

JESSE'S

RESTAURANT

DINNER MENU

STARTERS

Magnolia River Fried Green Tomatoes

fried green tomatoes, goat cheese, remoulade, gulf shrimp corn relish 12

New Orleans BBQ Shrimp

gulf shrimp, garlic, rosemary, green onions 12

Crab & Tasso Dip

house made tasso, crab meat, aji amarillo 13

Baked Fontina

house made flat bread, tunisian tomato chutney & chili oil 15

Pow Pow Shrimp

mango habanero glaze, cucumber crème fraiche, mint 15

Charcuterie Board

house made pickled vegetables, house made jam & seasonal accoutrements 29

Littleneck Clams

maitake mushrooms, shallot, vermouth cream, tarragon, maché, grilled baguette 17

OYSTERS

Oysters Jesse

baked, creole compound butter, gruyere cheese 1/2 dozen 18

Boutique Oysters

*Grand Battures - Grand Batture Island, AL
Admirals - Fort Morgan, AL
Point Aux Pins - Grand Bay, AL
Sea Stones - Chesapeake Bay, VA
Murder Point - Portersville Bay, AL
1/2 dozen 18*

House Raw Oysters

1/2 Dozen 12 / Dozen 23

Mixed Boutique Jesse

baked, creole compound butter, gruyere cheese 1/2 dozen 19

SALADS

Turnip the Beet

roasted Baldwin County beets, pickled Tokyo turnips, mint creme fraiche, crispy quinoa, arugula, satsuma vinaigrette 9

Baldwin Baby Greens

"Living Lettuces", heirloom cherry tomatoes, candied pecans, O'Banon Capriole goat cheese, pepper jam vinaigrette 6

Caesar

"Dukkah" of roasted garlic croutons, anchovies, parmesan crisp, cured lemon & sunflower seeds, shredded parmesan cheese, caesar dressing 7

Crispol Wedge

heirloom cherry tomatoes, bleu cheese crumbles, house cured smoked bacon, sherry vinegar reduction, pickled red onion, blue cheese dressing 8

Farmer's Market Chop

daily inspiration of local lettuces, veggies and dressing from the jesse's kitchen 11

ENTREES

Australian Rack of Lamb - fourteen ounces

moroccan spice grilled, rose harissa, celery root & parsnip pave, swiss chard, candied pistachio & mint oil 55

Redfish

pecan crusted, Louisiana meunière, grilled asparagus, risotto, candied pecans 32

Gulf Grouper

"spent grain" crusted, schmaltz seared, fish bone bordelaise, smoked winter squash, bulgar wheat, lacinato kale, maple pecan crumble 38

Shrimp & Grits

chem-free gulf shrimp, red & green peppers, green onions, conecuh sausage, smoked gouda grits 22

Chicken & Rice

"purely pastured farm", herb butter roasted leg quarter, sherry, thyme & maitake mushroom gravy, "two brooks farm" missimati rice & brussels sprouts 28

Diver Scallops

annatto crusted, guajillo honey reduction, corn spatzle, sugar snaps, smoked shittake mushrooms and parmesan 36

STEAKS & CHOPS

served with local vegetables & choice of mashed potatoes, parmesan risotto, gouda grits, unless otherwise posted

Signature Bone-In Ribeye - sixteen ounces 65

Ribeye - sixteen ounces 32

Dry Aged Delmonico - sixteen ounces 65

Filet - eight ounces 38

Wagyu Teres Major - eight ounces 36

House Dry Aged Ribeye - 14 ounces 65
30 day aged

Pork Chop 37

peppercorn spiced with red currant glaze

ENHANCERS

magnolia fried green tomato, lump crab, hollandaise 15

lump crab 10

scallops 10

bordeleaise 5

bone marrow butter 4

horseradish cream 3

jesse's steak sauce 3

grilled shrimp 10

hollandaise 3

bearnaise 3

creamed spinach 6

bleu cheese gratin 3

crispy onion straws 4

brown butter roasted mushrooms & onions 5

* 20% gratuity added to parties of 6 or more