

THE  
C A R R I A G E

× DAUPHIN ISLAND ×

Welcome to our  
*Living Room!*



At The Carriage, we like to think of this place as our living room — and everyone's invited.

**Here, good wine and even better company are never in short supply.** It's a place to gather, slow down, and enjoy the simple things that make life a little richer.

Since opening our doors in Florence, AL back in 2014, we've believed that wine shouldn't be scary or stuffy — and you don't have to be a certified sommelier to dive in and find something you love. We're here to meet you wherever you are in your own personal wine journey,

*because great taste is about exploration, not intimidation — and we all deserve to #DrinkWell!*

So pull up a chair, let us pour you a glass, and stay awhile — *you're among friends!*

DRAFT BEER

10 oz 16 oz

BUENAVERA SALT & LIME LAGER, 4.7%	\$7
PENSACOLA BAY RIPTIDE AMBER, 5.4%	\$7
BLAKE'S TRIPLE JAM HARD CIDER, 6.5%	\$7
STA IMPERIAL PUMPKIN ALE, 8.3%	\$7
MARTIN HOUSE DEATH BY CHOCOLATE CAKE STOUT, 12%	\$7
GOOD PEOPLE SNAKE HANDLER DBL IPA, 10%	\$7
ASLIN ORANGE STARFISH I.P.A., 6.5%	\$7
MICHELOB ULTRA, 4.2%	\$6

BOTTLED BEER

MICHELOB ULTRA, MILLER LITE, MILLER HIGH LIFE, CORONA EXTRA, CORONA N/A, SOL CERVEZA, HEINEKEN, COORS LIGHT	\$5
STELLA ARTOIS, STELLA ARTOIS LIBERTE	\$6

FROZEN N/A MOCKTAILS

VIRGIN BUSHWHACKER	\$11
VIRGIN MARGARITA	\$12

**Nothing here tickling your fancy?** Ask for our featured bottle list or browse our market shelves or coolers and enjoy any bottle of RETAIL PRICED wine from the next door market w/ a \$20 on-premise service fee\* per 750ml bottle. \*Sliding corkage scale applies to small and large format offerings.

**CASH PRICING NOTICE (CPS\$):** \*All advertised prices are cash prices (CP\$). A 3% processing fee will be applied to all non-cash payments.



SPARKLING

	2.5 oz	5 oz	9 oz
*LES FLEURS BLANCHES, France	\$4	\$7	\$12
*CA FURLAN MOSCATO, Italy	\$4	\$8	\$14
<b>STAFF FAV!</b> CONQUILLA BRUT ROSÉ, France	\$6	\$11	\$19
<b>TOP SHELF!</b> LAURENT-PERRIER "LA CUVÉE" BRUT, Champagne, FR	\$11	\$22	\$39
<b>STAFF FAV!</b> JEAN-NOËL HATON BRUT ROSÉ CHAMPAGNE, Champagne, FR	\$11	\$22	\$39

BLANC & ROSÉ

	2.5 oz	5 oz	9 oz
*CORA PINOT GRIGIO, Italy	\$4	\$7	\$12
PEIRANO ESTATE CHARDONNAY, CA	\$5	\$9	\$16
DOMAINE DE VERQUIRE ROSÉ, France	\$5	\$10	\$18
LEFT COAST WHITE PINOT NOIR, OR	\$5	\$10	\$18
<b>OYSTER PAIRING!</b> NIVARIOUS WHITE TEMPRANILLO, Spain	\$6	\$11	\$19
GUEGUEN ST. BRIS SAUVIGNON BLANC, France	\$7	\$13	\$24
SOLENA ESTATE CHARDONNAY, OR	\$9	\$18	\$32

RED

	2.5 oz	5 oz	9 oz
*CORA MONTEPULCIANO, Italy	\$4	\$7	\$12
ALTOS LAS HORMIGAS MALBEC, Argentina	\$5	\$9	\$16
COLEMAN "CHERRY COVE" PINOT NOIR, OR	\$7	\$13	\$23
MILENRAMA TEMPRANILLO, Spain	\$5	\$9	\$16
<b>TOP SHELF!</b> KEN WRIGHT PINOT NOIR, OR	\$9	\$18	\$32
<b>STAFF FAV!</b> THE VICE CABERNET SAUVIGNON, CA	\$7	\$13	\$23
KNUTTEL CABERNET SAUV., Sonoma, CA	\$9	\$17	\$30

FORTIFIED WINE

QUINTA DO JAVOLI RUBY PORT, Portugal	\$10
--------------------------------------	------



