

THE BEECH STREET GRILL

STARTERS

Charcuterie & Cheese Tower 15/20/25

selection of 2, 4 or 6 artesian cheeses & cured meats, with local honey, accoutrements and lavoche

Soup of the Day 7

chef's creation

Thai Fried Local Shrimp 12

sweet thai chili sauce, scallion

Fried Oysters 14

horseradish-chive aioli, applewood smoked bacon

Fried Green Tomato 10

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

Truffle Fries 8 GF

parmesan, truffle aioli

Dip of the Day 10

chef's choice of dippable delights served with lavoche

Seared Togarashi Ahi Tuna 12 GF

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

Fried Brussel Sprouts 10

garlic-balsamic aioli

Blistered Cherry Tomato 8 GF

balsamic reduction, garlic, extra virgin olive oil, toast points

Mussels 16

applewood smoked bacon, cherry tomato, white wine, garlic, scallion, baguette

SALADS

Mediterranean Salad 8/14

feta cheese, blistered cherry tomato, spanish queen olive, marinated artichoke, red onion, roasted red pepper, balsamic vinaigrette

Drunken Pear Salad 8/14 GF

poached pear, cherry tomato, candied pecan, feta cheese, red onion, heritage lettuce, lemon-herb vinaigrette

Caesar Salad 7/12

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

Cobb Salad 8/14 GF

applewood smoked bacon, boiled egg, avocado, bleu cheese, cherry tomato, heritage lettuce, roasted shallot herb vinaigrette

Bell House Salad 7/12 GF

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

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

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

THE BEECH STREET GRILL

LUNCH

All sandwiches and wraps are served with choice of one side

Beech Street Burger 16

bleu cheese, fried vidalia onion rings, housemade steak sauce, brioche bun

Build-A-Burger 16

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

Veggie Wrap 14

roasted red pepper hummus, spinach, blistered cherry tomato, marinated artichoke heart, red onion, balsamic reduction

Philly Cheesesteak 16

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

Fried Green Tomato BLT 15

southern fried green tomato, applewood smoked bacon, heritage lettuce, balsamic aioli, sourdough

Local Fernandina Beach Shrimp 24

*fried, blackened, sauteed, or grilled
served with hushpuppies & creamy grits*

Fresh Catch Sandwich 16

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

Salmon Pineapple Club 16

iron seared atlantic salmon, grilled pineapple, applewood smoked bacon, vine ripened tomato, heritage lettuce, teriyaki bbq sauce, brioche bun

Far East Taco 16

*Choice of Shaved Ribeye, Seared Togarashi Tuna, Fried Chicken, Local Shrimp or Catch Fish
avocado, spicy asian slaw, chili-lime aioli, scallion*

Local Shrimp or Oyster Po Boy 16

chili-lime aioli, coleslaw, hoagie roll

Chicken & Avocado Sandwich 15

tomato jam, heritage lettuce, brioche bun

Shrimp & Grits 26 GF

*applewood smoked bacon cream sauce,
scallion*

Ahi Tuna Poke 23 GF

avocado, jasmine rice, cucumber, spinach, sesame, garlic-chili sauce, pickled ginger, ponzu

**gluten free buns & tacos available*

SIDES 6

Florida Red Potato Salad GF

Bacon Braised Collard Greens GF

Hushpuppies

Creamed Spinach GF

Coleslaw GF

Jasmine Rice GF

Soup or Side Salad +1

Chef's Choice Risotto GF

Grilled Asparagus GF

Balsamic Brussel Sprouts GF

Creamy Grits GF

Vegetable Medley GF

French Fries

Sweet Fries

20% Gratuity will be added on parties of six or more

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