh fruit with homemade focaccia

SOUP DU JOUR 5 cup 8 bowl

SALADS

PECAN ARUGULA SALAD - 18

Goat cheese, candied pecans, dried cherries, seasonal fruit, with maple balsamic dressing

CLASSIC CEASAR - 15

Shaved parmesan and homemade croutons

CAPRESE SALAD - 17

Buffalo mozzarella, fresh basil, sliced tomato with balsamic drizzle

LOCALS MIXED GREEN SALAD - 17

Local lettuces with tomatoes, carrots, cucumbers, mushrooms, radishes and your choice of dressing

ALL SALADS CAN ADD:

(chicken 6.50 - fish 8.50 - shrimp 7.50)

PASTAS & FAVORITES

*PASTAS CAN BE GLUTEN-FREE FOR ADDITIONAL CHARGE

SHRIMP PASTA

Shrimp cooked in rich cream sauce with garlic, red bell peppers, mushrooms, tomatoes, Conecuh sausage, onions and garlic topped with shaved parmesan

Dinner - 26 Lunch - 18

LOCAL WILD MUSHROOM PASTA

Local, wild mushrooms and garlic sautéed in a rich cream sauce topped with shaved parmesan

Dinner - 23 Lunch - 16

ITALIAN MEATBALL MARINARA

Fresh made meatballs served over pasta with homemade marinara

Dinner - 26 Lunch - 17

PASTA ALFREDO

Homemade alfredo served over pasta with shaved parmesan

Dinner - 20 Lunch - 14

PASTA PRIMAVERA

Fresh vegetables, fresh basil, olive oil, white wine topped with shaved parmesan

Dinner - 25 Lunch - 18

SHRIMP SCAMPI PASTA

Gulf shrimp sautéed in butter, fresh garlic, lemon and fresh basil topped with shaved parmesan

Dinner - 26 Lunch - 18

CACIO DE PEPE PASTA

Fresh pecorino cheese, course pepper, olive oil and butter

Dinner - 23 Lunch - 15

CHICKEN PARMIGIANA

Pan fried chicken topped with our homemade marinara and mozzarella and parmesan cheese served over pasta

Dinner - 27 Lunch - 19

CHICKEN MARSALA

Pan fried chicken with mushrooms and sweet marsala sauce served over pasta

Dinner - 27 Lunch - 19

CACIO DE PANCETTA

Pancetta sautéed with eggs, pecorino cheese, pepper

Dinner - 24 Lunch - 17

ALL PASTAS CAN ADD:

(chicken 6.50 - fish 8.50 - shrimp 7.50)



SANDWICHES

ALL SANDWICHES COME WITH YOUR CHOICE OF
HAND CUT FRIES, PASTA SALAD, OR CUCUMBER
TOMATO ONION SALAD

MIKE'S BURGER - 18

Swiss cheese, bacon, mushrooms, garlic aioli

ANGUS' BURGER - 18

Cheddar, Viper BBQ sauce, sautéed onions

TOBY'S BURGER - 18

Pepperjack cheese, fried egg, Conecuh sausage,
Viper sauce

BROOKE'S BURGER - 18

Homemade marinara and mozzarella

SAMUELE'S BURGER - 18

Blue cheese, mushrooms, bacon jam

PLAIN JANE BURGER - 14

Add cheese - 2 Add bacon - 1.50

ASHLEY'S VEGGIE - 18

Impossible Patty with Havarti cheese,
sautéed onions and mushrooms,
homemade peppercorn mustard

MARY'S CHICKEN - 18

Havarti cheese, bacon, homemade roasted
red pepper aioli

SCOTT'S CHICKEN - 18

Havarti cheese, Viper BBQ sauce

**ANY BURGER ABOVE CAN HAVE
IMPOSSIBLE BURGER, PORK BURGER, OR
CHICKEN SUBSTITUTED FOR PROTEIN.**

Burgers come dressed with lettuce, tomato and onion

**GLUTEN-FREE BUNS AVAILABLE FOR ADDITIONAL CHARGE
BLACKENED MAHI SANDWICH - 19**

Blackened mahi, with Havarti cheese, sautéed
onions, homemade peppercorn mustard

SHRIMP SCAMPI SANDWICH - 19

Gulf shrimp sautéed in butter, garlic, lemon
and fresh basil, topped with arugula and
homemade garlic aioli

ITALIAN MEATBALLS SUB - 18

Three 2 oz grass fed beef & pork meatballs on
a hoagie bun topped with marinara and
mozzarella

CAPRESE GRILLED CHEESE - 16

LOCAL FAVORITES

SHRIMP & GRITS Dinner - 26 Lunch - 18
Fresh Gulf shrimp & Conecuh sausage cooked
in cream with red & green bell peppers,
mushrooms, onions & tomatoes

FISH SPECIAL - MARKET

Locally caught fish prepared to Chef's prefer-
ence. (Ask your server for special this week.)

FILET SPECIAL - MARKET

8 oz grass fed Aberdeen Beef filet prepared to
Chef's preference. (Ask your server for special
this week.)

BREAD CHOICES

**CIABATTA BUN
FOCACCIA
GLUTEN-FREE - 2
NO BUN
ON A SALAD - 4**

SIDES

**LARGE FAIRHOPE FRENCH FRIES - 6
PASTA SALAD - 6
CUCUMBER TOMATO ONION SALAD - 6
MIXED GREEN SALAD - 6
SOUP DU JOUR - 5**

DESSERTS

ASK SERVER FOR CHEF'S CHOICE

DRINKS

**Coffee
Coke, Diet Coke, Sprite,
Dr. Pepper, Barq's Root Beer,
Lemonade,
Sweet or unsweet tea
Wild Magnolia kombucha**

KIDS

**(AGES 12 AND UNDER)
Dinner - 10 Lunch - 10**

Hamburger
Cheeseburger
Grilled cheese
Conecuh dog

Kids pasta (no sides)
(Butter, cheese, marinara, alfredo)
(Substitute side salad 4.00)
Includes drink

GLUTEN-FREE AVAILABLE BY REQUEST

*Our friendly neighborhood health inspector would like you to
know that consuming raw or undercooked foods such as
meats, eggs, and seafood may cause serious illness.

AUTOMATIC GRATUITY ADDED FOR PARTIES OF 6 OR MORE.