

*Open For Lunch Tuesday-Saturday 11am-2pm
205-637-3031*



FROM THE LAND

The Yard Bird

Flat-top grilled chicken breast, smoke house bacon, caramelized onions and goat cheese served on grilled multi-grain bread. Comes with our house-made Strawberry Balsamic Black Pepper Jam for dipping. \$10

The Pilgrim

Slow roasted turkey with bacon, brie, and baby arugula served on grilled farmhouse white bread. Comes with our House-Made Cranberry Chutney for dipping! \$10

The Butcher Burger

Our special Smoke-House Grind (Prime Grass-fed Beef with Applewood Smoked Bacon-ground daily) served on a Brioche Bun with White American Cheese, Tomato & Arugula and topped with our delicious house sauce. \$12

Cow Town

Slow-roasted beef, port braised onions, Gruyere cheese and horseradish cream served on New Orleans Baquette. \$10

Triple Farmhouse Grilled Cheese

Swiss, Havarti and Sharp Cheddar Cheese served on grilled farmhouse white bread. It's triple the ooey gooey goodness of a regular grilled cheese! \$8

FROM THE SEA

The Daily Hook

Flat-top Grilled Grouper or Red Snapper (based on availability) served with lettuce and tomato on a warm buttered brioche bun. Your choice of tartar or remoulade sauce. Best fish sandwich North of the Gulf! Market Price

Blackened Catfish Sandwich

Alabama Farm-Raised Catfish Fillet served blackened on a brioche bun with lettuce and tomato. Comes with your choice of tartar or remoulade sauce. \$10

"Almost Famous Seafood Gumbo"

A 12oz crock of the best gumbo you've ever tasted. Made fresh daily by the owner himself using a recipe that's 30 years in the making. Served with a dollop of rice and French bread. This item is seasonal. \$8

Baja Shrimp Tacos

Grilled Shrimp on a soft grilled tortilla topped with lettuce, Pico de gallo, Queso Fresco (white Mexican Cheese) and Lime Crema. \$11
– These are just like the ones served on our food truck!

Grouper Cake Sandwich

A crispy pan sautéed Grouper Cake served on a warm Brioche bun topped with lettuce & tomato and our market-made remoulade sauce. (the Grouper Cakes are an original recipe created by the owner of Snapper Grabbers). Our cakes are sold individually frozen for taking home! \$10

Sandwiches come with your choice of Kettle Chips & House-made Onion Dip, or Marinated Market Slaw.

SALADS

Blue Springs Manor Salad

Organic Mixed Field Greens, chopped apples, walnuts, dried cranberries and grated Parmesan cheese drizzled with local honey and dressed with a honey mustard balsamic vinaigrette. \$9
– Add chicken or turkey for \$4

Gulf Coast Blackened Shrimp Salad

Organic mixed field greens, fresh strawberries, red onions, toasted pecans, grilled blackened shrimp & blue cheese topped with a strawberry vinaigrette. \$13

Try our ice tea...Alabama Sweet Brew from Spanish Fort, AL. \$2

We also have water and a few select sodas. Sodas \$1.50

Select Wines By The Glass \$7 Domestic & Craft Beer \$3.50-\$4.50