HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE

CHEF JAMES BOYCE

COMMERCE KITCHEN

Happy Easter!

Signature Cocktails

PEAR NECESSITIES
wheatley's vodka, spiced pear nectar, fresh lemon, prosecco float
$12.00

FLYING COACH
bombay sapphire, fresh lime creme de violette, cointreau
$14.00

GOLDEN HOUR
brugal 1888 double barrel rum, rosemary-honey syrup, fresh lemon, angostura bitters
$14.00

TUSCAN MANHATTAN
old forester 86-proof, solerno blood orange liquor, villa massa italian sweet vermouth
$12.00

SIDEWINDER
sazerac rye, spiced maple simple syrup, fresh lime, egg white
$12.00

OAXACAN OLD FASHIONED
hornitos reposado, orange agave syrup, smoked cinnamon & orange bitters
$13.00

Wine by the Glass

PROSECCO Maschio, *Italy* $12

PINOT GRIGIO Caposaldo, *Italy* $10

SAUVIGNON BLANC Rapaura Springs Reserve, *New Zealand* $14

CHARDONNAY Harken, *California* $11

PINOT NOIR J Lohr, *Monterey, CA* $12

PINOT NOIR Argyle, *Willamette Valley, OR* $14

CÔTES DU RHÔNE
Ch Sainte-Cosme Rhone Valley, France $14

MALBEC Gougenheim Reserve, *Argentina* $9

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

STARTERS

SOUTHERN FRIED GREEN TOMATO STACK
house-made pimento cheese, smoked hickory aioli, hot honey drizzle

SPRING PEA AND RICOTTA RAVIOLI
brown butter, preserved lemon, shaved parmesan

WARM LEMON HERB GULF SHRIMP
roasted asparagus, brown butter, lemon, fresh herbs

BURRATA AND STRAWBERRY SALAD
baby spring lettuces, toasted almonds, champagne vinaigrette

ENTREÉS

GRILLED GULF SWORDFISH
creamy orzo, roasted asparagus, citrus beurre blanc, charred lemon

BRAISED BEEF SHORT RIB BENEDICT
poached eggs, crispy potatoes, rosemary hollandaise

THICK CUT BRIOCHE FRENCH TOAST
whipped mascarpone, macerated berries, candied pecans, warm maple syrup

CRISPY FRIED BUTTERMILK CHICKEN & WAFFLES
warm maple syrup, hot honey

PRIME FILETS OF ANGUS BEEF & EGGS
soft scrambled eggs, yukon gold hash, bearnaise

DESSERTS

SOUTHERN COCONUT LAYER CAKE
coconut cream frosting, toasted coconut, sweet berries

LEMON RICOTTA CHEESECAKE
blueberry compote, almond crumble, whipped crème fraîche

STRAWBERRIES NAPOLEON
crisp puff pastry, mascarpone cream, macerated berries

$55 PER PERSON