

COMMERCE KITCHEN

SALADS

SPINACH, FRIED EGG, SMOKED BACON SALAD Buttermilk-blue cheese dressing	\$11
SESAME SEARED AHI TUNA SALAD chopped romaine, carrots, tomatoes, peanuts, ginger scallion vinaigrette	\$16
MACADAMIA CRUSTED CHICKEN SALAD avocado, bacon, eggs, white cheddar, honey dijon dressing	\$14
CRISPY GULF CRAB CAKE SALAD arugula, corn, avocado, citrus vinaigrette	\$14
CAESAR SALAD crispy onions, cherry tomatoes, parmesan	\$10
add chicken	\$14
add salmon	\$15
add shrimp	\$16

SANDWICHES

choice of salad, french fries, housemade chips

FRIED RANCH CHICKEN CLUB aged cheddar cheese, bacon, lettuce, tomato, shallot straws, remoulade	\$13
PAN SEARED MAHI MAHI sweet red cabbage, garlic remoulade	\$13
FRIED GREEN TOMATO BLT paprika smoked aioli	\$10
BRAISED ANGUS BEEF SHORTRIB onion rings and hickory barbeque sauce	\$14
HALF-POUND CHEESEBURGER cheddar cheese, lettuce, tomato, onion	\$10
add pimento cheese	\$11
add fried egg and gruyere cheese	\$12

LUNCH FEATURES

CHEDDAR BACON MAC AND CHEESE creamy egg and green onions	\$12
GRILLED GULF FISH TACOS fried green tomato, jalapeno slaw, spicy aioli	\$13
FISH AND FRIES BASKET brown ale battered alaskan cod, jalapeno slaw, tarter sauce	\$14
PAN SEARED ATLANTIC SALMON citrus couscous, shaved fennel and apple slaw	\$14
GULF SHRIMP AND FALLS MILL GRITS crispy bacon, creamy parmesan	\$13
SOUTHERN FRIED CHICKEN TENDERS sweet potato fries, remoulade	\$13

ICED TEA SELECTIONS

HOUSE ICED TEA sweet or unsweet	\$2.50
SPICED TEA apple, cinnamon and star anise	\$4.50
HONEY THYME PALMER blueberries	\$4.50

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