

Ginny Lane Bar & Grill

BRUNCH

Starters

Blue Crab Dip 14

Cream cheese, Old Bay, tobasco, mozzarella, tortilla chips

Spinach Artichoke Dip 12

Fresh Spinach, Artichokes, Cream Cheese, Sour Cream, Green Onions, Tortilla Chips

Fried Green Tomatoes & Blackened

Shrimp 14

Creole Remoulade

Braised Short Rib Nachos 16

Queso and Shredded Cheddar Cheese, Jalapenos, Pico de Gallo, Sour Cream, Black Olives, Lettuce, Guacamole, Tortilla Chips

Cheese Plate 16

Gorgonzola, Honey Drizzled Brie, Smoked Gouda, Manchego Cheese, Fresh Fruit, Spiced Pecans and Crackers

Soup & Salads

Seafood Gumbo Cup 7 Bowl 10

Gulf shrimp, Crawfish, Sausage, Bell Peppers, Yellow Onions, Tomatoes, Creole Seasoning, Rice and Green Onions

Blackened Chicken Garden 16

Spring Mix, Shaved Carrots, Red Cabbage, Red Onion, Marinated Tomatoes, Mozzarella Cheese and House Made Croutons

Fried Oyster Caesar 16

Romaine Lettuce, Parmesan Cheese, Marinated Tomatoes, House Made Croutons, Caesar Dressing.

Pecan and Pear Salad 14

Spring Mix, Goat Cheese Crumbles, Candied Pecans, Fresh Strawberries, Pear Slices, Raspberry Vinaigrette

Brunch Fare

Southern Style Eggs Benedict 14

Poached Eggs, Cheddar Grits, Applewood Smoked Bacon, Green Beans, Hollandaise Sauce

Cajun Omelet 14

Andouille Sausage, Crawfish Tails, Bell Peppers, Onions, Spinach, Cheddar Cheese

Steak 'n Eggs 14

Grilled Steak, Two Eggs, Biscuit, Potato Hash, Green Beans, Demi Glace

Southern Comfort 14

Sausage Gravy & Biscuit, Two Eggs any Style, Link Sausage, Cheddar Grits

Shrimp Scampi 14

Sauteed Gulf Shrimp in White Wine Butter Garlic Sauce, Asparagus, Tomatoes over Linguini

Pecan Encrusted Chicken 14

Breaded in Candied Pecans and lightly fried, Gouda Smashed Reds, Herb Roasted Squash & Zucchini, Lemon Beurre Blanc

Kicking Chicken 14

Fried with a Kick, Mac & Cheese, Green Beans, Side of Honey

Shrimp and Grits 16

Sauteed Gulf Shrimp, Tomatoes, Bacon, Green Onions, Shallots, Garlic, Chardonnay Cream Sauce over Cheddar Grits

Oysters (8) - \$18

Baked Bacon Cheddar

Bacon, Cheddar, Green Onion, Jalapeno Cream Sauce

Baked Cajun Rockefeller

Spinach, Tasso Ham, Onion, Cajun Seasonings

Baked Sampler Duo

(4) Baked Bacon Cheddar and (4) Baked Cajun Rockefeller

Desserts - \$9

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

Ginny Lane Bar & Grill

BAR MENU

White Wine

La Fiera Pinot Grigio

Italy '20 7/23

Fiorini Pinot Grigio

Delle Venezie, Italy '19 10/32

Ferrari-Carano Pinot Grigio

Sonoma County, CA '21 10/32

Firesteed Pinot Gris

Williamette Valley Oregon
2019 9/27

Wente Morning Fog

Chardonnay Livermore Valley

San Francisco Bay, 2019 9/32

Shooting Star Chardonnay

Santa Barbara '18 10/32

Schugg Chardonnay

Sonoma County CA '19 13/40

13 Celsius, Sauvignon Blanc

New Zealand '20 9/30

Stoneleigh Sauvignon Blanc

Marlborough, NZ '20 10/32

Zac Brown Uncaged Sauvignon Blanc

Napa Valley, California 2019 9/32

Dr. Loosen Riesling

Germany '20 10/32

Foris Vineyards Moscato

Oregon '20 9/30

Rose & Bubbly

House Bubbles 5

Decoy Brut Champagne Bottle 35

La Marca Prosecco Italy 10/34

Gran Campo Viejo Cava Brut Reserva - Spain 9/32

Diora Rosé La Belle Fête Monterey CA '20 10/34

Frozen Cocktails

Bushwacker Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Baileys, Frangelico, Ice Cream Mix. **12; Add a Floater \$3**

Bailey's Banana Colada Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix **12**

Watermelon Margarita Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim **12**

Raspberry Lemonade Bacardi Limon, Fresh Lemon Juice, Raspberry Puree **12**

Daquiris Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange **12**

Key Lime Colada Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim **12**

Peach White Sangria Moscato, Peach Puree, Fresh Lime Juice **10**

Red Wine

Rascal Pinot Noir

Umpqua, Oregon '20 10/34

Meomi Pinot Noir

California '18 12/38

Diora Pinot Noir

Monterey County, CA '19 12/38

Lucky Rock Pinot Noir

California '19 11/35

Chloe Cabernet Sauvignon

Monterey County, CA '18 8/30

Hahn Cabernet Sauvignon

California '19 11/35

Mercer Bros. Cabernet

Sauvignon

Columbia Valley, CA '18 10/34

Decoy Cabernet Sauvignon

California '18 Bottle 50

Gougenheim Malbec Reserva

Argentina '18 9/32

Kunde Merlot

Sonoma Valley, CA '18 Bottle 40

McManis Merlot

California, '20 9/30

Saracina Old Soul Red Blend

California, '18 Bottle 46

Beer

Ask your server about
Draft Beer Selection

Budweiser 4

Bud Light 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4

Yuengling 4

Corona Extra 4

Corona Premier 4

Stella Artois 4

30A Beach Blonde Ale 6

Edmund's Oast Something

Cold 6.5

Blonde Ale 16oz Charleston,
SC

Lagunitas IPA 6

Goat Island Blood Orange

6

Berliner Weisse Cullman, AL

Fairhope Amber 6

Fairhope, AL

White Claw 4

San Pellegrino 5

Sparkling Water



Cocktails

Espresso Martini Van Gogh Espresso Vodka, Kahlua, Bailey's, Heavy Cream, Espresso Beans **12**

Lavender Martini Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup **10**

Lemon Basil Martini Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim **10**

Elijah Craig Manhattan Martini Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries **10**

Canal Spritzer Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water **10**

Ginny Lane Strawberry Lemonade Tito's Vodka, Strawberry Puree, Lemonade **9**

Coastal Mango Rum, Coconut Berry Red Bull **8**

Villaggio Bellini Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries **10**