

BRUNCH

SOUP & SALADS

ROASTED CRAB TOMATO SOUP \$12
Roasted Crab Meat, Butter-Braised Tomato,
Garden Herbs

SUMMER PEACH & SPINACH SALAD \$13
Baby Spinach, Peaches, Avocado, Red Onion,
Goat Cheese, Spiced Almonds, Brown Sugar
Balsamic Vinaigrette

WATERMELON CAPRESE \$11
Fresh Watermelon, Buffalo Mozzarella, Garden Basil,
Olive Oil, Balsamic Glaze

BABY ICEBERG WEDGE \$12
Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red
Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
*FRIED OYSTER \$7 | *STRIP STEAK \$14

SHAREABLES

**BACON & SHRIMP STUFFED
JALAPENO \$14**
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

BUTTER BEAN HUMMUS \$12
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,
Grilled Ciabatta Bread

GULF SEAFOOD FLAT BREAD \$14
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried
Tomato, Leek, Mozzarella, Provolone Cheese

COUNTRY DEVEILED EGGS* \$11
Smoked Gouda Pimento Cheese, Cornichon Pickles,
House-Made Pork Rinds

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14
Horseradish, Cocktail, Hot Sauce, Lemon,
Seasoned Saltines

BROILED HALF DOZEN OYSTERS* \$14

CHOICE OF

FRESH HORSERADISH & GRUYERE CHEESE

BLACK GARLIC & HERB

AL ROCKEFELLER \$14
Spinach, Conecuh Sausage, Boursin Cheese

FRIED OYSTER BASKET* \$14
Red Remoulade, Warm French Bread

Foodcraft
fresh. local. delicious.



BRUNCH ENTREES

AVOCADO & TOAST* \$17
Smashed Avocado, Roasted Tomato, Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$15
House Made Banana Bread, Sliced Bananas, Pecans,
Bourbon-Maple Syrup

LOADED HASH* \$17
Two Poached Eggs, Seasoned Home Fries, Pork Belly, Smoked
Sausage, Peppers, Onions, Cheddar Cheese, Chipotle Aioli &
Cilantro Cream

BIG BEACH BREAKFAST* \$16
Three Eggs Your Way, Bacon or Sausage,
Choice of Fries or House Salad

EGGS BENEDICT* \$22
Fun Twist on a Classic with a choice of:
Petite Crab Cake with Cajun Tarragon Sauce
Country Ham with Fried Green Tomato, Alabama White BBQ Sauce
Blackened Gulf Fish with Spinach, Tomato Beurre Blanc
Choice of Fries or House Salad

HAM & GRUYERE OMELET* \$16
Three Egg Omelet, Country Ham,
Gruyere Cheese, Choice of Fries or House Salad

CHICKEN PESTO GRILLED CHEESE* \$16
Grilled Chicken, Mozzarella Cheese, Tomato, Basil
Pesto, Sourdough Bread, Served with Choice of Fries
or Side House Salad

GULF SNAPPER REUBEN \$17
Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese,
1000 Island Dressing, Marbled Rye Bread
Served with Choice of Fries or Side House Salad

GRILLED CHEESE CROQUE MADAME \$15
Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise,
Sourdough Bread, Topped with Bechamel & a Sunny Side Up Egg
Served with Choice of Fries or Side House Salad

GULF CRAB CAKE \$24
Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad,
Ancho Chile Aioli



If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.