

# Ginny Lane

Bar & Grill

## Lunch Menu

Available Mon.-Sat. 11 am - 5 pm

### starters

<b>Blue Crab Wonton Dip</b>	<b>14</b>
<b>Spinach &amp; Artichoke Dip</b>	<b>14</b>
<b>Fried Green Tomatoes &amp; Blackened Shrimp</b>	<b>14</b>
<b>Cajun Egg Rolls</b>	<b>14</b>
Shrimp, Crawfish, Andouille Sausage, Cream Cheese, Rice Paper	
<b>Short Rib Nachos</b>	<b>16</b>
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos	

### oysters

<b>Dozen Raw</b>	<b>16</b>
<b>Baked Oysters</b>	<b>8 for \$18</b>
Cajun Rockefeller Roasted Garlic Butter	

### sandwiches

<b>Ginny Lane Burger</b>	<b>14</b>
Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun	
<b>South Bama Burger</b>	<b>15</b>
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Brioche Bun	
<b>Southwest Chicken Sandwich</b>	<b>14</b>
Blackened Chicken, Bacon, Provolone, Guacamole, Cajun Remoulade, Brioche Bun	

\$10.49 one meat two sides and cornbread

<b>Honey Garlic Grilled Chicken</b>	<b>Mashed Potatoes</b>	<b>Green Beans</b>	<b>Cucumber Salad</b>
<b>6 Fried Shrimp</b>	<b>French Fries</b>	<b>Fried Okra</b>	<b>Cole Slaw</b>
<b>Fried Grouper Fingers</b>	<b>Potato Casserole</b>	<b>Creamed Corn</b>	<b>Steamed Broccoli</b>
<b>Fried Pork Chop</b>	Topped with Pepper Gravy		
<b>Hamburger Steak</b>	Mushroom, Onion Gravy		
<b>Meatloaf</b>	<b>White Cheddar Mac &amp; Cheese</b>	<b>Lima Beans</b>	<b>Sweet Potato Casserole</b>
<b>2 piece Buttermilk Fried Chicken</b>		<b>Cinnamon Apples</b>	

### lunch entrees

<b>Crab Cakes and Fried Green Tomatoes</b>	<b>16</b>	<b>Shrimp Scampi Pasta</b>	<b>16</b>
Dirty Rice with Spinach, Bell Peppers, and Tasso, Topped with Remoulade		Angel Hair, Roasted Tomatoes, English Peas, White Wine Garlic Butter	
<b>Pecan Encrusted Chicken</b>	<b>16</b>	<b>Seafood Pasta</b>	<b>16</b>
Roasted Potatoes, Roasted Zucchini and Squash, Lemon Beurre Blanc		Gulf Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo	
<b>GF Shrimp and Grits</b>	<b>16</b>	<b>Pan Seared Grouper</b>	<b>16</b>
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes		Garlic Mashed Potatoes, Green Beans, Lemon Beurre Blanc	
		<b>Honey Garlic Salmon</b>	<b>16</b>
		Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli	

### salads and gumbo

<b>Seafood Gumbo</b>	<b>Cup 7 Bowl 10</b>
<b>Soup and Salad</b>	<b>12</b>
House Salad Seafood Gumbo	
<b>Ginny Lane House Salad</b>	<b>Side 4 Full 7</b>
Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons Add Chicken 7 Add Shrimp 8	
<b>Asian Chicken Salad</b>	<b>16</b>
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette	
<b>Pecan, Pear, Warm Goat Cheese Salad</b>	<b>14</b>
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette Make it gluten free with goat cheese crumbles	
<b>Watermelon, Mint, Feta Salad</b>	<b>16</b>
Cucumber, Onion, Lemon Vinaigrette	

### desserts \$8

<b>Key Lime Pie</b>
House Made, Graham Cracker Crust
<b>Bread Pudding</b>
House Made, Warm Bourbon, White Chocolate Sauce
<b>Lava Cake</b>
Molten Lava Cake with Vanilla Ice Cream
<b>Cheesecake of the Day</b>
Chef's choice of a variety of cheesecakes

# Wine List

## chardonnay

<b>Twenty Acres, Clarksburg, CA '19</b>	<b>7/28</b>
<b>Carmel Road, Monterey County, CA '21</b> Unoaked	<b>8/32</b>
<b>Schug, Sonoma County, CA '19</b>	<b>11/58</b>
<b>Elizabeth Spencer, Mendocino, CA '21</b>	<b>60</b>
<b>Robert Mondavi, Napa Valley, CA '18</b>	<b>75</b>

## pinot grigio/gris

<b>La Fiera, Italy '20</b>	<b>7/28</b>
<b>Ventessa, Italy '20</b>	<b>8/32</b>
<b>J Vineyards, CA '22</b> Pinot Gris	<b>9/36</b>
<b>Firesteed, Willamette, Oregon '20</b>	<b>10/40</b>
<b>Rilasso, Veneto, Italy '21</b>	<b>45</b>
<b>Zaccagnini, Abruzzo, Italy '21</b>	<b>50</b>

## sauvignon blanc

<b>Murphy Goode, North Coast, CA '21</b>	<b>8/32</b>
<b>Chasing Venus, Marlborough, NZ '22</b>	<b>9/38</b>
<b>Stoneleigh, Marlborough, NZ '20</b>	<b>10/42</b>
<b>Honig, Napa Valley, CA '22</b>	<b>50</b>

