

The
SIDE BY SIDE
Tuscaloosa, Ala.



<h2>APPETIZERS</h2>	
FRIED OKRA <i>chive aioli</i>	\$9.00
FRIED GULF OYSTERS <i>1/2 dozen, jalapeño-lime remoulade</i>	\$12.00
HEIRLOOM CARROT AGNOLOTTI <i>housemade agnolotti, shaved brussels sprouts, manchego, brown butter sauce</i>	\$13.00
CONECUH SAUSAGE & PIMENTO CHEESE <i>grilled ciabatta, smoked citrus sauce, jalapeño</i>	\$12.00
SOUTHERN CHEESE & HAM PLATE <i>benton's country ham, asher blue, thomasville tomme, and stone hollow goat cheese</i>	\$16.00
<h2>SOUPS & SALADS</h2>	
BUTTERNUT SQUASH SOUP	\$8.00
CHICKEN & WHITE BEAN SOUP	\$8.00
BUTTER LETTUCE SALAD <i>apple, pecans, blue cheese, red onion, honey-balsamic vinaigrette</i>	\$10.00
MARKET SALAD <i>local and seasonal selections from the farmers market</i>	\$13.00
<h2>ENTRÉES</h2>	
ORGANIC HERB ROASTED TURKEY <i>traditional cornbread dressing, roasted romanesco, twice baked cauliflower, collard greens, candied yams, cranberry sauce, turkey gravy</i>	\$31.00
PRIME RIB <i>sweet potato gratin, heirloom carrots, sautéed spinach, house steak sauce</i>	\$35.00
SHRIMP & GRITS <i>benton's country ham and mcewen grits</i>	\$24.00
GRILLED SALMON <i>faroe island salmon, sweet potato-conecuh sausage hash, smoked orange glaze, and citrus salad</i>	\$25.00
ROASTED DUCK <i>grilled breast, confit leg, pumpkin risotto, swiss chard, asian pear chutney</i>	\$28.00
GULF CATCH <i>catch of the day, fennel, leeks, roasted fingerling potatoes, oven dried tomato broth</i>	MKT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.