

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

SHORT RIB NACHOS 16

Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

SOUP & SALADS

SEAFOOD GUMBO Cup 7 Bowl 10

GINNY LANE HOUSE SALAD Side 5 Full 8

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

Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

LUNCH FARE

SHRIMP AND GRITS **(1)** 18

Pork Belly, Cheddar Grits, Creole Cream, Tomatoes

PECAN ENCRUSTED CHICKEN 18

Mushroom 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, Aspargus, 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

FRIED GROUPER SANDWICH 16

Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun

OYSTERS

HALF SHELL

Half Dozen \$14 Dozen \$22

FRIED

Golden Fried with Remoulade \$16

BAKED 8 for \$18

Bacon Cheddar Cajun Rockefeller Jalapeno Goat Cheese 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

DESSERTS \$8

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

 $PORTLANDIA,\,PINOT\,NOIR,\,OR\,'20\quad 12/48$

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

B u s h w a c k e r 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

Bud Light 4

Budweiser 4

Coors Light 4

Miller Lite 4

30A Beach Blonde Ale 6

Something Cold 6 Edmunds Oast, Blonde Ale-16 OZ

Goat Island 6 Blood Orange Berliner Weisse

Michelob Ultra 4

Corona Light or Extra 4

Yuengling 4

Stella Artois 5

Fairhope Amber 6

Cheatin' Heart IPA 6

Happy Dad Seltzers

Ask Your Server for Draft Beer Selection