

Starters

Roasted Garlic Chick Pea Hummus

Toasted Pita, Marinated Tomatoes, Greek Olives, Feta, Cucumber & Celery

1.25 lbs Dry Rubbed & Smoked Jumbo Wings

Buffalo, Thai BBQ, Spicy Honey Mustard, Ranch or Blue Cheese

Nachos Renaissance

Off-the-Block Mexican Cheese Blend, Refried Black Beans, Charred Tomato Salsa, Guacamole, Shredded Lettuce, Jalapenos, Sour Cream

Add Chicken or Smoked Brisket

Chilled Sweet Chile Shrimp Lettuce Wraps

Poached Shrimp Tossed in Sweet Chile Mayo, Asian Slaw, Crisp Lettuce Cups

Sandwiches & Wraps

choice of chips, pasta salad, or fruit

Shaved NY Strip

Caramelized Onions, Swiss, Horseradish Sauce, Fresh Hoagie Roll

House Roasted Classic Turkey Club

Triple Decker, Bacon, Tomato, Bibb Lettuce, Mayo, Swiss, Toasted Club Bread

Chicken Bacon Ranch Pita

Lettuce, Tomato, Cheddar Jack Cheese, Fluffy Pita, Ranch Drizzle

Smoked BBQ Brisket Melt

Caramelized Onions, Smoked Cheddar Cheese, BBQ Sauce, Wickles Pickles, Toasted Sourdough

Salads

Chilled Seafood Cobb Salad

Poached Salmon & Shrimp, Lump Crab, Blue Cheese, Bacon, Tomatoes, Boiled Egg, Avocado, Romaine, Champagne Vinaigrette

Seasonal Mixed Greens

Grapefruit, Goat Cheese, Spiced & Toasted Pepitas, Pickled Red Onion, Balsamic Vinaigrette

Greek Salad

Romaine, Feta, Olives, Pepperoncini, Cucumbers, Pickled Onions, Grape Tomatoes, Greek Dressing

Caesar

Hearts of Romaine, Herb Croutons, Shaved Parm

Add to Any Salad

Grilled Chicken Poached Shrimp



Joe Cain + The Trellis Room

Italian-inspired sandwiches by The Trellis Room

Toasted Meatball Sub

House-made Beef & Pork Meatballs in Marinara, Melted Provolone, Fresh-Baked Hoagie Roll

Pressed Italian Panini, Fresh-Baked Focaccia

Spicy Capicola, Mortadella, Soppresata, Marinated & Roasted Tomatoes, Provolone

LUNCH SERVED
10:30AM–5PM, DAILY

Soups & Bowls

JC Soup Du Jour

Chicken & Conecuh Sausage Gumbo,

Creole Shrimp & Grits

Spicy Grilled Shrimp in a Creole Conecuh Sausage Tomato Sauce, Creamy Grits



“Like a Big Pizza Pie...”

16” or 12”

Italian Pepperoni, Sausage, Mozzarella, San Marzano Tomato Sauce

Joe Cain Chicken, Bacon, Spinach, Mushrooms, White Garlic Sauce

Caprese Olive Oil, Tomato Sauce, Torn Basil, Marinated Tomatoes, Whole Milk Mozzarella, Balsamic Glaze

Additional Toppings

Mushrooms, Olives, Onions, Tomatoes, Peppers, Spinach, Pepperoncini, Jalapenos, Pepperoni, Sausage, Bacon

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Toasted Pita, Marinated Tomatoes, Greek Olives, Feta, Cucumber & Celery

1.25 lbs Dry Rubbed & Smoked Jumbo Wings

Buffalo, Thai BBQ, Spicy Honey Mustard
Served with Blue Cheese or Ranch

Nachos Renaissance

Off-the-Block Mexican Cheese Blend, Refried Black Beans, Charred Tomato Salsa, Guacamole, Shredded Lettuce, Jalapenos, Sour Cream

Add Chicken or Smoked Brisket

Hot Crab & Artichoke Dip

Cheesy Baked Fresh Lump Crab, Artichokes, Toasted Pita, Butter Crackers

“Like a Big Pizza Pie...”

16” or 12”

Italian Pepperoni, Sausage, Mozzarella, San Marzano Tomato Sauce

Joe Cain Chicken, Bacon, Spinach, Mushrooms, White Garlic Sauce

Caprese Olive Oil, Tomato Sauce Marinated Tomatoes, Torn Basil, Whole Mozzarella, Balsamic

Additional Toppings

Mushrooms, Olives, Onions, Tomatoes, Peppers, Spinach, Pepperoncini, Jalapenos, Pepperoni, Sausage, Bacon

Salads

Chilled Seafood Cobb Salad

Poached Salmon & Shrimp, Lump Crab, Blue Cheese, Bacon, Tomatoes, Boiled Egg, Avocado, Romaine, Champagne Vinaigrette

Seasonal Mixed Greens

Grapefruit, Goat Cheese, Spiced & Toasted Pepitas, Pickled Red Onion, Balsamic Vinaigrette

Greek Salad

Romaine, Feta, Olives, Pepperoncini, Cucumbers, Pickled Onions, Grape Tomatoes, Greek Dressing

Caesar

Hearts of Romaine, Herb Croutons, Shaved Parm

Add to Any Salad

Grilled Chicken Cajun Spiced Shrimp



Joe Cain + The Trellis Room

Italian-inspired sandwiches by The Trellis Room

Toasted Meatball Sub

House-made Beef & Pork Meatballs in Marinara, Melted Provolone, Fresh-Baked Hoagie Roll

Pressed Italian Panini, Fresh-Baked Focaccia

Spicy Capicola, Mortadella, Soppresata, Marinated & Roasted Tomatoes, Provolone

**DINNER SERVED
5PM–11 PM, DAILY**

Soups & Bowls

JC Soup Du Jour

Chicken & Conecuh Sausage Gumbo

Creole Shrimp & Grits

Spicy Grilled Shrimp in a Creole Conecuh Sausage Tomato Sauce, Creamy Grits



Plates

served with dinner yeast roll

Carlos' Meatloaf

(Beef & Pork), Tomato Apple Cider Glaze, Roasted Garlic Mashed Red Potatoes, Collard Greens

Herb Roasted Half Chicken

Sweet Tea Brine, Roasted Garlic Mashed Red Potatoes, Collard Greens

Cajun Baked Pastalaya

Blackened Chicken, Peppers, Cajun-Spiced Cream Sauce, Mozzarella Cheese, Ziti Pasta

Local Gulf Catch Etouffee

Blackened Fresh Fish, Red Beans & Rice, Shrimp Etouffee Sauce