

LUNCH MENU



STARTERS

CAPRESE 9
Vine ripened tomatoes, fried eggplant, fresh basil,
buffalo mozzarella, extra virgin olive oil and balsamic reduction

CHICKEN QUESADILLA 9
Roasted tomato salsa, cheddar and jack cheese, cilantro sour cream

HUMMUS 7 
Lemon, garlic, pita points

SMOKED CHICKEN WINGS ½ dz 7 FULL dz 12
We smoke them, and then fry them. Choice of buffalo sauce mild,
medium, or hot or our homemade bbq sauce and served with either
Ranch or Blue Cheese dressing

SOUPS

TODAY’S SOUP cup 4 Bowl 7

GRILLED CORN CHOWDER with lump crabmeat 10

BRUNSWICK STEW 8

CHICKEN NOODLE 6


ENTREES


All entrees come with rolls and creamy butter and a small tossed salad

TURKEY MEATLOAF 14
Hash brown casserole and chef’s selection of seasonal vegetable

GRILLED BREAST OF CHICKEN 15 
Natural jus, white and wild rice, chef selection of
seasonal vegetables

PETITE FILET MIGNON 21
6 oz filet of beef tenderloin, sautéed wild mushrooms,
cabernet reduction, rosemary potatoes and chef’s selection of
seasonal vegetable

CAPPELLINI PASTA 12 
Crushed tomato, basil, garlic, zucchini, mushrooms, and
extra virgin olive oil, finished with grated parmesan cheese
with grilled shrimp 17
with grilled chicken 15

HOUSE SMOKED SALMON 18 
Smoked then grilled, spaghetti squash, zucchini, yellow squash and
red pepper nest. Lemon dill sauce.

WILD MUSHROOM STUFFED CHICKEN 16
Cabernet demi-glace, white and wild rice and chef’s selection of
seasonal vegetable

SALADS

CAESAR Chopped romaine, parmesan cheese, croutons,
creamy Caesar dressing 9 **GF***
with grilled chicken or buffalo chicken 14
with grilled shrimp 16
with blackened beef ribeye 16

SHAVED TURKEY, ARUGULA AND PEAR SALAD 14 
with orange vinaigrette

CRAB CAKE SALAD 16
4 oz crab cake, mixed field greens, tomato, artichoke, Kalamata
olives, lemon thyme vinaigrette and remoulade

CHICKEN SALAD 12
Grilled breast of chicken, grapes, pecans, celery
Served on a bed of romaine with sliced fresh fruits

SANDWICHES

*All sandwiches are served with your choice of fries, potato chips or fresh
fruit*


HAMBURGER
Half pound ground chuck, smoked bacon 10
add cheddar, pepper jack, american, or swiss cheese 11

TURKEY AVOCADO WRAP 10 
Turkey, arugula, edamame aioli, avocado, artichoke and basil
wrapped in a whole wheat flour tortilla

MUFFALATTA 14
Locally raised smoked ham, Mortadella, and Salami from Eva,
Alabama are combined with provolone cheese, olive salad and
served on a grilled house made muffalatta style seeded bun

ROASTED TURKEY CLUB 10
Toasted ciabatta bread, smoked turkey, smoked bacon, grilled red
onion, lettuce, tomato, swiss cheese, and basil pesto aioli

BUFFALO CHICKEN SANDWICH 12
Spicy breast of chicken topped with pepper jack cheese, grilled
sourdough roll, lettuce, tomato, blue cheese

PAN SEARED TUNA SANDWICH 16 
Open faced Tuna Steak, avocado slices, thin sliced tomato, melted
pepper jack cheese, avocado cream on a sourdough crouton

SOUTHERN BLT 9
Grilled whole wheat bread, Cajun remoulade, fried green tomatoes,
jalapeno bacon and crisp lettuce

REUBEN 12
Grilled marbled rye, thinly shaved corned beef, swiss cheese, wine
kraut, and thousand island dressing

SOUP AND A HALF 8
A cup of our soup du jour with a half sandwich
Choice of bread, ham or smoked turkey, and cheese
Lettuce and tomato
Substitute another type of half sandwich 11

 superfoods are known for being health-enhancing and rich in antioxidants and phytonutrients.

Prices do not include applicable taxes and service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farm raised fish or wild fish.

GF = Gluten Free. *GF = Can be made Gluten Free. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.