



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 15

BLACKENED TUNA
served on Asian slaw with a house
made soy glaze 17

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

DEEP FRIED PIMENTO
breaded pimento cheese, apple jam,
candied onions, bacon 11

Cheese & Rinds pork rinds and
pimento cheese 12

Roughage

CAESAR SALAD
Romaine, house made dressing,
crostini, parmesan cheese 12

WEDGE SALAD
baby wedge, tomato, red onion,
hardboiled egg, bleu cheese crumbles,
bacon lardons, smoked bleu cheese
dressing 14

CAPRESE SALAD
Mozzarella, seasonal tomatoes, basil,
pesto, mixed greens and a balsamic
reduction 15

MIXED GREENS
sliced apple, craisins, goat cheese, fried
pecans, honey balsamic 13

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 29

TENSAW Tournedos
twin 4oz filet medallions, grilled shrimp,
goat cheese scallion mashed potatoes,
grilled asparagus, bourbon peppercorn
sauce 45

HOOK TO TABLE
fresh fish, stone ground cheddar grits,
bacon caramelized green beans,
conecuh shrimp cream sauce 34

DUMBWAITER CHOP STEAK
12oz ground wagyu, goat cheese
scallion mashed potatoes, sautéed
onions, green and red bell peppers,
house made brown gravy 30

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

HERB & PANKO CHICKEN BREAST
herb & panko crusted chicken breast
served on a bed of ricotta spinach
ravioli, asparagus and topped with a
honey chipotle glaze 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
housemade woosh 30

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
Fresh scallops with a citrus and
rosemary Veloute' sauce with
asparagus and cauliflower florets 31

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 35

EGGPLANT CREOLE
Fried Eggplant, creole mozzarella,
broccolini, on a bed of pasta with a
Conecuh shrimp creole sauce 30

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 **five** 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 3rd 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%.