

# 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

### Charcuterie & Cheese Tower 15/20/25

selection of two, four or six artesian cheeses and cured meats, with local honey, accoutrements and lavoche – ask server for daily selections

#### Soup of the Day 7

chef's creation

#### Fried Oysters 12

horseradish hollandaise, applewood smoked bacon, scallion

#### Truffle Fries 8

parmesan, truffle aioli

#### Dip of the Day 10

chef's choice of dippable delights served with lavoche

#### Seared Togarashi Ahi Tuna 12

pineapple salsa, ponzu, pickled ginger, garlic-chili sauce

#### Thai Fried Local Shrimp 12

sweet thai chili sauce, scallion

#### Fried Green Tomato 10

roasted sweet corn salsa, balsamic reduction, sweet grass dairy garlic-chive lil moo

## SALADS

\*add choice of catch, salmon, tuna, scallops, shrimp or chicken available upon request

#### Bell House Salad 7/12 GF

heritage lettuce, shredded carrot, cherry tomato, pickled red onion, candied peanut, roasted shallot herb vinaigrette

#### Caesar Salad 7/12

baby romaine lettuce, garlic-herb crouton, parmesan, chipotle dust, caesar dressing

#### Drunken Pineapple Salad 8/14 GF

heritage lettuce, rum flambeed pineapple, cherry tomato, toasted pepitas, sweet potato ribbons, meyer rum vinaigrette

#### Cobb Salad 8/14

heritage lettuce, tomato, cucumber, bacon, egg, avocado, blue cheese, roasted shallot herb vinaigrette

# BEECH STREET GRILL

## LUNCH MENU

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

*\*gluten free bun & tacos available*

### **Beech Street Burger 16**

*tomato jam, avocado, pepperjack, brioche bun*

### **Build-A-Burger 16**

*choose from a wide variety of ingredients to create your own burger*

### **Chicken & Grilled Pineapple Sandwich 15**

*chicken breast, heritage lettuce, pickle-spicy mustard sauce, brioche bun*

### **Fried Green Tomato BLT 15**

*southern fried green tomato, applewood smoked bacon, heritage lettuce, roasted red pepper ranch, sourdough*

### **Far East Taco 16**

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

### **Ahi Tuna Poke 23 GF**

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

## **SIDES 6**

*Florida Red Potato Salad GF*

*Braised Collard Greens. GF*

*Hushpuppies*

*Coleslaw GF*

*Grilled Asparagus GF*

*Chef's Choice Risotto GF*

*Jasmine Rice GF*

*Creamy Grits GF*

*French Fries*

*Sweet Fries*

*Soup or Side Salad (+ \$1)*

### **Salmon Apple Club 16**

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

### **Philly Cheesesteak 16**

*swiss, mushroom, sweet pepper, vidalia onion, housemade steak sauce, hoagie roll*

### **Veggie Wrap 14**

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

### **Fresh Catch Sandwich 16**

*fried, grilled or blackened served with coleslaw, chili-lime aioli, brioche bun*

### **Local Shrimp or Oyster Po Boy 16**

*pickle-spicy mustard sauce, coleslaw, hoagie roll*

### **Local Fernandina Beach Shrimp 22**

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

## **KIDS 7**

*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 9**

**Cheesecake ♦ Chef's Choice**