

# The Ledges

## Appetizers

### STUFFED DATES

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

### TUNA TINI

yellowfin tuna, ponzu, wakame, compressed sake apples,  
rice crisp, chili, scallion 14

### OYSTERS SARDOU

artichoke hearts, spinach, mornay, crisp gulf oysters, béarnaise, crostini 15

### LEDGES BRUSSELS

lardons, caramelized onions, balsamic honey 9

### CHARCUTERIE

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

### QUAIL AND GRITS

bacon-wrapped quail breast, stone ground boursin grits,  
cherry miso, pickled greens 15

### CHICKEN TENDERS

crispy chicken tenders served with fries, hot honey, ledge's sauce 11

## Salads and Soups

### YA YA GUMBO

crab, shrimp, chicken, rice, conecuh sausage, trinity 4 | 8

### SOUP DU JOUR

chef's daily selection 4 | 8

### WILD GAME CHILI

elk, bison, beef, sweet bourbon chili, cotija, scallions 4 | 8

### POACHED PEAR SALAD

mulled pear, chevre mousse, apple chips, dried cranberries,  
almonds, greens, apple cider vinaigrette 12

### HOUSE SALAD

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

### WEDGE SALAD

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

### CAESAR SALAD

herb croutons, shaved parmesan, parmesan crisp 10



# Specialties

## FRESH CATCH

orzo cake, beurre blanc, vegetable du jour, available grilled, fried, blackened, key lime, horseradish, or almond encrusted 38

## CHEF'S SHRIMP AND GRITS

cajun conecuh cream sauce, herb stone ground grits, crispy onions 24

## LEDGES BURGER

10 oz. burger, choice of cheese, lettuce, tomato, onion, dill pickles, toasted kaiser roll, french fries 15

## FILET OF BEEF, 8 OZ

mashed potatoes and vegetables du jour, demi-glace 42

## CHOPPED SIRLOIN, 10 OZ

mushroom gravy, mashed potatoes, vegetable du jour, crispy onions 19

# Entrées

## SURF AND TURF

scampi, beef tips, shrimp, chimichurri, cotija, pickled red onion, frites, fresh coriander 34

## POLYNESIAN TUNA

pineapple slaw, rice crisp, ginger, sesame 29

## SNAPPER COURT BOUILLON

blackened snapper, cajun brodo, pontchartrain rice pilaf, asparagus, bearnaise 39

## SEAFOOD PLATTER

cornmeal dusted and fried catfish, shrimp, oysters, hushpuppies, coleslaw, fries, cocktail, tartar 38

## CHICKEN PARMESAN

capellini pomodoro, fresh basil, parmesan, mozzarella, haricot verts 27

## PORK TENDERLOIN

sous-vide pork, sweet potato, brussels, beurre rouge, apple chips, pickled cherries, aged balsamic 29

# Sides

VEGETABLE DU JOUR, HARICOT VERTS, BAKED POTATO 3

ORZO CAKES, ASPARAGUS, LOADED BAKED POTATO, SHARE PLATE 5

