

THE J. CLYDE

SOUTHERN FARE WITH A EUROPEAN FLAIR

DINNER MENU

TUESDAY - SATURDAY 5PM TO 10 PM

STARTERS

HOUSE HUMMUS 7

Black eyed pea and classic hummus with fresh vegetables and pita chips

FRIED GREEN TOMATOES 7

Cornmeal crusted Alabama grown tomatoes served with house made remoulade sauce

SOUTHERN-STYLE CAPRESE STACK 9

Alabama grown tomatoes layered with marinated black eyed peas, fresh mozzarella and basil, garnished with fried okra and pancetta

FRIED SAUERKRAUT BALLS 6

Italian sausage, sauerkraut and cream cheese rolled in Panko crumbs, deep fried and served on a bed of remoulade slaw

CHEESE PLATE 8

A selection of 5 refined cheeses: Smoked Gouda, Point Reyes Bleu Cheese, Vermont White Cheddar, Mustard Ale cheese and North Alabama Chevre

CHICKEN CAKES 9

Grilled free-range chicken, bell peppers, onion and Creole mustard, Panko crusted cakes served with a spicy remoulade sauce

SPANISH POTATO OMELET 7

Two layers of red potato and egg, garnished with sliced Alabama grown red tomatoes and fresh basil

SLIDERS 9

Trio of sliders, beef or black been, garnished with lettuce, pickles, and onion add cheese, bacon, grilled onions or grilled mushrooms for \$.50 per slider each

BEER CHEESE SOUP 7

Good People Pale Ale and three cheese soup topped with house made croutons

CHEF'S CHOICE RAVIOLI 8

Served with a rich cream sauce

ITALIAN-STYLE STUFFED MUSHROOMS 7

Italian sausage, bread crumbs and four cheeses

ENTRÉES

GRILLED PORTABELLA MUSHROOMS 14

Grilled portabellas over wild rice and sautéed local seasonal vegetables

BAVARIAN SAUSAGE 16

Beer poached and grilled to perfection with the days smashed potatoes, sautéed cabbage and balsamic marinated vegetables

GRILLED SHRIMP SKEWERS 18

Grilled Gulf Shrimp served over wild rice and sautéed local seasonal vegetables

FISH AND CHIPS 12

Beer battered white fish filets served with hand cut sweet potato chips, house made cocktail and tarter sauce

FREE-RANGE CHICKEN BREAST 17

Grilled free-range breast served with house mac and cheese and haricot verts, topped with our BBQ sauce

ASIAGO PASTA 13

Bow tie pasta in a creamy Asiago cheese sauce with pancetta and fresh herbs

Add grilled chicken \$4 or grilled shrimp \$6

STEAK AU POIVRE 23

Certified Angus filet with the days smashed potatoes and haricot verts, topped with a port wine reduction

VEGETABLE BOXTY 13

Filled with local vegetables and baked in a light European crust

PARCHMENT BAKED TILAPIA 19

Seasoned Tilapia baked in parchment paper with wild rice and sautéed local seasonal vegetables

ENTRÉE SALAD HOUSE OR CAESAR 8

Add portabella or chicken \$4

Add shrimp or steak for \$6

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD. HOUSE DRESSINGS: GPBC IPA CITRUS VINAIGRETTE, BACK 40 HONEY BROWN VINAIGRETTE, HONEY MUSTARD, BLEU CHEESE, CAESAR, OR RANCH

THE J. CLYDE'S PRODUCE IS LOCALLY/REGIONALLY GROWN. WE USE ONLY CERTIFIED HUMANE GRASS-FED BLACK ANGUS BEEF. ALL OUR CHICKEN IS FREE-RANGE AND ANTIBIOTIC FREE. OUR DESSERTS ARE SCRATCH-MADE IN HOUSE.