



205-469-9229

<http://www.crimson2go.com>

# Side By Side Kitchen

## Appetizers

Flash Fried Calamari	\$13.00
<i>seasoned tubes and tentacles dredged in spicy seasoned breading, thai chili and serrano chimichurri</i>	
Baked Pimento Cheese	\$12.00
<i>conecuh sausage, shaved jalapeno, grilled sourdough</i>	
Chips & Dip	\$8.00
<i>homemade Idaho potato chips served with creamy caramelized onion dip</i>	
Fried Okra	\$10.00
<i>garlic &amp; chive oil</i>	
Skillet Mac And Cheese	\$12.00
<i>Cavatappi pasta, four cheese bachel, smoked bacon, rich jus</i>	

## Soups & Salads

**Add Chicken for \$6.00. Add Shrimp for \$8.00. Add Salmon for \$10.00.**

Classic Caesar Salad	\$10.00
<i>crisp romaine hearts, creamy parmesan dressing, roasted garlic brioche, Pecorino Reggiano</i>	
Heirloom Beets Salad	\$12.00
<i>roasted baby beets, pickled okra, spicy walnuts, goat cheese, arugula, lemon vinaigrette, balsamic glaze</i>	
Steakhouse Wedge	\$10.00
<i>iceberg lettuce, tomato, red onion, bacon, gorgonzola crumbles, bleu cheese dressing</i>	
Gumbo Cup	\$6.00
Gumbo Bowl	\$9.00

## Entrees

Joyce Farms Chicken	\$26.00
<i>herb roasted half chicken, butter whipped mashed potato, fall vegetable ragout, pan jus</i>	
Beef Tenderloin "Stroganoff"	\$25.00
<i>shaved beef, forest mushrooms, Vidalia onion, dry sac sherry, porcini cream, papadelle, truffle oil</i>	
14 oz. Certified Angus Beef	\$45.00
Ribeye Ribeye	
<i>roasted brussels sprouts, roasted new potatoes, smoky hickory butter</i>	
Petit Filet	\$44.00
<i>6oz barrel cut beef filet, butter whipped mashed potato, broccolini, red wine demi</i>	
Seared Atlantic Salmon	\$28.00
<i>roasted new potatoes, baby beets, asparagus, charred onion, citrus barbeque sauce</i>	
Smoked Bone-In Pork Chop	\$28.00
<i>molasses rubbed, sweet potato puree, braised greens, bourbon jus, tomato chutney aioli</i>	
Nonas Chicken Pasta	\$20.00
<i>grilled chicken, artichoke hearts, tomato compote, Kalamata olives, feta, penne pasta, white wine, lemon, extra virgin olive oil</i>	
Cappelini Pomodoro	\$16.00
<i>braised garlic, oven roasted tomato, baby spinach, angle hair pasta, extra virgin olive oil</i>	
Vegetable Napoleon	\$15.00
<i>fresh mozzarella, roasted eggplant, zucchini, squash, red pepper, portabella mushroom and oven roasted tomato stack</i>	

## Sandwiches

<b>*ALL SANDWICHES SERVED WITH HOUSE CUT FRIES*</b>	
Wood Fired Burger	\$15.00
<i>8oz Angus ground beef blend, bacon jam, pimento cheese, vine ripe tomato, arugula, brioche bun</i>	
Shrimp Po Boy	\$16.00
<i>toasted hoagie, shredded lettuce, vine ripe tomato, remoulade sauce</i>	
Grilled Chicken Club	\$15.00
<i>bacon, provolone cheese, vine ripe tomato, arugula, Dijon aioli</i>	

## Desserts

Seasonal Cheesecake	\$8.00
Seasonal Bread Pudding	\$8.00
Peanut Butter Cake	\$8.00