

GINNY LANE

BAR AND GRILL

LUNCH MENU

AVAILABLE MONDAY-SATURDAY 11AM-5PM
SUNDAY 2PM-5PM

APPETIZERS

Blue Crab Wonton Dip 14

Spinach & Artichoke Dip 12

Fried Green Tomatoes & Blackened Shrimp 14

Short Rib Nachos 16

Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

OYSTERS

Half Shell *Baked 8-\$18*

Half Dozen-14

Cajun Rockefeller

Dozen-22

Roasted Garlic Herb Butter

SANDWICHES

Served with Fries or Slaw

South Bama Burger

Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Brioche Bun 12

Ginny Lane Burger

Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun 12

Southwest Chicken Sandwich

Blackened Chicken, Bacon, Provolone, Avocado, Cajun Remoulade, Brioche Bun 12

\$9.99 One Meat and Two Sides

MEATS

Fried Shrimp

Fried Flounder

Country Fried Steak

Hamburger Steak

Meatloaf

Honey Garlic Grilled Chicken

SIDES

Mashed Potatoes

French Fries

Potato Casserole

White Cheddar Mac & Cheese

Green Beans

Okra

Creamed Corn

Butter Beans

Black Eyed Peas

English Peas

Cucumber Salad

Cole Slaw

LUNCH ENTREES

Add Side Salad \$5

No Substitutions or Modifications

6 OZ New York Strip

Mashed Potatoes, Green Beans, Gorgonzola Cream Sauce 18

Shrimp and Grits ^{GF}

Pork Belly, Cheddar Grits, Creole Cream, Tomatoes 18

Pecan Encrusted Chicken

Rosemary Red Potatoes, Squash Casserole, Lemon Beurre Blanc 14

Lemon Chicken Orzo

Creamy Parmesan Orzo with Spinach, Carrots and Onions 14

Shrimp Scampi

Angel Hair, Roasted Tomatoes, White Wine Garlic Butter 16

Seafood Pasta

Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo 16

Fried Oyster Platter

Fries, Cole Slaw, and Hushpuppies 16

Fried Grouper Platter

Fries, Cole Slaw, and Hushpuppies 16

Pan Seared Mahi

Garlic Mashed Potatoes, Green Beans Beurre Blanc 14

SALADS AND GUMBO

Seafood Gumbo Cup 7 Bowl 10

Soup and Salad 12

House Salad
Seafood Gumbo

Ginny Lane House Salad Side 5 Full 7

Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons
Add Chicken 7 Add Shrimp 8

Asian Chicken Salad 16

Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette

Pecan, Pear, Warm Goat Cheese 16

Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette
Make it gluten free with goat cheese crumbles

