

The Ledges

Appetizers

STUFFED DATES

blue affinee cheese, bacon-wrapped, spicy peach glaze 9

LEDGES BRUSSELS

lardons, caramelized onions, balsamic honey 9

CHARCUTERIE

chef's selection of two seasonal types of meats, cheeses, pickles, jam, nuts, crostinis 17

CONFIT JUMBO WINGS

six wings, choice of buffalo, carolina gold, nashville hot, or sweet chili served with celery, choice of ranch or blue cheese 12

ARANCINI DI RISO

romesco, balsamic 13

Salads and Soups

HOUSE SALAD

mixed greens, cherry tomatoes, red onions, cucumbers, carrots, olives 10

CAESAR SALAD

herb croutons, shaved parmesan, parmesan crisp 10

WEDGE SALAD

baby iceberg lettuce, lardons, grape tomatoes, pickled red onions, carrots, bleu affinee, blue cheese dressing 10

LEDGES FRENCH ONION SOUP

sourdough, gruyere, sherry 10

SEAFOOD GUMBO

rice, conecuh sausage, trinity 13

Sides

VEGETABLE DU JOUR, HARICOT VERTS, BAKED POTATO 2

ORZO CAKES, ASPARAGUS, LOADED BAKED POTATO 5



Specialties

CHEF'S SHRIMP AND GRITS

cajun conecuh cream sauce, chèvre, herb stone ground grits, crisp onions 23

FRESH CATCH

orzo cake, beurre blanc, vegetable du jour,
available grilled, fried, blackened, key lime, horseradish, or almond encrusted 36

LEDGES BURGER

10 oz. burger, choice of cheese, lettuce, tomato, onion, dill pickles,
toasted kaiser roll, french fries 14

FILET OF BEEF, 8 OZ.

served with mashed potatoes and vegetable du jour 41

CHOPPED SIRLOIN, 10 OZ.

mushroom gravy, mashed potatoes, vegetable du jour, crispy onions 18

Entrées

SALMON

risotto milanese, asparagus, smoked trout roe beurre blanc 27

CAROLINA RAINBOW TROUT

panéed, brown butter caper sauce, hoppin' john,
prosciutto wrapped haricot verts 27

TOKYO TUNA

togarashi crusted, soba noodle salad, miso carrots, scallion, soy glaze, rice crisp 29

VEGETARIAN RATATOUILLE CANNELLONI

ratatouille filled fresh pasta, sauce pomodoro, cotija, crisp basil, balsamic 21
add chicken 7, add shrimp 10

CASSOULET

confit duck, smoked pork belly, seasonal sausage, mirepoix, cannellini beans 32

IRISH LAMB STEW

guinness, lamb, mirepoix, pearl onions, peas, mushrooms, crisp pastry 25

STICKY SHORT RIBS

sous vide, hoisin glaze, miso carrots, sesame, scallion,
cucumber kimchi, jasmine fried rice 36

OSSO BUCCO

braised pork shank, goat cheese rosemary polenta, beans and greens 25