

Shoals Bar & Kitchen

BREAKFAST SERVED MONDAY THROUGH FRIDAY 6:30 AM UNTIL 10:30 AM
SATURDAY & SUNDAY 7:00 AM UNTIL 11:00 AM

LOCAL FAVORITES

SHOALS PARFAIT \$6

Vanilla yogurt topped with our house-made granola & seasonal fresh berries

FRESH FROM THE BAKERY \$6

Ask your server about today's selections of fresh-baked options from our kitchen or one from our neighborhood bakeries

HOUSE-MADE GRANOLA \$7

Our recipe features rolled oats, raisins, Preister's Pecans, & a variety of dried fruits and served with milk.

BAKED OATMEAL \$8

We have taken this locally inspired Heritage House favorite and topped it with its signature crunchy layer with seasonal fresh berries

GARDEN QUICHE \$9

A mix of egg & cheese filling, baked in a pastry crust with fresh vegetables. Served with a side of fresh fruit

HOT & HEARTY

BIG BAMA BREAKFAST \$9

Two eggs any style with choice of thick-cut bacon or sausage patty, hash browns or grits and choice of bread.

OMELET YOUR WAY \$9

A two egg cheese omelet with choice of ham, sausage, or bacon and veggies and choice of bread. Substitute egg whites for a healthier option!

PANCAKE STACK \$7

Three fluffy buttermilk pancakes and your choice of bacon or sausage

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Shoal's Bar & Kitchen

DINNER SERVED MONDAY THROUGH THURSDAY 4:30 PM UNTIL 10:00 PM
FRIDAY & SATURDAY 4:30 PM UNTIL 11:00 PM
SUNDAY 4:30 PM UNTIL 9:00 PM

MAIN COURSE

CATFISH DINNER 15

Alabama farm raised catfish (grilled or fried) and served with hush puppies, fries and southern cole slaw.

SHRIMP AND GRITS 18

Succulent shrimp with Conchuh sausage served over creamy cheese grits with a lemon beurre blanc

CHICKEN ALABAMA 18

Grilled Airline chicken breast brushed with Alabama white BBQ sauce. Served with mashed potatoes and our vegetable of the day

RIB-EYE STEAK 30

Hand cut and grilled to your specifications. Served with mashed potatoes and our vegetable of the day

TOMAHAWK PORK CHOP 28

Thick, grilled pork chop served with mashed potatoes and our vegetable of the day

Catch of the Day Market Price

Ask your server for today's selection

APPETIZERS

FRIED GREEN TOMATOES 6

Lightly breaded and fried to a golden brown. Served with remoulade sauce for dipping

FRIED OYSTERS (6/12) 12/24

Fried Gulf oysters served with cocktail sauce for dipping

BBQ PORK NACHOS 8

Smoked pulled pork, queso cheese, BBQ sauce, chives and tortilla chips

PORK BELLY STEAMED BUNS 8

Tender pork belly that we smoke in house and serve in a steamed bao bun

SMOKED CHICKEN WINGS (8) 12

Hot, Sweet Heat or BBQ

BURGERS & SANDWICHES

SHOALS BURGER 12

Hand formed 8oz patty, topped with aged cheddar cheese, corn cob smoked bacon, grilled onion, lettuce & tomato

BLACK BEAN VEGGIE BURGER 11

Served on a whole wheat bun with lettuce, tomato, onion and pickle

CUBAN 12

Grilled ham, braised pork, pickles, provolone, and mustard

CHICKEN SANDWICH (FRIED OR GRILLED) 12

Hand breaded or grilled chicken breast, provolone cheese, served with lettuce & tomato

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QUICK & EASY

BACON, EGG & CHEESE BISCUIT \$6

SAUSAGE BISCUIT \$5

SAUSAGE, EGG & CHEESE BISCUIT \$6

SIDES

Two Eggs Any Style \$5

Biscuit or Toast \$3

Buttery Cheese Grits \$3

Fresh Fruit Cup \$4

Two Buttermilk Pancakes \$5

Hash Browns \$3

Thick-Cut Pork Bacon, Pork Sausage

Patty, Vegetarian Sausage Patty or

Sliced Turkey Bacon \$5

HOT DRINK

Espresso \$ 5.50

Americano \$ 5.50

Cappuccino \$5.50

Latte \$5.50

Herb Tea \$3.50

COLD DRINK

Simply Orange OJ \$3

Coke Products \$2

Milk \$3

Juice \$3

*Items Offered Undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SALADS

GOAT CHEESE SALAD 11

Mixed greens with spinach, arugula, and fennel. Served with warm Belle Chevre goat cheese wrapped in bacon and house-made honey balsamic dressing

SWEET HOME PECAN SALAD 12

Mixed greens with blue cheese crumbles, apples. Preisters candied pecans served with balsamic dressing

WEDGE SALAD 10

Crisp iceberg lettuce, bacon, blue cheese, diced tomatoes and served with blue cheese dressing

CAESAR SALAD 11

Fresh romaine lettuce tossed in Caesar dressing, and served with Parmesan cheese and croitons

Add chicken....5

Add salmon.....8

DESSERTS

SEASONAL BREAD PUDDING \$8

CREME BRULEE \$8

CHEESECAKE \$8

(ask your server for tonight's selection)

Wine

Michelle...7/24

e-reixenet Carta Negro Brut Cava, Spain...7/24

Maschio Brut Prosecco, Italy...9/28

Mumm Cuvee Brut, Napa Valley California...40

Moet & Chandon Imperial Champagne...110

Clifford Bay, New Zealand Sauvignon Blanc...8/26

Ferrari Carano Fume Blanc, California...10/35

Chloe, Veneto Italy Pinot Grigio...9/28

Josh Cellars Craftsmen Chardonnay...9/28

Kendall Jackson Chardonnay...13/40

Wente Riverbank California Riesling...9/28

Red Tree, California Moscato...8/26

D'Orsay Cotes de Provence France...9/28

Firesteed Willamette Valley Oregon Pinot Noir...9/28

Cline Sonoma Coast California Pinot Noir...11/54

Erath Pinot Noir...9/40

Waterbrook Columbia Valley Washington Merlot...38

Trappiche Oak Cask Mendoza Argentina Malbec...9/28

Sebastiani Sonoma Coast Zinfandel...11/34

Skyfall Vineyards Columbia Valley Washington Red Blend...9/28

Kuleto Frog Prince Napa County California Red Blend...45

Slow Press California Cabernet Sauvignon...8/24

Imagery Estates California Cabernet Sauvignon...10/32

Decoy Sonoma County California Cabernet Sauvignon...50

Beer

Draught

Bud Light...4.50

Michelob Ultra...4.50

Rotating Local Craft Beer...6.75

Bottled

Bud Light...3 Budweiser...3 Michelob Ultra...3

Coors Light...3 Miller Lite...3 Yuengling...5

Sam Adams...5 Craft Selection...6 Modelo...5

Heineken...5 Dos Equis...5 Corona Extra...5

Corona Premier...5 Stella Artois...5

Happy Hour Monday - Friday 4:30 pm until 5:30 pm

1/2 priced apps

\$2 domestic bottled beer

\$4 well drinks

\$6 Shoals Burger