**FREE WINE TASTINGS  
MOST EVERY FRIDAY!**

T H E  
**C A R R I A G E**  
x DAUPHIN ISLAND x

### SEASONAL COCKTAILS

<b>KING BABY SPRITZ</b> vodka, blue curaçao, pineapple, sparkling wine	\$13
<b>HURRICANE PUNCH</b> dark & light rum, passion fruit, pineapple, orange, & lime	\$13
<b>CARAJILLO</b> fresh espresso & liquor 43 over ice w/ espresso powder	\$14
<b>PIMM'S CUP</b> Pimm's No. 1, chamberyvette, lemon/lime soda	\$16
<b>SAZERAC</b> Sazerac rye, grand marnier, absinthe spritz	\$17
<b>ELDERPEAR 75</b> st. germain, plymouth gin, pear, lemon, bubbles	\$18

### LOCAL FAVORITES

<b>HOUSE MIMOSA -or- POINSETTIA</b> bubbles w/ a splash of oj or cran just for color	\$7
<b>OYSTER SHOOTER</b> local oyster served atop a shot of tito's & spicy bloody mix w/ tajin rim)	\$14
<b>THE ULTIMATE BLOODY MARY!</b> tito's, spicy mix, & house spices topped w/ roasted shrimp, bacon, & pickled garnish	\$17
<b>PALOMA</b> tequila, ruby red grapefruit juice, simple syrup, charred grapefruit tonic w/ salt rim	\$12
<b>FRENCH G&amp;T</b> gin, elderflower, cucumber, pepper, tonic	\$15

### MARTINIS

<b>CLASSIC MARTINI</b> well gin -or- vodka served your way	\$15
<b>JASON'S VESPER</b> gin, vodka, Cocchi Americano w/ a twist	\$15
<b>THE EMPRESS AFFAIR</b> Empress indigo gin, simple, lemon, sparkling wine	\$16
<b>ESPRESSO MARTINI</b> vodka, kaluha, fresh espresso PRO TIP: Add floater of Bailey's for \$4.	\$16
<b>ISLE DAUPHINE OYSTER MARTINI</b> well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster, & oyster brine w/ a twist	\$16
<b>FAIRY GODMOTHER</b> absinthe, elderflower, pineapple, lemon, lime, & sparkling wine	\$18

### WELL LIQUORS

	1.75 oz
<b>*PLYMOUTH LONDON DRY GIN</b>	\$9
<b>*TANQUERAY GIN</b>	\$9
<b>*EMPRESS INDIGO GIN</b>	\$9
<b>*TITO'S VODKA</b>	\$9
<b>*JOSÉ QUERVO SILVER TEQUILA</b>	\$9
<b>*MAKER'S MARK BOURBON</b>	\$9
<b>*SKREWBALL PEANUT BUTTER WHISKEY</b>	\$9
<b>*CAPTAIN MORGAN WHITE RUM</b>	\$9
<b>*KRAKEN SPICED RUM</b>	\$9
<b>*MALIBU RUM</b>	\$9
<b>*BACARDI BLACK</b>	\$9
<b>*FAMOUS GROUSE SCOTCH</b>	\$9

### FROZEN COCKTAILS

<b>FROZEN WINE SLUSH</b>	\$12
MAI TAI, RASPBERRY, or CARRIAGE MIX (Floater Add-Ons: \$2 Cava or Moscato, \$3 Brut Rosé)	
<b>ISLAND MARGARITA</b> (frozen -or- skinny OTR) PRO TIP: Make it top shelf with Patron!	\$12 \$19
<b>THE UNTAMED BUSH (WHACKER!)</b> (Floater Add-Ons: \$5 Screwball Peanut Butter Whiskey, \$3 Rum 151)	\$14

### PREMIUM LIQUORS

	1.75 oz
<b>CHOPIN POTATO VODKA</b>	\$16
<b>HENDRICK'S GIN</b>	\$16
<b>PATRON SILVER TEQUILA</b>	\$16
<b>CROWN ROYAL WHISKEY</b>	\$16
<b>KNOB CREEK RYE WHISKEY</b>	\$16
<b>SAZARAC RYE WHISKEY</b>	\$16
<b>CHIVAS REGAL SCOTCH</b>	\$16
<b>REVANCHE COGNAC</b>	\$16
<b>WOODFORD RESERVE BOURBON</b>	\$16



THE  
**CARRIAGE**

DAUPHIN ISLAND

**BITES & SHAREABLES**

**HOUSEMADE DIPPABLES**

w/ choice of (1) toasted pita -or- (GF) w/ kettle chips -or- fresh crudité (celery, carrots, radish). Additional sides available for \$2.50/ea.

