

Happy Holiday

Soups & Salads

Roasted Tomato Bisque <i>with cilantro oil</i>	6
Traditional French Onion Soup	6
Mixed Arugula & Charred Red Onion Salad <i>sliced egg, cherry tomatoes, candied pecans, Alabama Belle Chevre goat cheese, pickled onions with Tobasco vinaigrette</i>	8
Classic Caesar Salad <i>crisp hearts of romaine, tangy dressing, and Pecorino Romano flakes</i>	7

Appetizers

Fried Apalachicola Oysters <i>with a citrus Ponzu dipping sauce</i>	8
House Made Kettle Chips <i>Wright Dairy Farms cheddar sauce</i>	5
Jumbo Lump Crab Cakes <i>with smoked onion Remulade</i>	14
Ancho Chili BBQ Glazed Quail <i>with stewed greens and chorizo cracklings</i>	10

Entrees

Hereford Beef Filet <i>with smashed sweet potatoes, sautéed baby vegetables, and a Madeira veal glaze</i>	36
Herb Roasted Turkey Breast <i>with cornmeal dressing, sautéed baby vegetables, cranberry chutney, and turkey gravy</i>	23
Roasted Hereford Prime Rib , <i>with green bean casserole and Truffled Mac and Cheese, topped with au jus</i>	26
Tavern Burger <i>stuffed with caramelized onions & hickory smoked bacon, served with Cheddar cheese & house cut fries</i>	8
Roasted Chicken & Andouille Sausage Penne <i>onions, sundried tomatoes, basil pesto, parmesan cheese, and a natural pan sauce</i>	13
Vegetable Platter <i>with pesto risotto, grilled hearts of palm, panko encrusted tofu, roasted baby carrots, sautéed asparagus, and haricot verts</i>	17
Grilled Gulf Fish <i>with seared black bean polenta cake, stewed beans, with andouille sausage, tomatoes, grilled asparagus, and cilantro crème fraîche</i>	23
Pan Roasted Gulf Coast Scallops <i>with basil pesto risotto and grilled asparagus</i>	26
Bone-In Hereford Ribeye <i>with roasted fingerling potatoes, stewed greens, and cabernet jus</i>	34

The Century restaurant is a teaching establishment where a staff of professional chefs provide a learning lab environment for culinary and pastry arts students from Culinary, the Culinary Institute of Virginia College in

Birmingham