

# *The Ledges*

## • APPETIZERS •

CRAB CLAWS	gulf blue crab claws, house cocktail sauce 23   44
STUFFED DATES	bleu affinee cheese, bacon wrapped, spicy peach glaze 8
LEDGES BRUSSELS	lardons, caramelized onions, balsamic honey 7
ALABAMA CHILI REANO	pimento cheese, conecuh sausage, tempura, avocado creme, mole 10
POUTINE	duck fat fries, confit duck, crispy cheese curds, gravy, scallion, tomato, local farm egg 9
CHARCUTERIE	duck pastrami, salami, seasonal cheeses, pickled pink pickles, marinated olives, crostins, whole grain mustard 14
ROYAL RED SHRIMP	lemongrass, chilis, cilantro, guacamole, taro chips 14
MARYLAND CRAB CAKE	sauce rockefeller, smoked trout caviar 15

## • SALADS •

add chicken 4    steak 10    shrimp 5    fried oysters 5    salmon 10

HOUSE	seasonal mixed greens, cherry tomatoes, red onions, cucumbers, carrots, olives, choice of dressing 5   8
CAESAR	herb croutons, shaved parmesan, parmesan crisp, house-made caesar dressing 6   9
WEDGE	baby iceberg lettuce, lardons, grape tomatoes, pickled red onions, carrots, bleu affinee cheese, bleu cheese dressing 6   9
FRIED GOAT CHEESE	crisp goat cheese, spring greens, roasted vegetables, white balsamic vinaigrette, red onion marmalade 9
LEDGES	greens, roasted corn, dried cranberries, bacon, tomato, feta, cajun spiced pecans, crisp onions 6   12
BUTTERNUT SQUASH	roasted butternut squash, arugula, micro herbs, pomegranate, shaved parmesan, crispy prosciutto, pepitos 8
POACHED PEAR	spiced pear, candied walnuts, baby spinach salad, bourbon vanilla bean vinaigrette, pear chip 8



• HOUSE SPECIALTIES •

THE LEDGES BURGER	10 ounces house-ground beef, choice of cheese, lettuce, tomato, onion, pickled pink® pickles, toasted kaiser roll, french fries 10
CHEF'S SHRIMP AND GRITS	cajun conecuh cream sauce, smoked gouda and charred scallion grit cake, crisp onions 19
FRESH CATCH	orzo cake, beurre blanc, vegetable du jour, available grilled, fried, blackened, key lime, horseradish or almond encrusted MP

• CHOPHOUSE •

served with mashed potatoes and vegetable du jour

FILET OF BEEF, 6 oz. or 9 oz. 34 | 42

COWGIRL RIBEYE, 16 oz. 55

SURF AND TURF 45  
6 oz. filet, 6 oz. lobster tail

• ENTRÉES •

CHOPPED SIRLOIN	10 oz. chopped sirloin, mushroom gravy, mashed yukons, vegetable du jour, crisp onions 15
SHRIMP OR OYSTER PLATTER	mashed yukon, vegetable du jour, shrimp available grilled, fried, blackened, sautéed 19
SESAME SEARED TUNA STEAK	wasabi mashed potatoes, spicy peach beurre blanc, soy reduction, asian slaw 19
VEAL MARSALA	bone-in, mashed potatoes, hen of the woods mushrooms, baby spinach 38
FRENCHED CHICKEN	boudin stuffed chicken breast, corn maque choux, creole stuffed tomato 19
VOLCANO PORK SHANK	pistachio wild cherry risotto, roasted button mushrooms, baby winter vegetables, kirsch glace 22
SCALLOPS	sweet potato grits, quinoa fall apple salad, persimmon gastrique 32
BRAISED RABBIT	rabbit sausage, bacon, quince, carrot dill broth 24
SHORT RIB	smoked boursin mash, baby winter vegetables, wild mushroom demi glace 25

• SIDES •

grit cakes • vegetable du jour • haricot verts • baked potato 2  
cast iron mac and cheese • asparagus • loaded baked potato 5