

**Tomato Soup**

garlic breadcrumbs, basil 8

Grilled Romaine

warm blue cheese dressing, apple smoked bacon, poached egg 9

Mixed Green Salad

orange, shaved fennel, balsamic vinaigrette 8

Golden Beets

goat cheese, toasted walnuts, honey 8

Cheese Course

le chatelain-citrus roasted beets; la serpa-shaved fennel; danish blue-pickled onions 15

Salmon Tartare

ginger-soy vinaigrette, ponzu aioli, sesame crackers 14

Oyster Duo

raw and cornmeal crusted apalachicolas, cayenne remoulade, mardi gras slaw 14/28

Bacon Wrapped Shrimp

herbed white grits, whole grain mustard sauce 15/28

Grilled Ahi Tuna

jicama mango slaw, grilled jalapeno lime vinaigrette, rice dumplings 17/ 32

Seared Yellow Edge Grouper

mashed sweet potato, roasted brussel sprouts, lemon brown butter 15/30

Tanglewood Farms Chicken Breast

sweet corn spoonbread, spicy pineapple collards, tomato almond mole 26

Pan Fried Georgia Quail

andouille and polenta hash, spinach, berry reduction 15/29

Braised Pork Shoulder

spinach agnolotti, cipolini onion, granny smith apple, fried sage 15/31

Grilled Tenderloin of Beef

caramelized onion and potato gratin, grilled asparagus, veal demi glace 34

Tasting of Vegetables

a compilation from the menu this evening 24

Sides 7

pommes frites with aioli

mashed sweet potatoes

grilled asparagus

Chef/Owner Daniel Briggs

Sous Chef Alex Champion

Pastry Chef Brent Seamon

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NOW OPEN FOR LUNCH TUESDAY - FRIDAY