

HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE

CHEF JAMES BOYCE

C O M M E R C E
K I T C H E N

Happy Easter!

Cocktails

RING AROUND THE ROSÉ
tito's, fresh lemon & grapefruit, apple syrup,
brut rose wine
\$11

LOST IN TRANSLATION
hendrick's gin, fresh lemon,
domaine de canton ginger liqueur,
dry sherry float
\$14

FLAMETHROWER
corazon tequila, pineapple juice,
cointreau, "hellfire" shrub, taijin rim
\$13

JACK RABBIT
old forester, lemon syrup,
blueberry & mint shrub
\$12

CHERRY BLOSSOM
reyka vodka, luxardo maraschino,
st. germain, fresh lemon, rose syrup
\$12

OAXACAN OLD FASHIONED
hornitos reposado,
orange agave syrup,
smoked cinnamon & orange bitters
\$13

Wine by the Glass

PROSECCO Maschio, Italy \$9

PINOT GRIGIO Barone Fini, Italy \$8

SAUVIGNON BLANC Rapura Springs Reserve, NZ \$14

CHARDONNAY Diora, Monterey, CA \$10

PINOT NOIR Z. Alexander Brown, California \$12

PINOT NOIR Argyle, Willamette Valley, OR \$14

MALBEC Gougenheim Reserve, Argentina \$9

SHIRAZ Torbrek "Woodcutter's", Australia \$15

CABERNET SAUVIGNON
Robert Hall, Paso Robles, CA \$12

BORDEAUX BLEND
Chateau Haut Colombier, Bordeaux, France \$13

STARTERS

BAKED GARLIC-LEMON SHRIMP
sourdough croutons

OYSTERS ROCKEFELLER
creamy spinach, parmesan, bread crumbs

FRIED GREEN TOMATOES & PIMENTO CHEESE
smoked hickory aioli, house hot sauce

STRAWBERRY AND PECAN SALAD
arugula, crumbled goat cheese, poppyseed vinaigrette

ENTRÉES

RAVIOLI OF WILD MUSHROOMS
asparagus tips, peas, lemon butter

GRILLED PETITE FILET & EGGS
roasted potatoes and hollandaise

GULF SHRIMP AND GRITS
crispy bacon, tomatoes, spinach, fried egg, parmesan cream

SPRINGER MTN FARMS FRIED CHICKEN & WAFFLE
maple syrup and sausage gravy

LUMP CRAB EGGS BENEDICT
toasted english muffin, wilted spinach, red pepper hollandaise
\$10 supplement

DESSERTS

CHEF'S BREAD PUDDING
seasonal berries

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

FLOURLESS CHOCOLATE TORTE
chocolate sauce

STRAWBERRIES & CREAM CHEESECAKE

\$55 PER PERSON (EXCLUDING BEVERAGE, TAX AND TIP)