



205-469-9229

http://www.crimson2go.com

Southern Ale House

Get Ya Started

Buffalo Bleu Cheese Chips	\$9.00
<i>House-fried chips served with Ale House Buffalo Sauce, bleu cheese crumbles, and green onions. Kick it up with grilled or fried chicken for an additional \$5.00.</i>	
Prime Rib Egg Rolls	\$13.00
<i>Smoked prime rib, onions, red bell peppers, and bleu cheese crumbles, rolled in a shell and lightly fried, served with jalapeno ranch dressing</i>	
Fried Pickles	\$6.00
Fried Pork Skins	\$7.00
<i>A Southern delicacy! Perfect with a cold craft beer</i>	
Dixie Fries	\$12.00
<i>House-cut fries tossed in our sweet and tangy North River sauce, topped with thick-cut bacon, melted cheddar and jack cheeses, green onion, and fresh diced jalapenos</i>	
Beef Burger Sliders	\$13.00
<i>4 mini-burgers topped with our house-made pimento cheese on hawaiian rolls</i>	
Hand Battered Chicken Tenders	\$11.00
<i>Buttermilk brined chicken tenders, hand battered and lightly fried, served with some Slap Yo Mamma dipping sauce</i>	
Buffalo Pimento Cheese Dip	\$8.00
<i>Made with our house-made pimento cheese and Ale Buffalo sauce, served warm with house fried chips</i>	
Stuffed Potato Skins	\$13.00
<i>Fried potato skins filled with our house-made pimento cheese, topped with chopped thick-cut bacon</i>	
Bama Chicken Sliders	\$13.00
<i>4 flame-broiled chicken breast quarters, covered in white BBQ sauce on hawaiian rolls</i>	
Bacon Cheese Fries	\$12.00
<i>house-cut fries, melted cheddar and jack cheese, topped with chopped thick-cut bacon</i>	
Biscuit 'N Honey	\$6.00
<i>jumbo buttermilk biscuit served with a side of honey</i>	

Vittles

Side Steamed Broccoli	\$4.00
Pimento Mac 'n Cheese	\$4.00
Grilled Asparagus	\$4.00
Ranch Coleslaw	\$4.00
Chipotle Collard Greens	\$4.00
Mashed Potatoes	\$4.00
Sweet Potato Tots	\$4.00
Hand Cut Fries	\$4.00
Hashbrown Casserole	\$4.00
House Fried Chips	\$4.00
Fresh Side of the Day	\$4.00
Fresh Seasonal Fruit	\$4.00

Main Plates

House-Style Chicken Tenders	\$17.00
<i>House Style Chicken Tenders in your choice of Fried or Grilled, served with 2 vittles</i>	
Creole BBQ Shrimp and Grits	\$19.00
<i>Sauteed Gulf shrimp and Mississippi sausage topped with Nawlins- style Creole BBQ sauce served over creamy Parmesan cheese grits</i>	
Grilled Chicken Breast	\$15.00
<i>8 oz. breast covered in our secret blend of spices, grilled and tossed in Ale Buffalo Sauce, served with 2 vittles</i>	
Balsamic Glazed Salmon	\$25.00
<i>8 oz., with a balsamic glaze finish, served with 2 vittles</i>	
Ale House Ribeye	\$31.00
<i>12 oz. hand-cut, grilled to your liking and glazed in our Ale House steak sauce, served with 2 vittles</i>	
Bacon Wrapped Meatloaf	\$17.00
<i>wrapped in thick-cut bacon, grilled, and topped with house-made tomato jam glaze, served over mashed potatoes, plus 1 vittle of your choice</i>	
BBQ Smothered Chicken	\$16.00
<i>8 oz. breast tossed in ale house BBQ sauce, grilled and topped with chopped thick-cut bacon and melted cheddar and jack cheeses, served with 2 vittles</i>	
Fish and Taters	\$19.00
<i>Alabama farm raised catfish battered in brown ale and fried golden to crispy perfection served with house-cut fries, Ranch coleslaw, and house tartar sauce</i>	

