



2721 Cahaba Road . Mountain Brook Village . 871.8212
 Executive Chef: Ben Kirk . General Manager: Bret Bright
 SU-TU 4-11P . W-SA 5-11P . Sunday Brunch 10A-3P

MIDS

AVO DIP 9

Fresh avo /pico de gallo /house-fried chips

OYSTERS half-dozen or dozen Market

Atlantic+Pacific selections of the day
 Mignonette /house cocktail sauce /lavash

CHEESE+CHARCUTERIE 15

Artisanal cheeses+meats /daily accoutrements

ESCAROLE SALAD 9

Orange suprêmes /fennel /house vinaigrette /Grana Padano

WARM FARRO SALAD 8

Grilled vegetables /roasted radicchio /balsamic vinegar

SEATTLE ROLL 10

Citrus-cured salmon /sushi rice /goat cheese /
 roasted peppers /scallions

SAN DIEGO FISH TACO 9

Fried cod /cabbage slaw /poblano salsa

GRILLED CHEESE 9

Col. Bill Newsom's country ham (KY) /fresh avo /
 tomato-soup dipping sauce

SEARED SCALLOPS 13

Spoonbread /beurre blanc

SONOMA SLIDERS 13

Ground tenderloin /melted foie gras /caramelized onions /
 port-wine Dijon /house focaccia

MAINS

GRILLED PRIME FILET 35

Malbec reduction /roasted fingerling potatoes /asparagus

SANTA MARIA STEAK FRITES 26

Grilled tri-tip cut /matchstick frites /fried farm eggs

PANKO-CRUSTED ASHLEY FARMS (NC) CHICKEN 25

Polenta /local greens /preserved-lemon vinaigrette

PAN-ROASTED DAYBOAT FISH Market

Fregola /oven-roasted tomatoes+butternut squash

CALIFORNIA BURGER 14

Point Reyes Original Blue (CA) cheese /
 Benton's Smoky Mountain (TN) prosciutto /diced avo /matchstick frites

SIDES

Truffle+Parmesan Fries 6

Tempura Haricots Verts 5

Braised Brussels Sprouts 5

Our sibling restaurants:



+



+

and in Nashville



+



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



WHISKEY BAR

Dram

Bar Bites

Hot-Tossed Nuts

Pecans, olive oil, salt 6

Deviled Eggs

Fresh eggs prepared to chef's daily whim 2

Pimiento Cheese & Crackers

Housemade pimiento cheese, baked lavash crackers 7

Victuals

Country Ham Sliders

Benton's Smoky Mountain (TN) country ham, buttermilk biscuits, apple butter 8

Nashville Hot Chicken

Corn pone, celery shards, Tennessee buttermilk ranch dressing 8

Bacon Mac & Cheese

Broadbent (KY) bacon, American cheddar, cornbread crust 9

Bison Chili

Ground bison, black beans, robust spices 8

Burgers Dressed to preference with Aside

Dram Burger

Angus beef, Col. Bill Newsom's (KY) country bacon, Kenny's (KY) aged gouda 13

Bison Burger

KY Bison, sweet-onion chow-chow 13

Pimiento Cheeseburger

Angus beef, house pimiento cheese 12

Lamb Burger

Ground lamb, Kenny's Farmhouse (KY) aged cheddar 13

Gatlinburger

Angus beef, country sausage, fried farm egg 12

Memphis Chicken Sandwich

Grilled chicken, smoked paprika, slaw 10

~ Sauces ~

Bourbon Brown-Sugar Mustard
Henry Bain's

Rosemary Ketchup
Cumberland Chow-Chow

Tennessee Buttermilk Ranch
Apple Butter

Aside

Matchstick Fries

Thin crisp fries 5

Panko Onion Rings

Tempura-fried, garlic mayonnaise 5

Sour Mash Sweet Potatoes

Cullman sweet potatoes, Maker's Mark 4

Supper

Steak & Biscuits

Grilled prime filet, homemade biscuits, choice of Aside 27

Grilled Salmon Salad

Local spinach, cherry tomatoes, red onion, sorghum vinaigrette, pecans 19

Hot Brown

Roasted turkey, Broadbent (KY) country bacon, tomatoes, mornay sauce, toast points 16

Game of the Day

Changing dish with featured fresh game Market

Montevallo & Cahaba • Mountain Brook • 871.8212

Sun 4-11 PM • Mon-Tue 4-11 PM • Wed-Sat 4PM-Midnight • Sunday Brunch 10AM-3PM

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