## rosé

<b>Moulin De Gassac, Languedoc, France '21</b>	<b>8/32</b>
<b>The Beach, Whispering Angel, CA</b>	<b>10/40</b>
<b>Studio, By Miraval, Provence, France '21</b>	<b>40</b>

## sparkling

<b>Los Monteros Cava NV, Spain</b>	<b>7/28</b>
<b>Mezza Italian Glacial Bubbly, Italy NV</b> Single Serve	<b>10</b>
<b>La Marca Brut Rose NV</b> Single Serve	<b>11</b>
<b>Mumm Napa Prestige Brut NV</b>	<b>35</b>

## distinctive whites

<b>RELAX Riesling, Germany '21</b>	<b>7/20</b>
<b>Broadbent, Vinho Verde Rose, Portugal NV</b>	<b>9/38</b>
<b>Electra Moscato, California '22</b>	<b>10/45</b>

## pinot noir & merlot

<b>Sean Minor, Pinot Noir, CA '20</b>	<b>8/32</b>
<b>Mark West Black, Pinot Noir, CA '21</b>	<b>10/44</b>
<b>Portlandia, Pinot Noir, OR '20</b>	<b>12/48</b>
<b>Schug, Pinot Noir, Sonoma Coast, CA '22</b>	<b>13/58</b>
<b>Violet Hill, Pinot Noir, Willamette, Dundee OR '21</b>	<b>58</b>
<b>Goldeneye, Pinot Noir, Anderson Valley, CA '20</b>	<b>75</b>
<b>Bogle, Merlot, CA '20</b>	<b>8/32</b>
<b>Parcel 41, Merlot, Napa Valley, CA '20</b>	<b>40</b>

## cabernet sauvignon

<b>Chloe, Monterey County, CA '18</b>	<b>8/32</b>
<b>Angeline, California '19</b>	<b>9/35</b>
<b>Decoy, CA '21</b>	<b>38</b>
<b>Victor Hugo, Paso Robles, CA '19</b>	<b>50</b>
<b>Black Stallion, Napa Valley, CA '17</b>	<b>55</b>
<b>Justin, Paso Robles, CA '19</b>	<b>65</b>
<b>My Favorite Neighbor, Paso Robles, CA '20</b>	<b>80</b>

## distinctive reds

<b>Radio Boka, Tempranillo, Spain '20</b>	<b>7/18</b>
<b>Evodia Garnacha, Spain '20</b>	<b>9/35</b>
<b>Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '20</b>	<b>10/38</b>
<b>Fantini Montepulciano d'Abruzzo, Abruzzo, Italy '20</b>	<b>10/40</b>
<b>Harvey &amp; Harriet Bordeaux Blend, CA</b>	<b>65</b>

# Frozen Cocktails

<b>Bushwacker</b>	<b>12; Add a Floater \$3</b>
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Frangelico, Ice Cream Mix	
<b>Bailey's Banana Colada</b>	<b>12</b>
Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix	
<b>Watermelon Margarita</b>	<b>12</b>
Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim	
<b>Raspberry Lemonade</b>	<b>12</b>
Bacardi Limon, Fresh Lemon Juice, Raspberry Puree	
<b>Daiquiris</b>	<b>12</b>
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange	
<b>Key Lime Colada</b>	<b>12</b>
Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim	
<b>Peach White Sangria</b>	<b>10</b>
Moscato, Peach Puree, Fresh Lime Juice	
<b>Frose'</b>	<b>10</b>
Rose' Wine, Strawberry Puree, Fresh Lime Juice	

# Cocktails

<b>Lavender Martini</b>	<b>10</b>
Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup	
<b>Lemon Basil Martini</b>	<b>10</b>
Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim	
<b>Elijah Craig Manhattan Martini</b>	<b>10</b>
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries	
<b>Canal Spritzer</b>	<b>10</b>
Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water	
<b>Ginny Lane Strawberry Lemonade</b>	<b>9</b>
Tito's Vodka, Strawberry Puree, Lemonade	

<b>Coastal</b>	<b>8</b>
Mango Rum, Coconut Berry Red Bull	

<b>Villaggio Bellini</b>	<b>10</b>
Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries	

**\$4 House Wines Available All Day**

# Beer

<b>Bud Light</b>	<b>4</b>
<b>Budweiser</b>	<b>4</b>
<b>Coors Light</b>	<b>4</b>
<b>Miller Lite</b>	<b>4</b>
<b>Michelob Ultra</b>	<b>4</b>
<b>Yuengling</b>	<b>4</b>
<b>Corona Light or Extra</b>	<b>4</b>
<b>Stella Artois</b>	<b>5</b>
<b>Fairhope Amber</b>	<b>6</b>
<b>Something Cold</b>	<b>6</b>
Edmunds Oast, Blonde Ale-16 OZ	
<b>Coat Island</b>	<b>6</b>
Blood Orange Berliner Weisse	
<b>30A Beach Blonde Ale</b>	<b>6</b>
<b>Cheatin' Heart IPA</b>	<b>6</b>
<b>Happy Dad Seltzers</b>	<b>5</b>

**Ask Your Server for Draft Beer Selection**