

THE BEECH STREET GRILL

The Beech Street Grill offers a unique menu featuring upscale southern cuisine with eclectic flares. Like its dynamic neighborhood, Beech Street Grill changes with the seasons. Using fresh ingredients that reflect the abundance from local farms, fields and waterways, the culinary team blends classic and innovative approaches for an unforgettable experience. The menu is accompanied by a tightly curated wine and cocktail list. We believe that good food and great people make a fantastic meal.

The restaurant is housed within The William Bell House, sometimes referred to as the “The Grande Dame of Beech Street”. It was built by Captain William Bell in 1889 as a wedding gift for his bride. The Bell House is noteworthy for its bay windows and two-story verandahs ornamented with Chippendale style balustrades. Marble mantels and fireplace facades imported from Italy, England and Belgium remain in the estate today. Each space has been meticulously restored to create a modern twist on a historic backdrop, while bringing together the best of the old and new through atmosphere and design.

STARTERS

Soup of the Day 7
chef's creation

Fried Oysters 10
horseradish hollandaise, applewood smoked bacon, scallion

Truffle Fries 7
parmesan, truffle aioli

Spinach & Artichoke Dip 10
parmesan cheese, roasted red pepper, cream cheese, lavoshe

Stuffed Collard Greens 12
local shrimp, andouille, cornbread

Fried Brussel Sprouts 10
garlic-balsamic aioli

Thai Fried Local Shrimp 10
sweet thai chili sauce, scallion

Fried Green Tomato 10
spinach-fire roasted red pepper salad, balsamic reduction, garlic-chive sweet grass dairy lil moo

SALADS

Drunken Pineapple Salad 8/14 GF
heritage lettuce, rum flambeed pineapple, cherry tomato, toasted pepitas, sweet potato ribbons, meyer rum vinaigrette

Caesar Salad 7/12
baby romaine lettuce, garlic-herb crouton, parmesan, chipotle dust, caesar dressing

Cobb Salad 8/14
heritage lettuce, tomato, cucumber, bacon, chicken (fried or grilled), egg, avocado, blue cheese, roasted shallot herb vinaigrette

Bell House Salad 7/12 GF
heritage lettuce, shredded carrot, cherry tomato, pickled red onion, candied peanut, roasted shallot herb vinaigrette

Chef Salad 8/14 GF
heritage lettuce, ham, turkey, cheddar, swiss, egg, tomato, cucumber, buttermilk ranch dressing

Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized dairy may increase your risk for foodborne illness.

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LUNCH MENU

all sandwich's, wraps and tacos are served with choice of one side

Beech Street Burger 15

applewood smoked bacon, bleu cheese, onion jam, brioche bun

Chicken & Avocado Sandwich 14

chicken breast, avocado, heritage lettuce, vine ripened tomato, pickle-spicy mustard sauce, brioche bun

Far East Taco 15

*choice of shaved ribeye, seared togarashi tuna, fried chicken or shrimp
avocado, spicy asian slaw, chili-lime aioli, scallion*

Ahi Tuna Poke 20 GF

*avocado, jasmine rice, cucumber, spinach, sesame, garlic-chili sauce, pickled ginger, ponzu
* side not included*

**add cheddar, american, swiss, pepperjack, bleu cheese
gluten free bun & tacos available

Salmon Apple Club 16

iron seared atlantic salmon, green apple, applewood smoked bacon, vine ripened tomato, heritage lettuce, buttermilk ranch, brioche bun

Veggie Wrap 12

roasted red pepper hummus, spinach, tomato, cucumber, pickled red onion, balsamic reduction

Ham or Turkey Sandwich 12

served on bread or wrap, with your choice of cheese, heritage lettuce, tomato, pickled red onion

Chicken Salad of the Day 12

served on bread or over greens

Local Fernandina Beach Shrimp 20

*fried, blackened, sauteed, or grilled
served with hushpuppies & creamy grits
* side not included*

SIDES 4

Herb Roasted Florida Red Potato GF

Braised Collard Greens GF

Hushpuppies

Jasmine Rice GF

Creamy Grits GF

French Fries

Sweet Fries

Soup or Side Salad (+ \$1)

KIDS 6

served with beverage and choice of one side

I'm Not Hungry

cheeseburger

I Don't Know

grilled cheese

I Don't Like That

fried chicken strips

I Don't Care

fried shrimp

DESSERTS

Cheesecake 9 ♦ **Triple Chocolate Mousse 10** ♦ **Chef's Choice 9**

all desserts made by thirteen

GF Gluten Free Option 20% Gratuity will be added on parties of six or more

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