

# O d e t t e

## ..... snacks .....

- deviled farm eggs two ways**.....4  
pimento cheese & bacon, red curry
- crispy fried chicken skins**.....8  
alaga-house hot sauce drizzle, szechuan peppercorn
- honey-glazed apples**.....7  
multi-grain bread, kenny's smoked blue, baby spinach, fried walnuts
- herb cream cheese**.....7  
red jalapeño pepper jelly, fried saltines, fennel seed crunch
- snack sampling**.....16  
deviled eggs, fried chicken skins, herb cream cheese

## ..... sides .....

- braised fall greens**.....7
- braised brussels sprouts**.....7
- baked mac-n-cheese**.....7  
country ham-cornbread crumbs
- hand-cut fries**.....4

executive chef: josh quick  
gluten free, vegan & vegetarian options available upon request  
sourced as often as possible from our local farmers

## ..... small plates .....

- sausage & white bean soup**.....7  
bluewater creek italian sausage, white beans, tomato broth, kale, parmesan
- mixed lettuces**.....7  
shaved carrot & radish, gorgonzola, almonds, onion-buttermilk vinaigrette
- kale caesar**.....7  
chopped kale, buttermilk caesar dressing, country ham-cornbread crumbs, parmesan
- selection of regional cheeses (3)**.....14  
housemade jam, spiced nuts, toasted bread
- ras-el-hanout seared scallops**.....15  
duck confit potato cake, roasted sweet potato vinaigrette, cilantro salsa verde
- braised mushroom grits**.....11  
herb-braised oyster mushrooms, professor torbert's grits, kenny's norwood cheese, pickled cipollini
- fried gulf oysters**.....13  
green onion mayo, charred lemon
- sweet potato gnocchi**.....13  
bluewater creek chorizo, kale, goat cheese, toasted pepitas  
add grilled shrimp.....7 chicken.....4  
make it a large plate.....20



parties of six or more are subject to a 20% service charge  
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## ..... large plates .....

- sautéed simmons farm catfish**.....24  
spaghetti squash with spicy tomato sauce, johnny cakes, sonlit farms put-up peas, cauliflower piccadilly
- blackened redfish**.....28  
jambalaya rice grits, roasted acorn squash, baby spinach, confit fennel-peppadew vinaigrette
- herb-roasted chicken breast**.....23  
baked mac-n-cheese, country ham-cornbread crumbs, braised fall greens, butternut squash mostarda
- bluewater creek seared pork chop**.....26  
candied sweet potatoes, braised brussels sprouts, toasted pecan scarlett rice, celery root-apple slaw
- bluewater creek farm cheeseburger**.....12  
caramelized red onion, red pepper-thyme ketchup, hand-cut fries. add bacon.....2 egg.....2 avocado.....1.5  
\*gluten free bun.....2
- steak frites**.....24  
chuck tender, arugula salad, chimichurri, hand-cut fries
- fall vegetable plate**.....21  
roasted acorn squash & baby spinach, norwood cheese grits, spaghetti squash with spicy tomato sauce, candied sweet potatoes, toasted pecan scarlett rice  
add grilled shrimp.....7 chicken.....4

## ..... dessert .....

- peanut butter pie**.....9  
chocolate ganache, peanut toffee, brownie crumble
- cinnamon-pumpkin bread pudding**.....8  
white chocolate anglaise, spiced maple walnuts
- ice cream sandwiches**.....5  
ask your server about today's flavors!

