

# cafe menu

(AVAILABLE DAILY)

## sliders

CHOICE OF SINGLE OR PAIR OF SPECIALITY SLIDERS SERVED  
WITH HOUSE CHIPS OR FRIES

PASTA +2 | SPINACH DIP AND CHIPS +4

1/2 WINTER +4 | 1/2 SPRING +4.5

1/2 SUMMER +5 | 1/2 FALL +3.5

CLASSIC 6.5|11

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH MELTED  
CHEDDAR CHEESE, LETTUCE, PICKLES, TOMATO, ONION AND  
MAYOCHUP ON A TOASTED BUN

2AM 8|14

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH SMOKED  
BACON, MELTED CHEDDAR CHEESE, HASH BROWNS, FRIED EGG AND  
MAYOCHUP ON A TOASTED BUN

CHICKEN PESTO 6.5|11

SLOW COOKED CHICKEN BREAST TOPPED MELTED WHITE AMERICAN  
CHEESE, SMOKED BACON, HOUSE PESTO AIOLI SAUCE, LETTUCE AND  
TOMATO ON A TOASTED BUN

BBQ CHICK 6.5|11

SLOW COOKED CHICKEN, SHREDDED, SEASONED AND PAIRED WITH  
HOUSE WHITE BARBECUE SAUCE, AND PICKLES ON A TOASTED BUN

PORKY PIG 7.5|13

LAYERS OF SMOKED BACON, COUNTRY HAM, CONECUH SAUSAGE AND  
BROWN SUGAR GLAZE ON A TOASTED BUN

PB&J 7.5|13

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH SMOKED  
BACON, CREAMY PEANUT BUTTER AND HOUSE BLACKBERRY  
HABANERO JAM ON A TOASTED BUN

ATLANTIC SALMON 8|14

SEASONED AND PAN SEARED SALMON FILET, PAIRED WITH HOUSE  
REMOULADE SAUCE, LETTUCE AND TOMATO ON A TOASTED BUN **SF**

AVOCADO 8|14

SEASONED AVOCADO SPREAD, DICED TOMATOES, ONIONS, SWEET RED  
PEPPERS, TOPPED WITH GRILLED SALMON AND A BALSAMIC  
REDUCTION DRIZZLE SERVED ON  
MINI SLIDER TOAST **SF**

SOUTHWEST 7.5|13

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH MELTED  
CHEDDAR CHEESE, LETTUCE, GUACAMOLE AND CHIPOTLE AIOLI ON  
A TOASTED BUN

CRAB CAKE 8|14

SEASONED AND PAN SEARED LUMP CRAB PATTIES, PAIRED WITH  
HOUSE REMOULADE SAUCE, LETTUCE AND TOMATO  
ON A TOASTED BUN **SF**

SMOKEHOUSE 7.5|13

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH MELTED  
WHITE AMERICAN CHEESE, SMOKED BACON, LETTUCE, AND HOUSE  
WHITE BARBECUE SAUCE ON A TOASTED BUN

12-HOUR BRISKET 8|14

SLOW SMOKED BEEF BRISKET WITH MELTED WHITE AMERICAN CHEESE  
AND BROWN SUGAR GLAZE ON A TOASTED BUN

KITCHEN SINK 9|16

SPECIAL BLEND OF SEASONED GROUND BEEF TOPPED WITH SMOKED  
BACON, MELTED CHEDDAR CHEESE, LETTUCE, TOMATO, ONIONS,  
PICKLES, HASH BROWNS, FRIED EGG AND MAYOCHUP ON  
A TOASTED BUN



## greens

ADD GRILLED CHICKEN +3 | ADD SALMON +6

WINTER SALAD 8

ARCADIAN HARVEST, GRAPE  
TOMATOES, ONIONS, CUCUMBERS,  
SHREDDED CARROTS, CROUTONS AND A  
BALSAMIC VINAIGRETTE **V**

SPRING SALAD 9

ARCADIAN HARVEST, GRAPE TOMATOES,  
SHREDDED CARROTS, GOAT CHEESE,  
PRALINES AND A ZESTY AND SWEET  
RASPBERRY ITALIAN VINAIGRETTE **V**

SUMMER SALAD 10

ARCADIAN HARVEST, GOAT CHEESE,  
CANDIED PECANS, MANDARIN  
ORANGES, DRIED CRANBERRIES AND A  
ZESTY BALSAMIC VINAIGRETTE **V**

