

GINNY LANE BAR AND GRILL

Seafood Steak Oysters

Brunch Menu
No Substitutions or Modifications

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

SOUP & SALADS

- SEAFOOD GUMBO Cup 7 Bowl 10
- GINNY LANE HOUSE SALAD Side 5 Full 7
Spring Mix, Cherry 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

LUNCH FARE

- SHRIMP AND GRITS  16
Cheddar Grits, Pork Belly, Creole Cream, Tomatoes
- PECAN ENCRUSTED CHICKEN 14
Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc
- SEAFOOD PASTA 16
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- SHRIMP SCAMPI 16
Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter
- CHICKEN CAJUN PASTA 14
Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream
- 6 OZ NEW YORK STRIP 18
Mashed Potatoes, Broccolini, Gorgonzola Cream
- GINNY LANE BURGER 12
Lettuce, Tomato, Red Onion, Mayo, brioche bun; cheddar, mozzarella or goat cheese
- SOUTH BAMA BURGER 12
Fried Green Tomatoes, Cheddar Cheese, Bacon Jam, and Jalapeno Aioli

OYSTERS

- HALF SHELL
Half Dozen \$14
Dozen \$22
- BAKED 8 for \$18
Cajun Rockefeller
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
- CHEESECAKE OF THE DAY
Chef's choice of a variety of cheesecakes

Consuming Raw or Undercooked Meats, Seafood, and/or Shellfish May Cause Potential Health Risk. Please Alert Your Server to Any Dietary Restrictions. We Offer a Cash or Credit Charge on the Menu. This Menu is Based on Cash.

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

DISTINCTIVE WHITES

RELAX RIESLING, GERMANY '21 7/20

BROADBENT, VINHO VERDE ROSE, PORTUGAL NV 9/23

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

DISTINCTIVE REDS

RADIO BOKA, TEMPRANILLO, SPAIN '20 7/18

COTE MAS, SUD DE FRANCE SYRAH AND GRENACHE BLEND,
PEZENAS, FRANCE '20 10/25

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

Frose' 10
Rose', Strawberry Puree, Fresh Lime Juice

BEER

Bud Light 4 Corona Light or Extra 4

Budweiser 4 Yuengling 4

Coors Light 4 Stella Artois 5

Miller Lite 4 Fairhope Amber 6

30A Beach Blonde Ale 6 Cheatin' Heart IPA 6

Something Cold 6 Happy Dad Seltzers 5

Edmunds Oast, Blonde Ale-16 OZ

Goat Island 6 Ask Your Server for Draft Beer Selection

Blood Orange Berliner Weisse

Michelob Ultra 4