

## NOSHES

**ABITA BBQ SHRIMP 17**  
‘Nawlins-style Barbecued Jumbo Shrimp,  
Abita Bread

**MUSSELS LEFLEUR 14**  
P.E.I. Mussels, Conecuh Sausage,  
Heirloom Cherry Tomatoes, Arugula,  
Tarragon, Pernod Cream

**DUCK EGG ROLL 16**  
Duck Confit, Cranberry and  
Rosemary Gastrique

**PORK BELLY BLACK & BLUE 15**  
Braised and Flash Fried, Blackening,  
Blueberry Compote, Gorgonzola Cheese,  
Grilled Baguette

**CRAB CAKE 17**  
Jumbo Lump Crab Meat, Hoe Cake,  
Sweet Corn Puree, Remoulade, Micro Salad

**FRIED GREEN TOMATO 14**  
Parmesan and Panko Crusted, Pimento  
Cheese, Green Tomato and  
Basil Gazpacho, Chow Chow

## SOUP & GREENS

**SIGNATURE SHE-CRAB SOUP**  
**Cup 9 Bowl 11**  
Jumbo Lump Crab Meat, Cream, Dry  
Sherry, Red Pepper Flakes

**HARVEST SALAD 9**  
Chef’s Selection of Market Fare

**ITTA BENA SALAD 9**  
Mixed Greens, English Cucumber,  
Heirloom Cherry Tomatoes, Shaved Red  
Onion, Croutons, Lemon-Thyme Vinaigrette  
Add Cheese +1.50

**GRILLED & BLEU 16**  
Grilled Sirloin, Romaine Wedge, Cherry  
Tomato Chutney, Shaved Red Onion,  
Candied Bacon, Gorgonzola Bleu Dressing

## SIDES 6

**MASHED POTATOES**  
**BAKED POTATO**  
**SAUTÉED SPINACH**  
**HARICOT VERTS**  
**SOUTHERN COLLARDS**  
**FRIES**

## MAINS

**CATCH OF THE DAY Market Price**  
Chef’s Signature Preparations with  
Seasonal Pairings

**SHRIMP AND GRITS 27**  
Sautéed Shrimp, Stone Ground Grits,  
Spicy Creole Sauce

**JAMBALAYA PASTA 28**  
Capellini Pasta, Chicken Breast, Shrimp,  
Andouille Sausage, Cream Sauce

**WILD MUSHROOM PASTA 22**  
Fettuccine Pasta, Blend of Mushrooms, Garlic,  
Thyme, Parmesan Cream Sauce  
Add Chicken +6 | Shrimp +10

**ROASTED HERB CHICKEN 27**  
Airline Chicken Breast, Goat Cheese Grit Cake,  
Sautéed Spinach, Roasted Tomatoes,  
Sweet Corn Bisque

**GRILLED SALMON 30**  
Pesto Risotto, Grilled Asparagus, Arugula  
and Tomato Salad

**AMERICANA BURGER 16**  
80/20 Ground Beef, Cheddar Cheese,  
Lettuce, Onion, Wickles,  
Beefsteak Tomato, Toasted Bun

## PRIME MEATS

*Served with Mashed Potatoes and  
Roasted Vegetables\**

**BERKSHIRE BONE-IN PORK CHOP 35**

**8OZ. FILET MIGNON 40**

**16OZ. RIBEYE 45**

**LAMB CHOPS 40**  
Parmesan Risotto, Roasted Vegetables,  
Veal Demi-Glace



## HANDCRAFT COCKTAILS 11

### LET THE GOOD TIMES ROLL

Courvoisier, Patron Citronage, Moscato,  
Handcrafted Sour, Orange Juice

### SEASONAL MOJITO

Bacardi, Mint, Seasonal Juice, Simple Syrup

### SEASONAL MULE

Titos, Seasonal Juice, Lime Juice, Simple Syrup,  
Ginger Beer

### JAMAICAN RITA

Bacardi, Melon, Malibu, Pineapple Juice,  
Handcrafted Sour

### NAT KING COLE

Crown, Peach Schnapps, Iced Tea

### FRENCH75

Courvoisier, Fresh Lemon Juice, Champagne

### D'ASTIRITA

Altos, Patron Citronage, Moscato, Handcrafted  
Sour, Grapefruit Juice

### HARVEST MOON

Makers, Blood Orange & Ginger Bitters, Muddle  
Orange, Pepper Simple Syrup

## SIGNATURE COCKTAILS 11

### NUTS AND BERRIES

### AMARETTO ALEXANDER

### KEY LIME MARTINI

### ITTA BENA COFFEE

### BLUES BERRY MARTINI

### CHOCOLATE MARTINI

### RED OR WHITE SANGRIA

## BOURBON

BULLEIT 10

BULLEIT RYE 10

CROWN APPLE 10

CROWN BLACK 10

CROWN RESERVE 10

DEWARS 8

FIREBALL 10

GENTLEMAN JACK 10

JAMESON 10

KNOB CREEK 10

KNOB CREEK RYE 10

MAKERS 10

MAKERS 46 11

UNCLE NEAREST 14

WILD TURKEY 101 10

WOODFORD 12

## SCOTCH

BALVENIE TWELVE 16

BEN RIACH 12

CHIVAS TWELVE 12

GLENDORONCH 16

GLENFIDDICH TWELVE 13

GLENLIVET TWELVE 10

JONNIE WALKER RED 10

JONNIE WALKER BLACK 12

BALVENIE SHERRY CASK 30

## COGNAC

COURVOISIER 10

HENNESSY 12

HENNESSY BLACK 12

HENNESSY VSOP 15

HENNESSY XO 35

REMY VSOP 13

REMY 1738 16

## AFTER DINNER

CAPPUCCINO MARTINI 11

ESPRESSO MARTINI 11

CHOCOLATE ESPRESSO MARTINI 11

B&B 10

BAILEYS 8

DISARONNO 8

DRAMBUIE 8

FRANGELICO 8

GRAN MARINER 10

GODIVA DARK CHOC 10

GODIVA WHITE CHO 10

JAGERMEISTER 10

KAHLUA 8

RUMCHATA 8

COFFEE SAMBUCA 10

COFFEE 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 5

MOCHA 6

CAPPUCCINO 5

HOT TEA 3

