



STARTERS 6

Plantain Chips

\$11.00

with cilantro lime dipping sauce (seasonal, and may at times be unavailable)

Empanadas

\$4.00

ask your server for today's selection

House Salad

AVAILABLE OPTIONS

mixed local greens, grape tomatoes, cucumber, pickled red onion, shredded carrots, raisins, and feta with citrus house vinaigrette

\$7.00

Add All Natural Chicken Breast:

\$6.00

Add Seasoned Shrimp: \$7.00

Add Pan Seared Salmon: \$9.00

Caesar Salad

AVAILABLE OPTIONS

crisp romaine, homemade seasoned croûtons, and shredded parmesan with caesar dressing

\$8.00

Add All Natural Chicken Breast:

\$6.00

Add Seasoned Shrimp: \$7.00

Add Pan Seared Salmon: \$9.00

Wedge Salad

AVAILABLE OPTIONS

crispiceberg wedge with house bleu dressing, diced tomatoes, bleu cheese crumbles, and local hickory smoked bacon

\$9.00

Add All Natural Chicken Breast:

\$6.00

Add Seasoned Shrimp: \$7.00

Add Pan Seared Salmon: \$9.00

Chicken Salad

\$10.00

100% all natural chicken salad on mixed baby greens with sliced cucumbers and shredded carrots served with toast points

SANDWICHES 4

Chicken Salad Wrap

\$12.00

100% all natural chicken salad with lettuce, tomato, and honey aioli on a sun dried tomato wrap served with plantain chips

Wasabi Salmon Sliders

\$13.00

pan seared salmon, wasabi aioli, mixed greens on two toasted rolls with plantain chips

Slow Roasted Bbq Pork Quesadilla

\$12.00

with blended cheese and bbq sauce served with fresh homemade salsa and sour cream

Bbq Pork Sliders

\$12.00

two tasty rolls topped with homemade pulled pork and served with homemade fries and slaw

MAIN COURSE AND PASTA DISHES 5

Shrimp And Grits

\$15.00

sautéed shrimp and Conecuh sausage, tricolor peppers, and onions beside local stone ground cheddar grits

Shrimp Scampi

\$15.00

sautéed Gulf shrimp, fresh diced tomatoes, and fresh garlic over linguine in a white wine sauce

Chicken Vodka Pasta

\$14.00

all natural chicken tossed in an infused marinara sauce over linguine with fresh grated parmesan and toast point

Pasta Primavera

AVAILABLE OPTIONS

fresh sautéed spinach, diced tomatoes, tricolor peppers, zucchini, yellow squash, and onions over linguini pasta with grated parmesan

\$10.00

chicken: \$5.00

shrimp: \$6.00

salmon: \$8.00

Rice Bowl

\$14.00

Ask your server for today's selection. Can be made vegetarian or vegan

SALADS 3

House Salad

\$8.00

mixed local greens, tomatoes, cucumber, pickled red onion, carrots, raisins, & feta served with citrus vinaigrette

Caesar Salad

\$9.00

crisp romaine, homemade seasoned croûtons, & fresh grated Parmesan tossed in our signature Caesar dressing

Wedge Salad

\$9.00

house bleu, diced tomatoes, crumbles, & hickory smoked bacon

MAIN COURSES 5

Chicken Cordon Bleu

\$27.00

stuffed with honey ham & Jarlsburg, and served with linguine tossed in a white wine & garlic sauce with sweet peas and fresh diced tomatoes

Shrimp, Andouille, & Grits

\$28.00

Gulf shrimp and Louisiana Andouille sausage, with peppers & onions in a mild Creole sauce over local stone-ground grits with corn & cheddar

Salmon

\$27.00

pan seared fresh fillet of salmon over fresh sautéed baby spinach and sweet potato & coconut cakes topped with a cranberry Cabernet chutney

Homemade Lasagna

\$25.00

fresh ground steak, homemade marinara, & fresh grated Parmesan, served with a garlic toast point

16 oz Ribeye

\$55.00

served with homemade fries and sautéed mixed vegetables, finished with our house horseradish aioli

DESSERTS 7

Homemade Italian Tiramisu

\$9.00

Alternating layers of coffee soaked lady fingers & sweet Mascarpone, topped with cocoa powder

Homemade Cheesecake

\$9.00

homemade cheesecake with a graham cracker crust topped with a Luxardo Maraschino

Chocolate Dipped Cannolis

\$4.00

filled with sweet chocolate chip ricotta creme single \$4/double \$7

Creme Brulee

\$8.00

traditional creme brulee with a caramelized sugar shell (served dine in only)

Brownie A la Mode

\$8.00

warm double chocolate brownie with Purity's premium vanilla bean ice cream, topped with chocolate syrup

Sorbet

\$4.00

Naturally fat & gluten free. Ask your server for today's selection

Old Fashioned Root Beer Float

\$5.00

Abita root beer topped with Purity's Vanilla bean ice cream
