

19  
36

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*Light Start*

**Steel-Cut Anson Mills Oatmeal**

Candied Pecans, Brown Sugar, Golden Raisins Cinnamon Dust, Warm Milk

**14**

**House Made Granola**

Skim Milk or Organic Yogurt

**14**

**Seasonal Fruit Bowl**

Organic Yogurt

**10**

**Selection of Breakfast Cereals**

**8**

**Florida Orange or Grapefruit Brulee**

**8**

**House Smoked Salmon Plate**

Cream Cheese, Egg, Capers, Red Onion, Toasted Bagel

**18**

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*Handheld*

**The South Westerner**

Scrambled Eggs, Blackened Shrimp, Chorizo, Black Beans, Pico De Gallo,  
Avocado, Spinach Tortilla

**15**

**Southern Comfort**

Fried Egg, Breakfast Potatoes, Applewood Smoked Bacon,  
Cheddar Cheese, Biscuit

**14**

**Heart Healthy**

Farm Fresh Egg Whites, Baby Kale, Sliced Heirloom Tomatoes, Avocado,  
Whole Wheat Bun

**(Add Herb Roasted Brined Chicken \$7)**

**14**

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## *From the Stove*

### ***Inn Breakfast***

Two Eggs Your Style, Applewood Smoked Bacon, Logan Turnpike Grits  
or Breakfast Potatoes, Biscuit or Toast

**15**

### ***Power Breakfast***

Scrambled Eggs, Herb Roasted Sweet Potatoes and Vegetables,  
Sunflower Seeds, Avocado, Power Greens with Citrus Vinaigrette

**14**

### ***Southern Eggs Benedict***

Farm Fresh Poached Eggs, Buttermilk Biscuit, Fried Green Tomatoes,  
Smoked Ham, Hollandaise

**15**

### ***Steak & Eggs***

Two Eggs Your Style, Beef Medallions, Breakfast Potatoes,  
Applewood Smoked Bacon, Hollandaise

**20**

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## *From the Griddle*

### ***Golden Malted Waffles***

Chilton County Peach Jam, Sugarhouse Vermont  
Maple Syrup, Whipped Cream, Fresh Fruits

**12**

### ***Rice Crispy and Pecan Crusted French Toast***

Seasonal Fresh Berries, Banana, Sugarhouse  
Vermont Warm Maple Syrup, Whipped Cream

**14**

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## *Additional*

***Herb Roasted Local Tomatoes***

**2**

***Berkwood Farms Pork Sausage Patties***

**5**

***Sausage Gravy and Biscuit***

**6**

***Applewood Smoked Bacon***

**5**

***Logan Turnpike Stone Ground Grits***

**5**

***Breakfast Potatoes***

**4**

**Carryout Orders: (850) 231-7645**

*\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

## Lunch & Dinner

### Appetizers

<b>Gulf Seafood Gumbo</b> <i>Gulf Shrimp, Louisiana Crawfish, Carolina Gold Rice, Scallion</i>	\$10
<b>Spinach and Crab Dip</b> <i>Tortilla Chips</i>	\$16
<b>Whipped Feta and Hummus</b> <i>Cucumber, Baby Carrots, Smoked Paprika, Arbequina Extra Virgin Olive Oil, Grilled Pita</i>	\$14
<b>Premium Meat and Artisan Cheese Selection</b>	\$22
<b>Pimento Cheese Platter</b> <i>Seasonal Berries, Marcona Almonds, House Baked Melba Toast</i>	\$14
<b>Fried Green Tomatoes</b> <i>Goat Cheese, Bacon Jam, Creole Remoulade</i>	\$12

### Salads

<b>Classic Caesar Salad*</b> <i>Romaine Hearts Asiago Croutons, Parmigiano-Reggiano, Creamy Anchovy Dressing</i>	\$12
<b>Baby Iceberg</b> <i>Heirloom Cherry Tomatoes, Crispy Pancetta, Blue Cheese Vinaigrette</i>	\$14
<b>Club Salad</b> <i>Mix Greens, Strawberry, Blue Berries Red Onion, Toasted Almonds, Blue Cheese, Honey-Aged Balsamic Vinaigrette</i>	\$12
<b>Panzanella</b> <i>Heirloom Tomatoes, Cucumber, Red Onions, Mozzarella, Toasted Baguette, Red Wine Vinaigrette, Balsamic Glaze</i>	\$12

### Enhancements

**Chicken \$7    Shrimp \$9    Gulf Fish \$MKT**

## Lunch & Dinner

### Sandwiches and Such

<b>Inn Signature Burger*</b> <i>Signature Blend, Butter lettuce, Tomato, Red Onion, Sweet Pickle, Avocado, Smoked Bacon Jam, Brioche Bun; Choice of Cheese: Aged Gouda, American, Or Smoked Cheddar</i>	\$16
<b>Reuben on Rye</b> <i>Sauerkraut, Corned Beef, Swiss Cheese, 1000 Island Dressing</i>	\$15
<b>Beach Tacos</b> <i>Avocado, Pico De Gallo, Shaved Cabbage, Cilantro, Queso, Corn Tortilla, Smoked Poblano Crema</i>	<b>Shrimp \$14   Gulf Fish \$18</b>
<b>Turkey Wrap</b> <i>Bacon, Lettuce, Tomato, Swiss Cheese, Spinach Tortilla, Cranberry Chipotle Aioli</i>	\$14
<b>Southern Fried or Grilled Chicken Sandwich</b> <i>Lettuce, Tomato, Crispy Onions, Herb Mayonnaise, Asiago Cheese, Brioche Bun</i>	\$14
<b>New Orleans Po'boy</b> <i>Fired Shrimp or Oysters, Dressed Lettuce &amp; Tomatoes, Creole Remoulade</i>	\$18
<b>Pressed Cuban Sandwich</b> <i>Pork Belly, Ham, Swiss, Pickles, Yellow Mustard</i>	\$14
<b>Steak Frites Maître d'*</b> <i>8oz Flat Iron Steak, French Fries, Salade Vert, Garlic-Herb Compound Butter</i>	\$26
<b>Jambalaya Pasta</b> <i>Andouille, Shrimp, Crawfish, Chicken, Creole Cream Sauce</i>	\$26

