

COMMERCE

KITCHEN

SUMMER SOUTHERN SUPPER AUGUST 2026

FIRST COURSE

HEIRLOOM TOMATO & CUCUMBER SALAD
whipped ricotta, shaved red onion, garden herbs, sherry vinaigrette

SOUTHERN FRIED GREEN TOMATOES
house-made bacon pimento cheese, peppered remoulade

SWEET SUMMER CORN BISQUE
fresh summer corn, roasted peppers, herbs

SECOND COURSE

SLOW-BRAISED SHORT RIB
whipped potatoes, arugula, bordelaise sauce

SOUTHERN STYLE GULF FISH
seasonal gulf fish, sweet corn succotash, chef's preparation

GULF SHRIMP & STONE GROUND GRITS
crispy bacon, bell pepper, conecuh sausage, parmesan cream sauce

BUTTERMILK FRIED CHICKEN
whipped potatoes, haricots verts, pan gravy

THIRD COURSE

GEORGIA PEACH COBBLER
served with vanilla ice cream

BROWN BUTTER BLONDIE
whipped cream, bourbon caramel sauce

LUNCH | TWO COURSES | \$32 PER PERSON

DINNER | THREE COURSES | \$45 PER PERSON