<b>JALAPEÑO PIMENTO CHEESE (GF)</b>	\$5
<b>PAN-FRIED ONION DIP (GF)</b>	\$5
<b>OLIVE DIP (GF)</b>	\$7
<b>SWEET &amp; SPICY DEVILED EGGS (GF)</b> garnished w/ candied jalapeños	\$8
<b>CARAMELIZED ONION, BACON, &amp; GRUYERE</b>	\$10
<b>FLATBREAD</b> sweet and savory caramelized onions with fig jam, bacon, & gruyere (individual size)	

**FROM THE SEA**

*Gulf-forward small plates and platters.*

<b>JUMBO SHRIMP LOUIS COCKTAIL (GF)</b>	\$15
six oven roasted jumbo Gulf shrimp (tail on) served with creamy, spicy Carriage Louis sauce	
<b>MINI CRAB CAKES</b>	\$22
three housemade pan-seared crab cakes w/ house cajun remoulade	
<b>BAKED LOCAL ISLE DAUPHIN OYSTERS (GF)</b>	
GARLIC & HERBS -or-	½ doz. \$25
BACON, HERBS, & LEMON	½ doz. \$25
<b>HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS**</b> MP	
(GF, DF) ½ doz. or 1 doz. on the half shell with seasonal mignonette and spicy Carriage cocktail sauce	

**GULF SEAFOOD TOWERS**

**(GF, DF)** May require up to 25 minutes for these handcrafted towers.

**FRESH & LOCAL!**

<b>TOWER FOR 2</b> – ½ doz. Isle Dauphine oysters** on the half shell, ½ doz. baked oysters, ½ doz. Gulf Shrimp Cocktail Louis.	MP
<b>TOWER FOR 4</b> – 1 doz. Isle Dauphine oysters** on the half shell, ½ doz. baked oysters, 1 doz. Gulf Shrimp Cocktail Louis.	MP

**FROMAGE & CHARCUTERIE**

*Boards to share with wines and bubbles.*

<b>TRADITIONAL FROMAGE BOARD</b>	\$33	<b>A LA CARTE ADD-ONS</b>
chef's choice of three (3) premium cheeses with hand-cut artisanal meats, Marcona almonds, seasonal accoutrement, and Carriage Bar Mix (contains peanuts)		<i>Build your perfect board or snack spread.</i>
<b>SMOKED SALMON BOARD</b>	\$28	<b>PORK RILLETTE (GF)</b> \$7
hand-cut smoked Atlantic salmon with artisanal cheese spread, capers, crostini, crudité, & crisps		<b>CARRIAGE BAR MIX (DF, contains peanuts)</b> \$5
<i>PRO TIP:</i> Add Adult Grilled Cheese (AGC) bites to any board for just \$8. AGC bites are not available as an a la carte item.		<b>MARCONA ALMONDS (GF, DF)</b> \$8
		<b>FRESH-SLICED PROSCIUTTO (GF, DF)</b> \$5
		<b>FRESH-SLICED CHEESE (GF)</b> \$5
		single portion of one (1): manchego, black pepper goat cheese with cranberries, chipotle cheddar, cooper hill double gloucester with onion and chive, -or- artisanal cheese spread

**CAVIAR & TIN FISH SERVICE**

**INDULGENT & SATISFYING!**

<b>CAVIAR &amp; KETTLE CHIPS (GF)</b>	\$100
warm kettle chips topped with parmesan chive sprinkle and crème fraîche, served with 1 oz. of premium sturgeon caviar.	
<b>TIN FISH DUO (GF w/o crostini)</b>	\$75
your choice of two (2): <b>sardines in oil</b> , <b>mussels in escabeche</b> , or <b>tuna belly</b> , with radishes, olives, pickled vegetables, whole grain mustard, crostini, cracker crisps, and lemon garlic aioli	
<i>PRO TIP:</i> Make it a trio for +\$25 and enjoy all three fish with full accoutrement.	
<b>TRUE CHAMPAGNE PAIRINGS (750ml)</b>	
JEAN-NOËL HATON BRUT • \$65   JEAN-NOËL HATON BRUT ROSÉ • \$70   MOUTARD PERE & FILS ROSÉ BRUT • \$74	
J.M. GOBILLARD & FILS ROSÉ BRUT • \$76   LAURENT PERRIER "LA CUVÉE" BRUT • \$70	

**BRUNCH SPECIALS AVAILABLE EVERY WEEKEND 11-2.**

\*All advertised prices are cash prices (CP\$). A 3% processing fee applies to all non-cash payments. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE  
**C A R R I A G E**

× DAUPHIN ISLAND ×

**SALADS, BOWLS, & SOUPS**

Add grilled chicken, roasted shrimp, or mini crab cakes (2) to any salad or bowl for an additional charge.

