



TASTE OF MONTGOMERY

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

STARTERS

LOCAL ALABAMA GULF CRAB CAKE... \$21

JUMBO LUMP CRAB CAKE, SUCCOTASH SALAD LIMA BEANS, CORN, ARTISAN LETTUCE, TABASCO AIOLI
RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY... 10

SOUS VIDE BERKSHIRE FARMS PORK BELLY... \$18

CLYDE MAYS MARINATED PORK BELLY, KOHLRABI BRUSSEL SALAD, PICKLED RED ONIONS, FRIED JALAPENOS
RECOMMENDED WINE PAIRING-SEAGLASS RIESLING, GERMANY... 11

PRALINE CHICKEN & SMOKED BEER CHEDDAR PIMENTO CHEESE... \$17

FRIED CHICKEN SKINS TOSSED IN PRALINE SAUCE SERVED WITH HOUSE SMOKED CHEDDAR PIMENTO CHEESE DIP
RECOMMENDED WINE PAIRING- KENDALL JACKSON CHARDONNAY, SONOMA... 13

MAPLE LEAF FARMS DUCK EGG ROLLS... \$15

DUCK CONFIT, CANNELLINI WHITE BEANS, BRAISED COLLARD GREENS, CONECUH SAUSAGE FRIED RICE
SWEET CHILI GLAZE
RECOMMENDED WINE PAIRING- FIRESTEED PINOT NOIR, OREGON... 13

FOREST WOOD FARMS GREEN TOMATOES... \$17

FRIED GREEN TOMATOES, CRAWFISH POTATO SALAD, PEPPER JELLY, CREOLE BUTTERMILK RANCH
RECOMMENDED WINE PAIRING- WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH... 13

SALADS

ALABAMA SIGNATURE SALAD... \$18

ARTISAN LETTUCE, STRAWBERRY, CUCUMBER, CANDIED PECAN, HEIRLOOM TOMATO, BELLE CHÈVRE GOAT CHEESE,
CHILTON COUNTY PEACH VINAIGRETTE

CLASSIC CAESAR... \$16

BABY ROMAINE LETTUCE, GARLIC CROUTONS, SHAVED PARMESAN CAESAR DRESSING
ADD CHICKEN... \$6 ADD SHRIMP... \$8

MONTGOMERY CHOP HOUSE SALAD... \$21

AVOCADO, TOMATO, CORN, GULF SHRIMP, GRILLED CHICKEN, BOILED EGG, BLEU CHEESE CONECUH SAUSAGE

FARMERS SIDE SALAD

MIXED GREENS, ONIONS, HEIRLOOM TOMATOES, CUCUMBER, CHEDDAR CHEESE, BOILED EGG... \$10

HOUSE RESTAURANT, THE PREFERRED STEAK OF MONTGOMERY

20 OZ. HAND CUT RIBEYE...\$50

8 OZ. CENTER CUT FILET MIGNON...\$42

20 OZ. TOMAHAWK PORK CHOP...\$38

16 OZ. N.Y. STRIP STEAK...\$40

ALL STEAKS SERVED WITH

SEA SALT BAKED POTATO & HOUSE FRIED ONIONS

LOADED BAKED POTATO ~ PORK BELLY, PIMENTO CHEESE & HOUSE FRIED ONIONS +\$5

SURF & TURF BAKED POTATO ~ JUMBO LUMP CRAB, SHRIMP, CRAWFISH & SCAMPI BUTTER + \$10

ASIAGO CREAMED COLLARD GREENS ~ OR ~ CRISPY MAPLE BRAISED BRUSSEL SPROUTS

VEAL DEMI-GLACE — OR — MAÎTRE D BUTTER

ENTREE

BRAISED BEEF SHORT RIB, BLACK ROASTED GARLIC SWEET POTATO HASH...\$38

SEA SALT ASPARAGUS, NATURAL JUS REDUCTION, TOPPED WITH A FRIED POACHED EGG

RECOMMENDED WINE PAIRING- JOSH CELLERS CABERNET, NAPA... 14

LOW COUNTRY SHRIMP & GRITS...\$33

SMOKED TOMATO GRAVY, FONTINA CHEESE GRITS, PECAN SMOKED BACON, HEIRLOOM TOMATOES, WILD MUSHROOMS

RECOMMENDED WINE PAIRING- WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND... 13

