



VINO

MOUNTAIN BROOK

DIPS, SPREADS, SEAFOOD, SKEWERS, BITES, DELICACIES

CRISPY CALAMARI

Herb Crusted | Spicy
Marinara | 11

SATE SKEWERS

Beef & Chicken | Peanut
Sauce | 8

BURRATA PROSCIUTTO

BelGioioso | Fresh Fruit |
11

ARTISANAL CHEESE

PLATTER | Le Gruyere |
Dutch Gouda Baked Brie
| Havarti | Edam | 12

PERSIAN ROASTED

EGGPLANT | Mint | Garlic
Naan | 8

BANG BANG

CAULIFLOWER

Scallions, Kung Pao | 8

GRILLED ARTICHOKE

SALMON BITES*

Thin Fries | Labneh | 9

GULF CRAB CLAWS

When Fresh and Plump |
(Fry or Sautéed) | MKT

ARTICHOKE SPINACH,

TAZIKI + HUMMUS | House
Pita Chips | Crudites | 9

FRUTTI DI Mare FRITO

MISTO | Shrimp | Calamari
& Grouper | Fries |
Cauliflower | House
Gribiche | 12

SELECT RAW, GRILLED OR ROCKEFELLER OYSTERS* | MKT

(Please ask for daily offering)

SPICY PAN SEARED

GULF SHRIMP | Lemon
Herb Oil | 12

SOUPS & SALADS

(Add Gulf Shrimp or Salmon* 7 or Chicken 4)

DAILY HOUSE SOUP | Cup 6 / Bowl 8

STRAWBERRY + CANDIED WALNUTS | Belle Chevre Goat Cheese | Butter Lettuce | Arugula | 8

MEDITERRANEAN | Organic Gratitude Farms Greens | Feta | Purple Onion | Tomatoes | Imported Olives | 7/9

ROASTED RED BEETS | Roasted Pumpkin Seeds | Pecorino | Sliced Oranges | Red Onion | Organic Greens | Orange Blossom Vinaigrette | 8

CLASSIC CAESAR | House Chunks of Crusted Bread | Creamy Garlic Parmesan and Anchovy Dressing | 7/9

BABY KALE | Roasted Pumpkin Seeds | Feta | Parmesan | Extra Virgin Olive Oil | 8

ENTRÉES

PASTA PESCATORE | Pappardelle | Gulf Shrimp | Cedar Key Little Neck Clams | Carolina Grouper | Calamari | White Wine Basil | Plum Tomatoes | 26

ARTICHOKE GROUPEL TOMATO SPINACH BOWL | Baby Farfalle Pasta | 23

PENNE RIGATE | Creamy Vodka Sauce | 14 (Add Gulf Shrimp or Salmon* 7 or Chicken 4)

CAPELLINI VINO | Grilled Chicken | Spicy Cream Sauce | Baby Spinach | Scallions | Diced Tomatoes | 16

SHRIMP & BURRATA | Gratitude Farms Butter Crunch | Chocolate Infused Balsamic Vinegar | Veggies | 23

FARMERS MARKET PAPPARDELLE | Seasonal Local Veggies | Blistered Tomatoes | 17 (add Gulf Shrimp or Salmon* 7)

SEA SCALLOPS* | Seared | Grilled Asparagus | Basmati Rice | Coconut Cream Curry Sauce | 28

TODAY'S FRESH FISH * | Pan Seared | Lemon Basmati Rice | Organic Seasonal Veggies | MKT

WILD SALMON * | Grilled | Organic Veggies | Citrus Rice (Faroe Islands when wild not in season) | 21

SESAME CRUSTED YELLOWFIN TUNA* | Fennel | Baby Bok Choy | Soy Wasabi Basmati Rice | 25

GRILLED SALMON* & ASPARAGUS CAPRESE | BelGioioso | Baby Greens | Asparagus | 18

BRAISED ROSEMARY LAMB SHANK | Moroccan Couscous | Roasted Organic Veggies | 26

HANGER STEAK * | Hang Town Fry w/ Veggies | Savory Leak & Mushroom Bread Pudding | 23

DUROC PORK SCALLOPINI | Penne | Local Veggies | 19

SIDES | ALL 5

Plain or Spicy Sea Salted Thin Fries | Roasted Organic Veggies | Chick Pea Panisse | Angel Hair Pasta + Cream Sauce | Wilted Spinach | Potato Latkes | Basmati Lemon Rice | Moroccan Couscous

DESSERTS

(Add Frangelico, Amaretto, or Kahlua 4.5)

VINO APPLE FRITTERS À LA MODE | 6

TODAY'S FRESH FRUIT COBBLER WITH ICE CREAM | 8

BROWNIE KAHLUA TRIFLE | 8

CLASSIC TIRAMISU | 7

AFFOGATO | 7

*There is some risk of illness if you eat raw or undercooked meat, egg, fish, poultry or shellfish

SUSTAIN & GROW

205-870-8404

Thank you for not smoking on the patio.