FALL SALAD 7

ARCADIAN HARVEST, SHAVED  
PARMESAN CHEESE, CROUTONS AND A  
PARMESAN PEPPERCORN DRESSING **V**

## a la carte

HOUSE CHIPS 2

HAND SLICED POTATO CHIPS FINISHED  
WITH HOUSE SEASONING **V**

TUSCAN PESTO PASTA 4

CAVATAPPI PASTA, SUNDRIED  
TOMATOES, SHREDDED SPINACH,  
SHREDDED PARMESAN CHEESE, AND A  
SWEET BASIL DRESSING **V**

SPINACH DIP AND CHIPS 6

CHEF'S SIGNATURE SIX CHEESE DIP  
SERVED WITH TRI-COLORED  
TORTILLA CHIPS **V**

FRIES 2

HAND CUT SEASONED GOLDEN FRIES **V**

NOT-JUST-FRIES 10

NATURAL HAND CUT FRIES, SEASONED  
AND TOPPED WITH CHEF'S SIGNATURE  
SIX CHEESE SPINACH DIP  
AND GRILLED CHICKEN

## beverages

FOUNTAIN DRINK 2

FRESH-BREWED ICED TEA 2



## brunch special

(SATURDAY ONLY)

### sliders

SPECIALITY SLIDERS SERVED WITH  
SKILLET POTATOES OR SCRAMBLED EGGS  
SKILLET HASH +4

CHICKEN & WAFFLE 14  
SWEET AND SPICY FRIED CHICKEN TENDERS  
PAIRED WITH BUTTERMILK CORNMEAL  
WAFFLES SERVED WITH HONEY

6AM 8|14  
SPECIAL BLEND OF SEASONED GROUND  
BEEF TOPPED WITH SMOKED BACON,  
MELTED CHEDDAR CHEESE, HASH BROWNS,  
FRIED EGG AND HOUSE BLACKBERRY  
HABANERO JAM ON A TOASTED BUN

STEAK & EGG 8|14  
SLOW SMOKED CHOPPED BEEF BRISKET  
WITH MELTED WHITE AMERICAN CHEESE,  
FRIED EGG AND BROWN SUGAR GLAZE  
ON A TOASTED BUN

VEGGIE 8|14  
FRIED EGG, SEASONED AVOCADO SPREAD,  
DICED TOMATOES, ONIONS, SWEET RED  
PEPPERS, TOPPED WITH A BALSAMIC  
REDUCTION DRIZZLE SERVED ON A  
TOASTED BUN **V**

BACON EGG & CHEESE 6.5|11  
FRIED EGG TOPPED WITH BACON,  
CHEDDAR CHEESE WITH BROWN SUGAR  
GLAZE ON A TOASTED BUN

EARLY AVOCADO 8|14  
SEASONED AVOCADO SPREAD, DICED  
TOMATOES, ONIONS, SWEET RED  
PEPPERS, TOPPED WITH GRILLED SALMON  
AND A BALSAMIC REDUCTION DRIZZLE  
SERVED ON MINI SLIDER TOAST **SF**

SUNRISE 8|14  
LAYERS OF SMOKED BACON AND  
CONECUH SAUSAGE TOPPED WITH  
MELTED CHEDDAR CHEESE, HASH  
BROWNS, FRIED EGG AND HOUSE  
BLACKBERRY HABANERO JAM ON A  
TOASTED BUN

### skillets

SKILLET HASH 6  
TWO SCRAMBLED EGGS, SEASONED  
SKILLET POTATOES, SAUTÉED PEPPERS  
AND ONIONS FINISHED WITH  
CHEDDAR CHEESE

BACON HASH 10  
TWO SCRAMBLED EGGS, SKILLET  
POTATOES SAUTÉED WITH FRESH  
PEPPERS AND ONIONS PILED HIGH WITH  
SMOKED BACON AND CHEDDAR CHEESE

CHICKEN HASH 11  
SKILLET POTATOES RESTING ON TWO  
SCRAMBLED EGGS, SAUTÉED FRESH  
PEPPERS AND ONIONS, TOPPED WITH  
HAND-BREADED FRIED CHICKEN BREAST

CONECUH HASH 10  
TWO SCRAMBLED EGGS, ACCOMPANIED  
BY FRESH PEPPERS, ONIONS AND SKILLET  
POTATOES TOPPED WITH PAN SEARED  
CONECUH SAUSAGE

### a la carte

WAFFLE 6  
BUTTERMILK CORNMEAL WAFFLE  
SERVED WITH HONEY **V + GF**

SKILLET POTATOES 2  
SKILLET POTATOES SAUTÉED WITH  
FRESH PEPPERS AND ONIONS **V**

EGGS 2  
TWO SEASONED SCRAMBLED EGGS **V**

BACON 3.75  
THREE SLICES OF THICK CUT SMOKED  
BACON

CONECUH 4  
THREE SAUSAGE LINKS, SLICED AND  
PAN SEARED

### beverages

FOUNTAIN DRINK 2  
FRESH-BREWED ICED TEA 2  
HERBAL TEAS 2