PARMESAN CRUSTED SALMON...\$31

CONECUH & PORK BELLY WHITE BEAN CASSOLETTA, SEA SALT ASPARAGUS, BLISTERED HEIRLOOM TOMATOES

RECOMMENDED WINE PAIRING- BARTON & GUSTIER ROSE, FRANCE... 14

DIVER SEA SCALLOPS...\$38

WILD MUSHROOM RISOTTO, MOREL MUSHROOM SHALLOT CREAM SAUCE, RED VEIN SORREL

RECOMMENDED WINE PAIRING- CHLOE PINOT GRIGIO, ITALY... 10

VEGETABLE ORECCHIETTE...\$26

BUTTERNUT SQUASH, ASPARAGUS, ZUCCHINI, SQUASH, TOMATOES, BROWN BUTTER, WHITE WINE, PUMPKIN SEEDS

RECOMMENDED WINE PAIRING- KENDALL JACKSON CHARDONNAY, SONOMA... 13

SOUTHERN FRIED CHICKEN...\$30

SMOKED PIMENTO CHEESE MAC & CHEESE, SMOKED TURKEY BRAISED COLLARD GREENS & CORN BREAD

RECOMMENDED WINE PAIRING- DUCKHORN SAUVIGNON BLANC, NAPA ... 15

RED WINES

<i>BIN #</i>	<i>GLASS/BOTTLE</i>
101 - BACKHOUSE PINOT NOIR, CA SOFT AND ELEGANT WITH CRIMSON COLOR AND FLAVORS OF PLUMP RED BERRIES AND DARK CHERRY ON THE PALATE.	10/32
102 - 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.	13/40
111 - BACKHOUSE MERLOT, CA OUR MERLOT IS GARNET IN COLOR WITH FLAVORS OF BLACK CHERRY ON THE PALATE.	10/32
112 - DUCKHORN MERLOT, NAPA AROMAS OF BLACKBERRY, VANILLA AND COCOA NIBS, MINGLED WITH A HINT OF CINNAMON AND NUTMEG SPICES.	82
113 - OBERON MERLOT, NAPA DENSE BLACK FRUIT AROMAS ARE FOLLOWED BY BLUEBERRY AND CHOCOLATE FLAVORS.	15/52
121 - TRIVENTO MALBEC, ARGENTINA AROMAS OF BLACK FRUIT, VIOLETS AND SPICES WITH SOME MINERAL AND GRAPHITE NOTES.	13/40
141 - GOLDSCHMIDT GAME RANCH CABERNET, OAKVILLE DEEP BYZANTIUM PURPLE; RIPE BLACK CHERRY AND BLACK CURRANT AROMAS WITH VIOLET, BOYSENBERRY AND CURRANT. INTENSE DARK FRUIT FLAVORS BEAUTIFULLY MELD WITHIN A GORGEOUS FRAMEWORK OF FRENCH OAK	180
142 - BACKHOUSE CABERNET, CA OUR CABERNET SAUVIGNON IS DEEP RED IN COLOR WITH FLAVORS OF BLACK CURRANT ON THE PALATE.	10/32
143 - JOSH CELLARS CABERNET, CA 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.	14/44
143 - STAG'S LEAP "ARTEMIS" CABERNET SAUVIGNON, NAPA 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.	90
144 - DUCKHORN CABERNET, NAPA AROMAS AND FLAVORS OF CHERRY, COLA, AND CASSIS WITH A BRIGHT ACIDITY AND LIVELY FINISH.	100
151 - OPUS ONE MERITAGE RED 2017, NAPA OFFERS THE HARMONIOUS BALANCE OF RICH DARK FRUIT, STEMS OF ROSES AND EARTHY FOREST FLOOR. THIS SEDUCTIVE WINE SHOWS THE FLAVORS OF BLACK CASSIS, BLACK CHERRY AND HINT OF COCOA POWDER.	328
152 - DECOY RED BLEND, CAL GORGEOUS AROMAS OF BLACKBERRY, PLUM, DARK RED FRUIT AND CRANBERRY, WITH HINTS OF CARAMEL AND EXOTIC SPICES.	36

