



For the Table

Dumbwaiter Brussels Sprouts
bacon lardons, shaved red onion,
honey balsamic dressing 14

Half Baked Oysters in Cast Iron
topped with spinach, artichoke,
mozzarella cheese 23

Grilled Marinated Shrimp
blackened shrimp served on a bed of
fresh greens 16

Blackened Tuna
served on Asian slaw with a house
made soy glaze 17

Fried Green Tomatoes
creole mozzarella, and a creamy
comeback sauce 13

Deep Fried Pimento Cheese
breaded pimento cheese, apple jam,
candied onions, bacon 11

Cheese & Rinds
pork rinds and pimento cheese 13

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, raisins, goat cheese,
fried pecans, honey balsamic 13

add protein to any salad
chicken...12 shrimp...14
4oz filet...20

Signature Dishes

Tensaw Tournedos
twin 4oz filet medallions, grilled shrimp,
goat cheese scallion mashed potatoes,
grilled asparagus, bourbon peppercorn
sauce 46

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

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 33

Supper

Delmonico 14oz Prime Ribeye
served with daily features from the chef
MP

Airline Stuffed Chicken Breast
stuffed with mozzarella and spinach with
a lemon butter caper sauce served on a
bed of ricotta spinach ravioli &
asparagus 37

Pot Roast on a Plate
braised short rib, goat cheese scallion
mashed potatoes, baby carrots, bleu
cheese crumbles 35

Blackened Chicken Pasta
over a bed of fettuccine, & parmesan
cream sauce 34

Seared Scallops
fresh scallops on a bed of spinach with
blueberries, mandarin oranges and
raisins tossed in a house made
strawberry vinaigrette 32

Shrimp & Grits
stone ground cheddar grits, conecuh
sausage and cream reduction 29

Vegetable Pasta
oil based fettuccine pasta with seasonal
vegetables 24
add protein if desired
chicken...12 shrimp...14
4oz filet...20

Steak & Frites
6oz hanger steak over a bed of
house cut french fries tossed in a
parmesan truffle sauce 35

Cutting Board
daily feature from the butcher,
seasonal embellishments MP

The Bankhead
two crab cakes and a fried green
tomato on a bed of corn, tomato, red
and green bell peppers with a creamy
sriracha sauce 35

Embellishments

house Cut fries 7
parmesan truffle fries 11
cheddar grits 5
goat cheese scallion mashed potatoes 7
chefs' vegetables 6
grilled asparagus 7
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%.