### Sides

<b>Coleslaw</b>	\$5
<b>Fries</b>	\$5
<b>Side Salad</b>	\$5
<b>Seasonal Fruit</b>	\$5
<b>Crinkle Cut Chips</b>	\$5

### 1936 Kids *(served with one side)*

<b>Mini Cheeseburger</b>	\$9
<b>Hand Breaded Tenders</b>	\$9
<b>PBJ</b>	\$9

### Desserts

<b>Dark Chocolate Chip Brownie</b> <i>with Vanilla Gelato</i>	\$8
<b>Seasonal Crème Brulee</b>	\$8
<b>Bushwhacker Tiramisu</b> <i>Rum, Amaretto, Mascarpone</i>	\$8

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## Drinks



### Cocktails

<b>Cucumber Bliss</b> <i>Stolichnaya Cucumber Vodka, Lime, Agave Simple, Mint &amp; Cucumber</i>	\$13
<b>Eighth Notch</b> <i>Dulce Vida Pineapple-Jalapeno Tequila, Lime, Simple, Strawberry Puree, Torched Jalapeno</i>	\$15
<b>Apple A Day</b> <i>Casamigos Reposado Tequila, Lime, Apple Puree, Fee Foam</i>	\$18
<b>Life's A Peach</b> <i>Montelobos Mezcal, Amaretto, Giffard Peach, Cinnamon Simple, Peach Puree, Bitters</i>	\$16
<b>Blue Lady</b> <i>Aviation Gin, Blue Curacao, Lemon, Egg White</i>	\$17
<b>Meet Me in the Tropics</b> <i>Papa Pilar Blonde Rum, Orange Juice, Pineapple, Egg White</i>	\$16
<b>Brown Pelican</b> <i>Revival Rye Whisky, Highwire Amaro, Demerara Syrup, Orange</i>	\$18
<b>Amaro Never Comes</b> <i>Café Amaro, Tito's, Flor de Cana 'Spresso, Vanilla Simple, Egg White</i>	\$18
<b>Are We a Matcha?</b> <i>360 Vanilla Vodka, Cream, Matcha Powder, Mozart Chocolate Liqueur</i>	\$17
<b>Brandy Alexander</b> <i>Hennessey VS, Crème de Cacao, Cream, Cinnamon Dust</i>	\$17
<b>Beer</b>	
<b>Grayton 30A Beach Blonde</b>	\$6
<b>Grayton 30A IPA</b>	\$6
<b>Oyster City Mangrove</b>	\$6
<b>Coors Lite</b>	\$5
<b>Corona Light</b>	\$6
<b>Idyll Hounds Divide and Conch'r</b>	\$6
<b>Michelob Ultra</b>	\$5
<b>Heineken N/A</b>	\$5
<b>Stella Artois</b>	\$5

Ask your server or bartender about our seasonal Draft Beer selections

## Drinks



### Wines By the Glass

#### Sparkling

<i>Villa Sandi, Prosecco Il Fresco, Veneto, Italy</i>	\$14   \$50
<i>Shramsberg Mirabelle, Brut Rose, California</i>	\$17   \$70
<i>Veuve Clicquot Ponsardin', Yellow Label, Reims France</i>	\$30   \$110

#### Rosé

<i>Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</i>	\$15   \$55
<i>Chateau Miraval, Cotes de Provence, France</i>	\$15   \$55

#### White

<i>Borgo Conventi, Pinot Grigio, Friuli-Venezia Giulia, Italy</i>	\$14   \$50
<i>Three Brooms, Sauvignon Blanc, Marlborough, New Zealand</i>	\$14   \$50
<i>Hubert Brochard, Sancerre, Loire Valley, France</i>	\$22   \$75
<i>Panthera, Chardonnay, Hess Family Estates, Russian River Valley, California</i>	\$16   \$65
<i>Sean Minor, Chardonnay, Signature Series, Sonoma Coast, California</i>	\$15   \$55
<i>August Kessler, Riesling, Rheigau, Germany</i>	\$16   \$60

#### Red

<i>Ancien Wines, Pinot Noir, Carneros, California</i>	\$16   \$65
<i>Maal Biutiful, Malbec, Mendoza, Argentina</i>	\$15   \$55
<i>Textbook, Cabernet Sauvignon, Paso Robles, California</i>	\$17   \$68
<i>Emblem, Cabernet Sauvignon, Napa Valley, California</i>	\$18   \$70
<i>Daou, Pessimist, Red Blend, Paso Robles, California</i>	\$16   \$60
<i>Markham Vineyards, "The Altruist" Red Blend, Napa Valley, California</i>	\$22   \$75
<i>Cht. Lassegue, Les Cadrans Grand Cru, St. Emilion, Bordeaux, France</i>	\$18   \$70

#### Coravin

<i>Nickel &amp; Nickel, Chardonnay, Truchard Single Estate, Carneros, California</i>	\$35   \$115
<i>Joseph Drouhin, Cote de Beaune Blanc, Burgundy, France</i>	\$49   \$160
<i>Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California</i>	\$55   \$175
<i>Chappellet, Mountain Cuvee, Red Blend, Napa Valley, California</i>	\$35   \$115

