

GINNY LANE BAR AND GRILL

Seafood Steak Oysters

Brunch Menu

APPETIZERS

- BLUE CRAB WONTON DIP 14
- SPINACH & ARTICHOKE DIP 12
- FRIED GREEN TOMATOES & BLACKENED SHRIMP 14
- CHEESE PLATE 16
Honey Brie, Smoked Gouda, Gorgonzola, Manchego,
Fruit, Spiced Pecans, Crackers
- CRAWFISH MAC AND CHEESE WITH PORK BELLY 14

SOUP & SALADS

- SEAFOOD GUMBO Cup 7 Bowl 10
- GINNY LANE HOUSE SALAD Side 4 Full 7
Spring Mix, Heirloom Cherry Tomatoes, Bacon
Crumbles, Cucumber, Cheddar Cheese, Egg, Focaccia
Croutons
Add Chicken 7 Add Shrimp 8
- ASIAN CHICKEN SALAD 14
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots,
Green Onion, Mandarin Oranges, Crispy Wonton
Strips, Sesame Ginger Vinaigrette
- PECAN, PEAR, WARM GOAT CHEESE GF 14
Spring mix, Pecans, Pears, Goat Cheese Croquette,
Strawberries, Raspberry vinaigrette

OYSTERS

- HALF SHELL
Half Dozen \$14
Dozen \$22
- FRIED
Horseradish Dusted \$16
- BAKED 8 for \$18
Bacon Cheddar
Cajun Rockefeller
Jalapeno Goat Cheese
Chorizo Pico
Roasted Garlic Herb Butter

BRUNCH FARE

- SOUTHERN STYLE EGGS BENEDICT 16
Poached Eggs, Cheddar Grits, Applewood Smoked
Bacon, Green Beans, Hollandaise Sauce
- STEAK 'N EGGS 18
Grilled Steak, Two Eggs, Biscuit, Potato Hash, Green
Beans, Demi Glace
- SOUTHERN COMFORT 15
Sausage Gravy & Biscuit, Two Eggs any Style, Link
Sausage, Potato Casserole.
- SHRIMP MAC AND CHEESE 14
Our delicious mac and cheese tossed with freshly grilled
shrimp
- CAJUN OMELETTE 15
Crawfish, sausage, spinach, peppers, onions, cheddar
cheese, Potato Casserole, topped with a lemon beurre
blanc

LUNCH FARE

- SHRIMP AND GRITS GF 18
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- PECAN ENCRUSTED CHICKEN 18
Mushroom Pea Risotto, Herb Squash and Zucchini,
Lemon Beurre Blanc
- SEAFOOD PASTA 20
Shrimp and Crab, Spinach, Peas, Linguini, Creamy
Alfredo
- SHRIMP SCAMPI 20
Angel Hair, Roasted Tomatoes, Asparagus, White Wine
Garlic Butter
- CHICKEN CAJUN PASTA 18
Tomato, Bacon, Thyme, Rosemary, Green Onion,
Chardonnay Cream
- 6 OZ NEW YORK STRIP 18
Mashed Potatoes, Broccolini, Gorgonzola Cream
- GINNY LANE BURGER 16
Lettuce, Tomato, Red Onion, Mayo, brioche bun;
cheddar, mozzarella or goat cheese
- SOUTH BAMA BURGER 16
Fried Green Tomatoes, Cheddar Cheese, Bacon Jam,
and Jalapeno Aioli

- SHAVED PRIME RIB SANDWICH 16
Gambino, Lettuce, Tomato, Caramelized Onion,
Mozzarella, Horseradish Cream

DESSERTS

- BREAD PUDDING
Warm, house made bread pudding, white chocolate
sauce & fresh berries
- LAVA CAKE
Warm chocolate cake flowing with chocolate ganache,
vanilla ice cream, fresh berries & whipped cream
- KEY LIME PIE
House made graham cracker crust, kiwi lime sauce,
fresh berries & whipped cream

WINE LIST

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

SAUVIGNON BLANC

- MURPHY GOODE, NORTH COAST, CA '21 8/32
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
FERRARI-CARANO, SONOMA COUNTY, CA '21 9/37
FIRESTEED, WILLAMETTE, OREGON '20 10/40
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

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 SAUVIGNON

- 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

BAR MENU

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

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

BEER

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| Bud Light 4 | Michelob Ultra 4 |
| Budweiser 4 | Corona Light or
Extra 4 |
| Coors Light 4 | Yuengling 4 |
| Miller Lite 4 | Stella Artois 5 |
| 30A Beach Blonde
Ale 6 | Fairhope Amber 6 |
| Something Cold 6 | Ask Your Server
for Draft Beer
Selection |
| Edmunds Oast, Blonde Ale-16
OZ | |
| Goat Island 6 | |
| Blood Orange Berliner Weisse | |