

[Salads

MARC Bibb Lettuce Salad 7

*Marinated Hearts of Palms and Artichokes,
Pecorino Olives, Spanish Olives*

Mixed Green Salad 4.5

Cherry Tomato, Buttered Croutons, Honey Balsamic

Tomato and Iceberg Salad 5.75

*Tomato, Roasted Garlic Creamy Dressing,
Vidalia Onions*

[Appetizers

Spicy Shrimp 8.5

Andouille Sausage, Aleppo Pepper, Grilled Bread

Foie Gras 17

Roasted Onion, Chanterelle Mushrooms, Braised Figs

Baked Escargot 9

Tomato, Wholegrain Mustard Sauce, Meuniere Sauce

Oyster Rockefeller Soup 8

Local oysters, Conecuh Sausage, Spinach

My staff and I want your dinner to be a relaxed experience. If you are under time constraints, please notify your server.

Wesley True, Executive Chef

A Gratuity of 20% will be added to all parties of 8 or more.

*Consuming raw or undercooked meat and poultry may lead to serious illness.

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Roast Maple Leaf Farms Duck 22

*Sweet Fried Grits Cake, Fig and Onion Chutney,
Sautéed Greens*

Bone-In Veal Rib-Eye 25

*Pickled Chanterelle Mushroom & Tomato Salad
Truffled Grits, Parmesan*

Lamb 2 Ways 25

*Half Rack of Lamb, Savory Lamb Wonton,
Sweet Potatoes, Roasted Red Peppers, Goat Cheese*

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Grouper Meuniere 24

Meuniere Sauce, Green Bean Almandine

Shrimp & Grits 9/19

Tomato Caper Fricone, Bacon, Buttered Corn Grits

Local Flounder Stuffed with Shrimp & Crab 26

Bacon Velouté, Roast Fennel, Green Beans

Pan-Seared Grouper 27

*Smoked Hen of the Wood Mushrooms, Potato
Puree, Brown Butter Parsley Sauce*

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Delmonico Ribeye 26

Filet Mignon 32

Hangar Steak 22

Please choose your side:

Asparagus, Lobster Mushrooms and Mushroom Sauce

or

*Smoked Mashed Potatoes, Creamed
Spinach, Jus*

or

*House-Cut French Fries, Garlic Aioli,
Onion Marmalade*