Fresh Greens

Large House Salad	\$8.00
Chicken "Chopped" Wedge	\$15.00
<i>topped with chicken breast strips, thick-cut bacon, grape tomatoes, green onions, and bleu cheese crumbles, served with our house-made biscuit croutons and bleu cheese dressing</i>	
Black N Bleu Salad	\$16.00
<i>chopped romaine lettuce, grilled steak strips, roasted red bell pepper and, red onions, fresh cucumber, bleu cheese crumbles, house-made biscuit croutons, served with Ale House Steak Sauce and red wine vinaigrette</i>	
Shrimp Spinach Salad	\$15.00
<i>sauteed shrimp, thick-cut bacon, jack cheese, grape tomatoes, fresh orange slices, candied almonds, and house-made biscuit croutons atop picked spinach, served with fresh strawberry vinaigrette dressing</i>	
Chicken Caesar Salad	\$15.00
<i>buttermilk-brined tenders and house-made biscuit croutons, served atop thick-cut bacon, grape</i>	

Biscuits & Sandwiches

The Corbell	\$15.00
<i>smoked in-house and thinly-sliced prime rib, served with horseradish cream sauce</i>	
Bama Chicken Biscuit	\$13.00
<i>8 oz. grilled breast covered in white BBQ sauce</i>	
The Meme	\$13.00
<i>buttermilk-brined hand battered tenders with thick-cut bacon and covered in white gravy</i>	
Biscuit Burger	\$15.00
<i>1/2 lb. Angus beef patty topped with pimento cheese and thick-cut bacon</i>	

Burgers and Birds

Ale House Burger	\$15.00
<i>topped with thick-cut bacon, grilled onion, American cheese, arugula, tomato, and Ale House steak sauce</i>	
Black N Bleu Burger	\$15.00
<i>topped with thick-cut bacon, house-made bleu cheese spread, and cajun red onions</i>	
Pickle Burger	\$15.00
<i>topped with thick-cut bacon, arugula, American cheese, fried pickles, and Slap Yo Mamma sauce</i>	
Yard Bird	\$15.00
<i>grilled breast topped with thick-cut bacon, American cheese, arugula, and tomato, served with our Slap Yo Mamma sauce</i>	
Buffalo Bird	\$15.00
<i>lightly fried breast tossed in Ale House Buffalo sauce, topped with thick-cut bacon, jack cheese, arugula, sliced tomato, and house-made Ranch dressing</i>	
Catfish Sandwich	\$15.00
<i>Alabama farm-raised beer-battered and fried golden to crispy perfection with arugula, tomato, house tartar sauce on the side</i>	

Kids Menu

Kids Pepperoni Pizza	\$6.00
Kids Chicken Tenders	\$6.00
Kids Mini Corndogs	\$6.00
Kids Grilled Cheese	\$6.00

Desserts

Strawberry Shortcake Biscuit	\$7.00
<i>An Ale House, made from scratch jumbo biscuit topped with fresh strawberry jam and whipped cream.</i>	
Gluten Free Chocolate Cake	\$8.00
Bourbon and Cola Bread	\$7.00
pudding	
<i>Ale House biscuit bread pudding with chocolate chips covered with Old Forester Bourbon sauce and topped with Cola-infused whipped cream.</i>	
Homemade Buttermilk Pie	\$5.00
<i>A delicate custard filling with a</i>	

Side House Salad
Wedge Salad

\$6.00
\$6.00

tomatoes, shredded Parmesan
cheese, and chopped romaine,
tossed in house Southern Caesar
dressing

tangy sweet flavor topped with
whipped cream.

Family Meal Packages

***Proteins: Grilled Chicken Breast,
Smothered Chicken (BBQ or Buffalo),
Fried Chicken Breast, House Chicken
Tenders, Bacon Wrapped Meatloaf,
Hamburger Steak, Sauteed Shrimp,
Fried Shrimp, Grilled Pork Chops,
Steak Bites Sides: Broccoli, Mashed
Potatoes, Hashbrown Casserole,
Shredded Hashbrowns, Grits, Mac &
Cheese, Collard Greens, Ranch Slaw,
Mixed Fruit, Asparagus***

Family Meal (4 to 6 People) \$60.00

1 Protein, 2 Pint Sides, 6 Rolls

Family Meal (8 to 10 People) \$120.00

2 Proteins, 4 Pint Sides, 12 Rolls