

GINNY LANE

BAR AND GRILL

LUNCH MENU

AVAILABLE MONDAY-SATURDAY 11AM-5PM
SUNDAY 2PM-5PM

APPETIZERS

- Blue Crab Wonton Dip 14
- Spinach & Artichoke Dip 12
- Fried Green Tomatoes & Blackened Shrimp 14
- Short Rib Nachos 16
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

- ### OYSTERS
- Half Shell

Baked 8-\$18
- Half Dozen-14
 - Dozen-22
 - Cajun Rockefeller
 - Roasted Garlic Herb Butter

- ### SANDWICHES
- Served with Fries or Slaw
- South Bama Burger
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Brioche Bun 12
 - Ginny Lane Burger
Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun 12
 - Southwest Chicken Sandwich
Blackened Chicken, Bacon, Provolone, Avocado, Cajun Remoulade, Brioche Bun 12

\$9.99 One Meat and Two Sides


MEATS

- Fried Shrimp
- Pan Seared Fish
- Fried Flounder
- Country Fried Steak
- Hamburger Steak
- Meatloaf
- Kickin' Chicken

SIDES

Mashed Potatoes	Creamed Corn
French Fries	Butter Beans
Potato Casserole	Black Eyed Peas
Mac and Cheese	English Peas
Green Beans	Cucumber Salad
Okra	Cole Slaw

LUNCH ENTREES

- Add Side Salad \$5
No Substituions or Modifications
- | | |
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| 6 OZ New York Strip
Mashed Potatoes, Broccolini, Gorgonzola Cream Sauce 18 | Shrimp Scampi
Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter 16 |
| Shrimp and Grits 
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes 18 | Chicken Cajun Pasta
Tomato, Pork Belly, Thyme, Rosemary, Green Onion, Chardonnay Cream 14 |
| Pecan Encrusted Chicken
Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc 14 | Fried Oyster Platter
Fries, Cole Slaw, and Hushpuppies 16 |
| Seafood Pasta
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo 16 | Fried Grouper Platter
Fries, Cole Slaw, and Hushpuppies 16 |

SALADS AND GUMBO

- Seafood Gumbo Cup 7 Bowl 10
- Soup and Salad 12
House Salad
Seafood Gumbo
- Ginny Lane House Salad Side 5 Full 7
Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons
Add Chicken 7 Add Shrimp 8
- Asian Chicken Salad 16
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette

- Pecan, Pear, Warm Goat Cheese 16
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette
Make it gluten free with goat cheese crumbles

Desserts \$8

- Key Lime Pie
House Made, Graham Cracker Crust
- Bread Pudding
House Made, Warm Bourbon, White Chocolate Sauce
- Lava Cake
Molten Lave Cake with Vanilla Ice Cream
- Cheesecake of the Day
Chef's choice of a variety of cheesecakes

Please alert your server if you have special dietary requirements. Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks. We offer a Cash or Credit Charge on the Menu. This Menu is Based on Cash.

CHARDONNAY

Twenty Acres, Clarksburg, CA '19 7/28
Carmel Road, Monterey County, CA '21 8/32
Unoaked
Schug, Sonoma County, CA '19 11/58
Amalie Robert, Willamette Valley, OR '18 69
Robert Mondavi, Napa Valley, CA '18 75
Murphy Goode, North Coast, CA '21 8/32
Chasing Venus, Marlborough, NZ '22 10/25
Stoneleigh, Marlborough, NZ '20 10/42
Honig, Napa Valley, CA '22 50

PINOT GRIGIO/GRIS

La Fiera, Italy '20 7/28
J Vineyards, CA '22 9/36
Pinot Gris
Firesteed, Willamette, Oregon '20 10/40
Ferrari-Carano, Sonoma County, CA '21 9/37
Zaccagnini, Abruzzo, Italy '21 50

ROSE

Moulin De Gassac, Languedoc, France '21 8/32
The Beach, Whispering Angel, CA 10/40
Studio, By Miraval, Provence, France '21 40

BUBBLES

Los Monteros Cava NV, Spain 7/28
Belstar. Prosecco DOC NV 9/36
La Marca Brut Rose NV 11
Single Serve
Mumm Napa Prestige Brut NV 35
Coste Petrai Prosecco Brut, Italy NV 64

WINE LIST DISTINCTIVE WHITES

RELAX Riesling, Germany '21 7/20
Broadbent, Vinho Verde Rose, Portugal NV 9/23

PINOT NOIR & MERLOT

Sean Minor, Pinot Noir, CA '20 8/32
Mark West Black, Pinot Noir, CA '21 10/44
Portlandia, Pinot Noir, OR '20 12/48
Violet Hill, Pinot Noir, Willamette, Dundee OR '21 58
Goldeneye, Pinot Noir, Anderson Valley, CA '20 75
Bogle, Merlot, CA '20 8/32
Parcel 41, Merlot, Napa Valley, CA '20 40

CABERNET SAUVGINON

Chloe, Monterey County, CA '18 8/32
Hahn, Paso Robles and Lodi, CA '21 10/40
Decoy, CA '21 38
Justin, Paso Robles, CA '19 65
Black Stallion, Napa Valley, CA '17 55
Volunteer, Sonoma, CA '21 70
My Favorite Neighbor, Paso Robles, CA '20 80

DISTINCTIVE REDS

Radio Boka, Tempranillo, Spain '20 7/18
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '20 10/25

\$4 HOUSE WINES
AVAILABLE ALL DAY

COCKTAILS

Lavender Martini 10
Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup
Lemon Basil Martini 10
Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim
Elijah Craig Manhattan Martini 10
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries
Canal Spritzer 10
Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water
Ginny Lane Strawberry Lemonade 9
Tito's Vodka, Strawberry Puree, Lemonade
Coastal 8
Mango Rum, Coconut Berry Red Bull
Villaggio Bellini 10
Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries

BEER LIST

Bud Light 4
Budweiser 4
Coors Light 4
Miller Lite 4
Michelob Ultra 4
Yuengling 4
Corona Light or Extra 4
Stella Artois 5
Fairhope Amber 6

Something Cold 6
Edmunds Oast, Blonde Ale- 16 OZ
Goat Island 6
Blood Orange Berliner Weisse
30A Beach Blonde Ale 6
Cheatin' Heart IPA 6
Happy Dad Seltzers 5
Ask Your Server for Draft Beer Selection

FROZEN COCKTAILS

Bushwacker 12; Add a Floater \$3
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Frangelico, Ice Cream Mix
Bailey's Banana Colada 12
Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix
Watermelon Margarita 12
Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim
Raspberry Lemonade 12
Bacardi Limon, Fresh Lemon Juice, Raspberry Puree
Daiquiris 12
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange
Key Lime Colada 12
Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim
Peach White Sangria 10
Moscato, Peach Puree, Fresh Lime Juice
Frose' 10
Rose' Wine, Strawberry Puree, Fresh Lime Juice