<b>BRIGHT CITRUS SALAD W/ BITTER GREENS</b>	<i>fresh seasonal citrus, endive, radicchio, romaine w/ citrus vinaigrette</i>	<b>\$14</b>
PAIRING: <b>DOMAINE DE VERQUIRE ROSÉ</b> , France		
<b>SALT &amp; HEAT ICEBURG SALAD (GF)</b>	<i>w/ pecorino, crushed olives, pickled chilies, w/ white wine vinaigrette</i>	<b>\$14</b>
PRO TIP: Add crab cakes (2) for \$14		
PAIRING: <b>PEIRANO ESTATE CHARDONNAY</b> , CA		
<b>CURRIED CHICKEN SALAD (GF)</b>	<i>yellow curry, sprouts, fresh greens, green apple, cashew tarragon pesto</i>	<b>\$18</b>
PAIRING: <b>GUIGUEN ST. BRIS SAUVIGNON BLANC</b> , France		
<b>ROASTED VEGGIE GRAIN BOWL (VG, DF)</b>	<i>quinoa, chickpeas, sauerkraut, &amp; lots of veggies w/ creamy kale pepita pesto</i>	<b>\$17</b>
PAIRING: <b>ALTOS LAS HORMIGAS MALBEC</b> , Argentina		
<b>FRENCH ONION SOUP</b> w/ Gruyere crouton		<b>\$8</b>
<b>CHILLED AVOCADO SOUP (GF)</b> w/ jumbo lump crab meat & fried fresno chilis		<b>\$18</b>
PAIRING: <b>CONQUILLA BRUT ROSÉ</b> , France		

**GRITS & GREENS YOUR WAY**

Comfort food at its best! Savory home-style collards, your choice of protein, creamy Gouda grits, & a rich tomato bacon gravy.

<b>ROASTED GULF SHRIMP</b>	<b>\$18</b>
<b>CHICKEN PICATTA</b>	<b>\$20</b>
<b>PAN-SEARED LOCAL GROPER</b>	<b>\$33</b>
PAIRING: <b>SOLENA ESTATE CHARDONNAY</b> , OR THE VICE CABERNET SAUVIGNON, CA	

**DINNER ENTREES**

Available for dinner service while supplies last.

<b>SOUTHERN CASSOULET</b>	<i>a twist on a classic w/ chicken thigh, conecuh sausage, bacon, limas, &amp; root vegetables</i>	<b>\$22</b>
PAIRING: <b>KEN WRIGHT PINOT NOIR</b> , OR		
<b>BEEF BOURGUIGNON</b>	<i>classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, &amp; pearl onions</i>	<b>\$26</b>
PAIRING: <b>KNUTTEL CABERNET SAUV.</b> , Sonoma, CA		
<b>HOUSEMADE MEATBALLS IN SAVORY BROTH</b>	<i>w/ peas, fennel, &amp; pasta</i>	<b>\$25</b>
PAIRING: <b>SOLENA ESTATE CHARDONNAY</b> , OR		

**NIGHTLY SPECIALS**

MON/WED: <b>PAN-SEARED SKIRT STEAK (GF)</b>	<i>w/ chimichurri &amp; served w/ mashed potatoes &amp; haricots verts</i>	<b>\$25</b>
PAIRING: <b>THE VICE CABERNET SAUVIGNON</b> , CA		
TUES/THURS: <b>HOMESTYLE CHICKEN POT PIE</b>	<i>classic creamy chicken w/ carrots, peas, &amp; onions topped w/ crispy golden pastry served w/ side green salad</i>	<b>\$18</b>
PAIRING: <b>PEIRANO ESTATE CHARDONNAY</b> , CA		
FRI/SAT: <b>BOURBON &amp; ESPRESSO SHORT RIBS (GF)</b>	<i>espresso-crusted beef short ribs braised in a bourbon &amp; red wine reduction served w/ mashed potatoes &amp; haricot verts</i>	<b>\$28</b>
PAIRING: <b>KNUTTEL CABERNET SAUV.</b> , Sonoma, CA		
SUN: <b>CHEF'S CHOICE!</b>		<b>MP</b>

**SIDES**

<b>MADE-FROM-SCRATCH SIDES</b>	<b>\$5</b>
SUNFLOWER SEED PASTA SALAD	
FRENCH-STYLE POTATO SALAD (GF)	
SPICY SLAW (GF)	
<b>SIDE MIXED GREEN SALAD</b>	<b>\$6</b>
<b>CRISPY KETTLE CHIPS (GF, DF)</b>	<b>\$4</b>

**FOR THE KIDS**

*served with kettle chip or fresh fruit*

PRO TIP: Add ham or turkey to any kid's item for just \$1.50.	
<b>CHEESE QUESADILLA</b>	<b>\$6</b>
<b>KID'S GRILLED CHEESE</b>	<b>\$6</b>

**SHARING FEE NOTICE:** A \$5 sharing fee applies to any salad, sandwich, entrée, or main dish that is to be shared between guests. This does not apply to appetizers that are already designed for sharing.

**CASH PRICING NOTICE (CP\$):** \*All advertised prices are cash prices (CP\$). A 3% processing fee will be applied to all non-cash payments.