

205-469-9229

<http://www.crimson2go.com>

## Side By Side Kitchen

### Appetizers

Flash Fried Calamari	\$10.00
<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>	
Fried Okra	\$9.00
<i>garlic &amp; chive oil</i>	
Pork Belly	\$14.00
<i>spiced rum and molasses braised, pomegranate arils, brussels, pan jus</i>	
Blackened Gulf Shrimp	\$12.00
<i>chilled creole seasoned gulf shrimp, fried green tomatoes, crisp romaine, cajun remoulade</i>	
Grilled Portobello Stack	\$10.00
<i>pulled chicken, roasted tomato, fresh mozzarella, rosemary, balsamic glaze</i>	
Gumbo (cup)	\$6.00
Gumbo (bowl)	\$9.00

### Salads

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

Heirloom Beets Salad	\$12.00
<i>roasted baby beets, pickled okra, spicey walnuts, goat cheese, arugula, lemon vinaigrette</i>	
House Salad	\$8.00
<i>mixed greens, English cucumber, grape tomato, shaved carrot, French feta, spicy pecans.</i>	
Cobb Salad	\$12.00
<i>spring mix, bleu cheese crumble, grape tomato, smoked bacon, avocado, farm egg, English cucumber</i>	
Classic Caesar Salad	\$8.00
<i>crisp romaine hearts, creamy parmesan dressing, roasted garlic brioche, Pecorino Reggiano</i>	

### Entrees

14 oz. Ribeye	\$34.00
<i>seasonal vegetables, bleu cheese butter</i>	
Joyce Farms Chicken	\$25.00
<i>herb roasted half chicken, butter whipped mashed potato, fall vegetable ragout, pan jus</i>	
Smoked Bone-In Pork Chop	\$24.00
<i>molasses rubbed, sweet potato puree, braised greens, bourbon jus, tomato chutney aioli</i>	
Petit Filet	\$35.00
<i>6oz barrel cut beef tenderloin, loaded mashed potato, seasonal vegetable, red wine demi</i>	
Seared Atlantic Salmon	\$26.00
<i>fingerling potatoes, baby beets, rappini, charred onion, shallot tarragon nage</i>	
Carolina Trout	\$24.00
<i>pan seared, butternut and acorn squash mash, crispy Brussel sprouts, brown butter, spicy pecans</i>	
Stuffed Grouper	\$30.00
<i>artichoke and crab stuffing, rice pilaf, broccoli rabe, lemon herb cream</i>	
Braised Beef Short Rib	\$28.00
<i>slow simmered in red wine, cipollini onion, heirloom carrots, white bean ragout, horeseradish cream</i>	
<b><u>Pasta</u></b>	
Bolognese	\$20.00
<i>ground beef, pork belly, and tasso ham ragout, house made pomodoro, crawfish, rigatoni and fresh shaved parmesan</i>	
Mushroom Carbonara	\$18.00
<i>porcini and smoked gouda bechamel, Forrest mushrooms, cured bacon, cavatappi pasta</i>	
Nona Chicken Pasta	\$16.00
<i>pulled rotisserie chicken, artichoke hearts, tomato compote, kalamata olives, 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>	

### Sandwiches

<b>*ALL SANDWICHES SERVED WITH HOUSE CUT FRIES*</b>	
Wood Fired Burger	\$14.00
<i>8oz Angus ground beef blend, bacon jam, pimento cheese, brioche bun</i>	
Grilled Chicken Club	\$12.00
<i>dijon aioli, provolone cheese, hot house tomato, arugula</i>	
Grilled Vegetable Wrap	\$12.00
<i>hummus spread, grilled squash, zucchini, tomato, red onion, baby greens and French feta</i>	
Side by Side BLT	\$10.00
<i>grilled sourdough, roasted garlic aioli, beefsteak tomato, applewood smoked bacon, arugula</i>	

### Desserts

Cheesecake	\$8.00
Chocolate Lava Cake	\$8.00
<i>Chocolate sauce, Powder Sugar.</i>	
White Chocolate and Blueberry Bread Pudding	\$8.00
<i>Cream Anglaise, Whipped Cream.</i>	