

RAW BAR

● 1/2 DOZEN OYSTERS	MKT
A variety of oysters from across the nation. Ask your server for more details.	
MARINATED CRAB CLAWS	28
citrus marinade, chili flake, picked herbs	
LOBSTER SALAD	26
lemon aioli, picked herbs, trinity, beef fat fried cracker	
SHRIMP COCKTAIL	24
gulf shrimp, house cocktail sauce, lemon aioli	
● SEAFOOD TOWER	125
A grand tower showcasing our raw bar selections. one dozen oysters, crab claws, lobster salad, & shrimp cocktail	
<u>ADD CAVIAR SERVICE \$80</u>	
● CAVIAR SERVICE	85
Oscietra sturgeon caviar, farm egg, chive, crema, crispy potato	

STARTERS

BREAD SERVICE	12
Hinkel’s french bread, salted welsh butter	
TOMATO TARTINE	18
Ireland Farms confit tomato, lemon ricotta, grilled bread, ramp aioli, picked herbs, basil oil	
● STEAK TARTARE	24
chopped wagyu beef, ramp aioli, pickled mushroom, caper berry, lavash	
● YELLOWFIN TUNA CRUDO	24
leche de tigre, Chilton Co. peach, chili crunch, fennel, picked herbs, maldon salt	
ARTISAN CHEESE BOARD	26
A variety of cheeses, pickles, nuts, and preserves. Ask your server for more details.	
CRISPY PORK BELLY	18
fermented garlic honey, Chilton Co. peach relish, jalapeno, picked herbs, sesame	
MUSSELS MAITRE D’	24
PEI mussels, vermouth, citrus, herbs, arbol chili, Hinkel’s french bread, butter	

BABY SPINACH SALAD 15

baby spinach, warm prosciutto vinaigrette, whipped goat cheese, sultana, pistachio

SOUP DU JOUR 12

A seasonal soup using fresh, local ingredients. Ask your server more for details.

ARMOUR CAESAR 15

chopped romaine lettuce, house caesar, grilled Hinkel croutons, pecorino romano

GARDEN

ENTREE

SEARED GULF FISH MKT

sweet corn & blue crab bisque, field pea succotash, rattlesnake beans, Ireland Farms tomato, crispy okra

WAGYU BEEF BOLOGNESE 36

lumache pasta, lemon ricotta, Hinkel’s breadcrumb, spinach, local zucchini, parmesan, herbs

BONE-IN PORK SCHNITZEL 42

roasted garlic potatoes, haricot verts, capers, mustard beurre blanc, dill

CRAWFISH RISOTTO 42

louisiana crawfish, asparagus, spring peas, vermouth, parmesan cheese, crispy onion, chili oil

FROM THE BUTCHER

AUSTRALIAN WAGYU BEEF TENDERLOIN 8oz	82
AUSTRALIAN WAGYU RIBEYE 16oz	89
AUSTRALIAN WAGYU NEW YORK STRIP 12oz	79
AUSTRALIAN WAGYU DENVER CUT 10oz	82
IOWA PRIME COWBOY RIBEYE 30oz	125
BONE-IN DUROC PORK CHOP 12oz	32
SEARED GULF FISH 6oz	MKT

ACCOUTREMENTS

MAITRE D’ BUTTER	6
BLUE CHEESE CRUST	6
FOIE GRAS BUTTER	8
DEMI-GLACE	6
SALSA VERDE	6
LOBSTER	24

EXECUTIVE CHEF JEFFREY COMPTON

205-593-4196
armour-house.com

● Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items and prices are subject to change without notice based on availability and seasonality.

2309
1ST AVE. N

SUITE 201

SIDES

WHIPPED POTATO 14

roasted garlic, demi-glace, chive

HARICOT VERTS 12

sautéed green beans, garlic butter, crispy onion

GRILLED SQUASHES 14

local squash & zucchini, salsa verde, bread crumb

WOOD FIRED MUSHROOMS 14

seasonal mushrooms, shoyazuke glaze, breadcrumbs

MARINATED CUCUMBER 12

local cucumber & tomato, herbs, greek yogurt, sumac za’atar spice

FARM CABBAGE 12

stir fried local cabbages, lemon, pork lardon, crispy onion

ARMOUR FRITES 14

pecorino romano, rosemary, roasted garlic oil, ramp aioli

MANCHEGO MAC & CHEESE 16

manchego cheese, Hinkel breadcrumb, lumache pasta

ADD LOBSTER \$24