Desserts \$8

Key Lime Pie

House Made, Graham Cracker Crust

Bread Pudding

House Made, Warm Bourbon, White Chocolate Sauce

Lava Cake

Molten Lava Cake with Vanilla Ice Cream

Cheesecake of the Day

Chef's choice of a variety of cheesecakes

CHARDONNAY

Twenty Acres, Clarksburg, CA '19 7/28

Carmel Road, Monterey County, CA '21 8/32
Unoaked

Schug, Sonoma County, CA '19 11/58

Amalie Robert, Willamette Valley, OR '18 69

Robert Mondavi, Napa Valley, CA '18 75

SAUVIGNON BLANC

Murphy Goode, North Coast, CA '21 8/32

Chasing Venus, Marlborough, NZ '22 10/25

Stoneleigh, Marlborough, NZ '20 10/42

Honig, Napa Valley, CA '22 50

PINOT GRIGIO/GRIS

La Fiera, Italy '20 7/28

J Vineyards, CA '22 9/36
Pinot Gris

Firesteed, Willamette, Oregon '20 10/40

Ferrari-Carano, Sonoma County, CA '21 9/37

Zaccagnini, Abruzzo, Italy '21 50

ROSE

Moulin De Gassac, Languedoc, France '21 8/32

The Beach, Whispering Angel, CA 10/40

Studio, By Miraval, Provence, France '21 40

BUBBLES

Los Monteros Cava NV, Spain 7/28

Belstar. Prosecco DOC NV 9/36

La Marca Brut Rose NV 11
Single Serve

Mumm Napa Prestige Brut NV 35

Coste Petrai Prosecco Brut, Italy NV 64

WINE LIST

DISTINCTIVE WHITES

RELAX Riesling, Germany '21 7/20

Broadbent, Vinho Verde Rose, Portugal NV 9/23

PINOT NOIR & MERLOT

Sean Minor, Pinot Noir, CA '20 8/32

Mark West Black, Pinot Noir, CA '21 10/44

Portlandia, Pinot Noir, OR '20 12/48

Violet Hill, Pinot Noir, Willamette, Dundee OR '21
58

Goldeneye, Pinot Noir, Anderson Valley, CA '20 75

Bogle, Merlot, CA '20 8/32

Parcel 41, Merlot, Napa Valley, CA '20 40

CABERNET SAUVIGNON

Chloe, Monterey County, CA '18 8/32

Hahn, Paso Robles and Lodi, CA '21 10/40

Decoy, CA '21 38

Justin, Paso Robles, CA '19 65

Black Stallion, Napa Valley, CA '17 55

Volunteer, Sonoma, CA '21 70

My Favorite Neighbor, Paso Robles, CA '20 80

DISTINCTIVE REDS

Radio Boka, Tempranillo, Spain '20 7/18

Cote Mas, Sud de Rouge Syrah and Grenache
Blend, Pezenas, France '20 10/25

**\$4 HOUSE WINES
AVAILABLE ALL DAY**

COCKTAILS

Lavender Martini 10

Tito's Vodka, Fresh Lemon Juice, Lavender,
Simple Syrup

Lemon Basil Martini 10

Bacardi Limon, Fresh Lemon Juice,
Muddled Basil, Simple Syrup, Sugar Rim

Elijah Craig Manhattan Martini 10

Elijah Craig Bourbon, Sweet Vermouth,
Bitters, Bourbon Soaked Cherries

Canal Spritzer 10

Tanqueray Gin, Muddled Mint, Lemon,
Simple Syrup, Sparkling Water

Ginny Lane Strawberry Lemonade 9

Tito's Vodka, Strawberry Puree, Lemonade

Coastal 8

Mango Rum, Coconut Berry Red Bull

Villaggio Bellini 10

Tito's Vodka, Peach Schnapps, Topped
with Prosecco and Berries

BEER LIST

Bud Light 4

Budweiser 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4

Yuengling 4

Corona Light or Extra 4

Stella Artois 5

Fairhope Amber 6

Something Cold 6

Edmunds Oast, Blonde Ale-
16 OZ

Goat Island 6

Blood Orange Berliner
Weisse

30A Beach Blonde Ale 6

Cheatin' Heart IPA 6

Happy Dad Seltzers 5

**Ask Your Server for Draft
Beer Selection**

FROZEN COCKTAILS

Bushwacker 12; Add a Floater \$3

Blue Chair Bay White Rum, Myers Dark Rum,
Creme de Cacao, Kahlua, Bailey's, Frangelico,
Ice Cream Mix

Bailey's Banana Colada 12

Blue Chair Bay White Rum, Bailey's, Cream of
Banana, Pina Colada Mix

Watermelon Margarita 12

Camarena Tequila, Watermelon Puree, Fresh
Lime, Sugar Rim

Raspberry Lemonade 12

Bacardi Limon, Fresh Lemon Juice, Raspberry
Puree

Daiquiris 12

Strawberry, Pina Colada, Watermelon,
Raspberry, Peach, Orange

Key Lime Colada 12

Blue Chair Bay Key Lime Cream Rum,
Pineapple Juice, Pina Colada Mix and Graham
Cracker Rim

Peach White Sangria 10

Moscato, Peach Puree, Fresh Lime Juice

Frose' 10

Rose' Wine, Strawberry Puree, Fresh Lime
Juice