



## For the Table

**NEW SOUTH BRUSSELS SPROUTS**  
bacon lardons, shaved red onion,  
honey balsamic dressing 13

**HALF BAKED OYSTERS**  
prepared in cast iron topped with  
spinach, artichoke, mozzarella cheese  
22

**GRILLED MARINATED SHRIMP**  
Blackened shrimp served on a bed of  
fresh greens 14

**BLACKENED TUNA**  
served on Asian slaw with a house  
made soy glaze 16

**FRIED GREEN TOMATOES**  
creole mozzarella, Conecuh, bacon,  
crab cream sauce 13

**DEEP FRIED PIMENTO**  
breaded pimento cheese, apple bacon  
jam, candied onions 10

## Roughage

**CAESAR SALAD**  
Romaine, house made dressing, crostini,  
parmesan cheese 10

**WEDGE SALAD**  
baby wedge, tomato, red onion,  
hardboiled egg, bleu cheese crumbles,  
bacon lardons, smoked bleu cheese  
dressing 12

**CAPRESE SALAD**  
Mozzarella, seasonal tomatoes, basil,  
pesto, mixed greens and a balsamic  
reduction 14

**MIXED GREENS**  
sliced apple, raisins, goat cheese, fried  
pecans, honey balsamic 11

**SOUP DU JOUR 10**  
  
add protein to any salad  
chicken...12 shrimp...13  
4oz filet...19

## Signature Dishes

**SHRIMP AND GRITS**  
stone ground cheddar grits, cone-  
cuh sausage and cream reduction 28

**TENSAW Tournedos**  
twin 4oz filet medallions, grilled shrimp,  
goat cheese scallion mashed potatoes,  
grilled asparagus, bourbon peppercorn  
sauce 44

**HOOK TO TABLE**  
fresh fish, stone ground cheddar grits,  
bacon caramelized green beans,  
conecuh shrimp cream sauce 33

**DUMBWAITER CHOP STEAK**  
12oz ground wagyu, goat cheese  
scallion mashed potatoes, sautéed  
onions, green and red bell peppers,  
house made brown gravy 29

## Supper

**DEEP FRIED PORK CHOP**  
served with collard greens, goat cheese  
scallion mashed potatoes and a house  
made brown gravy  
Single Cut 30 Double Cut 38

**DELMONICO 16OZ RIBEYE**  
served with daily features from the chef  
MP

**PECAN CRUSTED CHICKEN BREAST**  
chicken breast served on a bed of  
butternut squash ravioli, asparagus,  
sweet potato puree and topped with a  
maple syrup drizzle 37

**POT ROAST ON A PLATE**  
braised short rib, goat cheese scallion  
mashed potatoes, baby carrots, bleu  
cheese crumbles 35

**CREOLE SEAFOOD PASTA**  
Fettuccine, sausage, shrimp, crab &  
creole cream sauce 34

**VEGETABLE PASTA**  
Oil based fettuccine pasta with seasonal  
vegetables 24

house cut fries 4  
cheddar grits 4  
goat cheese scallion  
mashed potatoes 4

**MEAT AND POTATOES**  
wagyu flat iron, potato hash, sautéed  
bell peppers and onions topped with  
chimichurri 29

**CUTTING BOARD**  
daily feature from the butcher, seasonal  
embellishments MP

**8 oz CENTER CUT FILET**  
Served with daily features from the chef  
MP

**SEARED SCALLOPS**  
butternut squash puree, sauteed  
rainbow chard, roasted pears,  
cranberries and pecans 30

**THE BANKHEAD**  
2 crab cakes and a fried green tomato  
on a bed of corn, tomato, red and green  
bell peppers with a creamy sriracha  
sauce 34

## Embellishments

chefs vegetables 6  
grilled asparagus 6  
bacon caramelized green beans 6

DUMBWAITER RESTAURANTS, LLC RESERVES THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF SIX OR MORE. CHARGES MAY APPLY FOR SHARED OR SPLIT MEALS  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS. **We do not guarantee any red meat cooked over Medium.** We will not do any 3<sup>rd</sup> party to go orders.

We are now offering an instant 3.5% discount for cash paying customers. Everything is priced at the cash discount rate. If you use another form of  
payment, you will not be taking advantage of the 3.5% cash discount and that difference will be added to your purchase amount. Checks can only be split 6  
ways, anymore will be subject to a gratuity of 22%.