SPARKLING WINES

<i>BIN #</i>	<i>GLASS/BOTTLE</i>
201 - DOM PERIGNON 2010, FRANCE AS THE CHAMPAGNE OPENS UP, IT REVEALS THE SWEETNESS OF TROPICAL FRUIT-GREEN MANGO, MELON AND PINEAPPLE. ON THE PALLET THE WINE IS FULL AND EXPRESSIVE WITH HINTS OF SPICES AND PEPPER.	275
202 - CHLOE PROSECCO, ITALY OUR PROSECCO IS BURSTING WITH FRESH FRUIT FLAVORS AND FINE BUBBLES WITH NOTES OF PEACH, GREEN APPLE, CITRUS AND FLORAL	11/34
203 - 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

<i>BIN #</i>	<i>GLASS/BOTTLE</i>
302 - CHLOE PINOT GRIGIO, ITALY STONE FRUIT FLAVORS WITH HINTS OF THYME ALMOND NOTES ON THE PALATE.	10/32
311 - WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH A FULL FLAVORED, MEDIUM-BODIED WINE, WITH AN ABUNDANCE OF VIBRANT CURRANT AND GOOSEBERRY FLAVORS, THAT LINGER ON THE DRY, CLEAN FINISH.	13/40
312 - DUCKHORN SAUVIGNON BLANC, NAPA THIS VIBRANT SAUVIGNON BLANC BEGINS WITH ENTICING AROMAS OF LEMONGRASS, LYCHEE, PASSIONFRUIT, MELON AND PINEAPPLE, FOLLOWED BY HINTS OF WHITE NECTARINE AND LIME	15/52
313 - KIM CRAWFORD SAUVIGNON BLANC, NZ CITRUS AND TROPICAL FRUITS BACKED BY JUICY ACIDITY AND A ZESTY SWEETNESS	50
321 - BACKHOUSE CHARDONNAY, CA OUR CHARDONNAY IS GOLDEN IN COLOR WITH FLAVORS OF TROPICAL FRUITS ON THE PALATE.	10/32
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	13/40
324 - SONOMA-CUTRER CHARDONNAY, SONOMA CRISP AND ZESTY FLAVORS OF LEMON DROP, LIME AND GRAPEFRUIT ARE ACCENTED WITH A NICE HINT OF CREAMY SPICE.	55
331 - BARTON & GUSTIER ROSÉ, COTES DE PROVENCE, FR SEDUCTIVE AND DELICATE WITH RIPE RED BERRIES AND WHITE FLOWERS ON THE FIRST AND SECOND NOSE. AN EXPLOSION OF FRUIT. EXPRESSIVE ON THE PALATE WITH A NICE FRESHNESS THROUGHOUT THE FINISH.	14/44
341 - SEAGLASS RIESLING, GERMANY BRIGHT, WITH THE DELICATE PEACH AROMA AND STONY MINERALITY THAT LINGERS LOVINGLY ON THE PALATE	11/34
351 - STELLA ROSA MOSCATO D'ASTI, ITALY FRESH PEACH, APRICOT, AND HONEY CHARACTERISTICS. THIS IS IN PERFECT BALANCE WITH THE SWEETNESS. NATURAL CARBONATION.	10/32
352 - 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.	10/32
361 - SANDEMAN RUBY PORT, LONDON A RICH, FRUITY TASTE AND SMOOTH FINISH THAT IS EXCELLENT WITH DESSERT. IT IS A MODERATELY SWEET, RUBY RED AND IS PERFECT FOR EVENING SIPPING	15/52

CLYDE MAY'S COLLECTION

CLYDE'S SPIRIT LIVES ON IN EVERY BOTTLE – A LEGACY AS AUTHENTIC AS THE ALABAMA STYLE WHISKEY HE INVENTED OVER 70 YEARS AGO. JUST ONE SIP, AND YOU'LL SEE THAT HIS INTEGRITY AND COMMITMENT TO QUALITY GAVE US A GOOD STANDARD TO LIVE UP TO.

CLYDE MAY'S RYE WHISKEY	10
SWEET NOTES OF APRICOT, VANILLA AND CONFECTIONARY APPLE PIE	
CLYDE MAY'S WHISKEY 85 PF	11
NOTES OF GRANNY SMITH APPLES, CARAMEL AND CINNAMON IN THE BACK END	
CLYDE MAY'S STRAIGHT BOURBON 92 PF	11
NOTES OF PEACHES, APRICOT AND BROWN SUGAR	
CLYDE MAY'S SPECIAL RESERVE BARREL 110 PF 14	
NOTES OF STEWED APPLES AND PEARS, CARAMEL, NUTMEG AND CINNAMON	