

STARTERS

GULF OYSTERS (3, 6 or 12)	MKT
<i>Raw, Rockefeller or Cajun</i>	
Meatballs	16
<i>House Made Marinara, Parmesan Cheese & Basil</i>	
<i>Smothered in Cheese Add 3</i>	
Smoked Wings	16
<i>Asian or Buffalo</i>	
Bang Bang Shrimp	16
<i>Fried Wonton Bowl, Slaw, Bang Bang Sauce, Green Onion,</i>	
<i>Lime Wedge</i>	

Tavern Fries	18
<i>A Full Pound Of Crispy Fries, Shaved Beef, Demi Glace</i>	
<i>Sauce, Caramelized Onions, Fresno Peppers, Mushrooms,</i>	
<i>Parmesan Cheese and Green Onion</i>	
Ahi Tuna	17
<i>Served Crudo (Seared Upon Request) Sesame Seed Crusted,</i>	
<i>Wasabi, Ponzu, Mixed Greens Salad</i>	
Fried Green Tomato & Shrimp	18
<i>Bacon Onion Jam, Chimichurri, Arugula</i>	
French Onion Soup	10
<i>Caramelized Onions, Toasted French Bread, Gruyere Cheese</i>	

IN THE GARDEN

Salad St Clair	12
<i>Mixed Greens, Red Onion, Candied Pecans, Tomato,</i>	
<i>Goat Cheese Balls, Maple Dijon Vinaigrette</i>	
Caesar Salad	11
<i>Chopped Romaine, Parmesan, Housemade Croutons</i>	
<i>Caesar Dressing</i>	
Wedge Salad	13
<i>Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Red</i>	
<i>Onion, Tomato, Blue Cheese Dressing</i>	
Ahi Tuna Salad	20
<i>Mixed Greens, Napa Cabbage, Carrots, Pickled Red</i>	
<i>Onion, Tomato, Yum Yum Sauce, Fried Wonton Strips</i>	

SIDES

Fries	5
Onion Rings	6
Collard Greens	6
House Side Salad	7
Caesar Salad	7
Vegetable of the Day	6
Asparagus	6
Seasonal Risotto	7
Fried Green Tomatoes	7
Baked Potato with Butter & Sour Cream	7
<i>Bacon Add 1</i>	
<i>Cheese Add 1</i>	

HANDHELDS

Choice of One Side

Exit 158 Smashburger	15
<i>1/2lb Angus Beef, Cheddar, Lettuce, Red Onion,</i>	
<i>Tomato, House Made Pickles, Spicy Aioli</i>	
Crab Cake Sandwich	23
<i>Lettuce, Red Onion, Tomato, Housemade Pickles &</i>	
<i>Remolaude</i>	
Classic Chicken Sandwich	17
<i>Fried or Grilled, Lettuce, Red Onion, Tomato,</i>	
<i>Housemade Pickles, Spicy Aioli</i>	

Smoked Steak Sandwich	20
<i>Shaved Steak, Provolone Cheese, Caramelized Onions,</i>	
<i>Mushrooms, Horseradish Cream</i>	
Alaskan Cod Sandwich	17
<i>Fried Cod, Lettuce, Red Onion,</i>	
<i>Tomato, House Made Pickles & Tartar</i>	

HAND CUT STEAKS

8oz Baseball Cut Sirloin	25	7oz Barrel Cut Filet	50
<i>Prime Grade</i>		<i>Certified Angus</i>	
<i>Choice of One Side & House Salad</i>		<i>Choice of One Side & House Salad</i>	
14oz New York Strip	39	16oz Ribeye	60
<i>Prime Grade</i>		<i>Prime Grade</i>	
<i>Choice of One Side & House Salad</i>		<i>Choice of One Side & House Salad</i>	

ITALIAN INSPIRED

Chicken Marsala	30	Lasagna	28
<i>Pan Seared, Marsala Wine & Mushroom Sauce, Seasonal Risotto & Vegetable</i>		<i>Classic Meat Sauce, House Salad</i>	
<i>Veal Add 7</i>		Spaghetti with Meat Sauce	16
Chicken Parmigiana	23	<i>Add Meatballs 14</i>	
<i>Breaded & Fried with House Marinara, Mozzarella & Herbs, Pasta, Seasonal Vegetable</i>		Blackened Chicken Alfredo	22
<i>Veal Add 7</i>		<i>Served with a House Salad</i>	
Chicken Piccata	23	Seasonal Risotto	17
<i>Pan Seared, Lemon & Caper Wine Sauce, Pasta, Asparagus</i>		<i>Topped with Chef's Selection of Fresh Vegetables</i>	
<i>Veal Add 7</i>		<i>Served with House Salad</i>	

FROM THE SEA

Tavern Scallops	34	Fish & Chips	22
<i>U10 Scallops, Creamy Grits, Beurre Blanc Drizzle, Mixed Greens with Vinaigrette</i>		<i>Fried Alaskan Cod, Housemade Tartar</i>	
Fresh Catch of The Day	MKT	Shrimp & Grits	24
<i>Seasonal Risotto, Beurre Blanc, Choice of Side</i>		<i>Creamy Grits, Trinity, Green Onion, Cajun Cream Sauce</i>	
Stemley Bridge Pasta	29	Seafood Pasta	39
<i>Blackened Chicken, Shrimp & Conecuh Sausage, Mushrooms, Trinity, Cajun Cream Sauce</i>		<i>Lemon-Caper Pasta, Lump Crab, Seared Scallops, Grilled Shrimp, Tomatoes & Spinach</i>	

FOR THE LITTLE ONES

*Served with Fries
12 and Under Please*

Kid's Burger	9	Grilled Cheese on Bun	9
Fried Chicken Fingers	9	Kid's Pasta (No Fries)	9

* Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions

** 20% Gratuity Added to Parties of 8 or More

*** Prices Reflect a Cash Price, Credit Cards Will Be Subject to a Service Charge