

# THE CARRIAGE

× 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 that 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!*

## FEATURED WINES BY THE GLASS

Choose a *Tasting Pour*, *Standard Glass*, or our Signature 9 oz *Living Room Pour*.



TASTE

STD.  
GLASS

LIVING  
ROOM  
POUR

2.5 oz

5 oz

9 oz

### SPARKLING

CUVÉE ESTE PER ESTE, *Italy*

\$4

\$7

\$12

LA TORRE MOSCATO, *Italy*

\$4

\$8

\$14

STAFF FAV! FRENCH FOR WATER  
BRUT ROSÉ, *Washington*

\$5

\$10

\$18

LAURENT-PERRIER "LA CUVÉE"  
BRUT, *Champagne, FR*

\$11

\$22

\$39

JEAN-NOËL HATON BRUT ROSÉ  
CHAMPAGNE, *Champagne, FR*

\$11

\$22

\$39

### BLANC & ROSÉ

CORA PINOT GRIGIO, *Italy*

\$4

\$8

\$14

STAFF FAV! AQUAMARINE  
SAUVIGNON BLANC, *New Zealand*

\$5

\$9

\$16

MARANDE CHARDONNAY, *France*

\$5

\$9

\$16

LEMELSON CHARDONNAY, *OR*

\$9

\$18

\$32

LEFT COAST WHITE PINOT NOIR, *Or*

\$6

\$11

\$19

OYSTER PAIRING! OCTAVE VINHO  
VERDE, *Portugal*

\$4

\$8

\$14

MARY TAYLOR ROSÉ, *France*

\$6

\$11

\$19

AMEZTOI RUBENTIS ROSÉ, *Spain*

\$8

\$16

\$30

### RED

CORA MONTEPULCIANO, *Italy*

\$4

\$8

\$14

MONTE VELHO ROUGE, *Portugal*

\$5

\$9

\$16

EBERLE FULL BOAR RED, *California*

\$9

\$18

\$32

STAFF FAV! MARANDE PINOT  
NOIR, *OR*

\$5

\$9

\$16

KEN WRIGHT PINOT NOIR, *OR*

\$9

\$18

\$32

STAFF FAV! THE CULT CABERNET  
SAUV, *CA*

\$6

\$11

\$19

SWANSON CAB. SAUV., *Napa, CA*

\$9

\$17

\$30

### FORTIFIED WINE

QUINTA DO JAVOLI RUBY PORT, *PT*

3 oz

\$10

### DRAFT BEER

10 oz 16 oz

BUENAVEZA SALT & LIME LAGER, 4.7%

\$7

FAIRHOPE BREWING BLUE STEEL, 5.4%

\$7

DESTIN BREWING DESTIN BLONDE ALE, 5.5%

\$7

DRUID CITY HAZY MOON IPA, 5.7%

\$7

MICHELOB ULTRA, 4.2%

\$6

BRAIDED RIVER ALIVE WITH PRIDE SELTZER, 6.0

\$7

OYSTER CITY MANGO PALE ALE, 8.2%

\$7

BRAIDED RIVER SLICE N SPICE GOSE, 4.4%

\$7

KONA BIG WAVE GOLDEN ALE, 4.4%

\$7

PENSACOLA BAY RIPTIDE AMBER ALE, 5.4%

\$7

### BOTTLED BEER

MICHELOB ULTRA, MILLER LITE, CORONA EXTRA,  
CORONA LIGHT, CORONA N/A, SOL CERVEZA,  
HEINEKEN, COORS LIGHT

\$5

STELLA ARTOIS, STELLA ARTOIS LIBERTE N/A

\$6

### FROZEN N/A MOCKTAILS

VIRGIN BUSHWHACKER

\$11

VIRGIN MARGARITA

\$8

*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.

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## SEASONAL COCKTAILS

|                       |      |
|-----------------------|------|
| PEACH BASIL SPRITZ    | \$13 |
| HURRICANE PUNCH       | \$13 |
| MANGO CHILE MARGARITA | \$14 |
| TROPICAL SANGRIA      | \$14 |
| KIWI MOJITO           | \$11 |
| AMARETTO SOUR         | \$10 |
| MAE WEST SPRITZ       | \$16 |

## MARTINIS

|                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------------|------|
| CLASSIC MARTINI well gin -or- vodka served your way                                                                         | \$15 |
| JASON'S VESPER gin, vodka, Cocchi Americano w/ a twist                                                                      | \$15 |
| STRAWBERRY AZALEA Chamberyzette, vodka, pineapple, lemon, grenadine                                                         | \$14 |
| ESPRESSO MARTINI vodka, kahlua, fresh espresso<br>PRO TIP: Add floater of Bailey's for \$3 -or- Buffalo Trace Cream for \$4 | \$16 |
| ISLE DAUPHINE OYSTER MARTINI well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster, & oyster brine            | \$16 |
| PISTACHIO MARTINI amaretto, bailey's, blue curaça, pistachio                                                                | \$17 |
| INDIGO FLAME Empress indigo gin, charred grapefruit tonic, grapefruit juice                                                 | \$14 |

## FROZEN COCKTAILS

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

## LOCAL FAVORITES

|                                                                                                                        |      |
|------------------------------------------------------------------------------------------------------------------------|------|
| HOUSE MIMOSA -or- POINSETTIA bubbles w/ a splash of oj or cran just for color                                          | \$7  |
| "HOPE" our take on an APEROL SPRITZ                                                                                    | \$13 |
| "PEACE" our take on a PALOMA w/ tequila, ruby red grapefruit juice, simple syrup, charred grapefruit tonic w/ salt rim | \$12 |
| OYSTER SHOOTER local oyster served atop a shot of tito's & spicy bloody mix w/ tajin rim                               | \$14 |
| THE ULTIMATE BLOODY MARY! tito's, spicy mix, & house spices topped w/ roasted shrimp, bacon, & pickled garnish         | \$17 |
| CARAJILLO fresh espresso & liquor 43 over ice w/ espresso powder                                                       | \$14 |

## WELL LIQUORS

1.75 oz

|                                 |     |
|---------------------------------|-----|
| PLYMOUTH LONDON DRY GIN         | \$9 |
| EMPRESS INDIGO GIN              | \$9 |
| TITO'S VODKA                    | \$9 |
| JOSÉ CUERVO SILVER TEQUILA      | \$9 |
| MAKER'S MARK BOURBON            | \$9 |
| SKREWBALL PEANUT BUTTER WHISKEY | \$9 |
| CAPTAIN MORGAN WHITE RUM        | \$9 |
| KRAKEN SPICED RUM               | \$9 |
| MALIBU RUM                      | \$9 |
| BACARDI BLACK                   | \$9 |
| DEWAR'S SCOTCH                  | \$9 |

## PREMIUM LIQUORS

1.75 oz

|                            |      |
|----------------------------|------|
| CHOPIN POTATO VODKA        | \$16 |
| HENDRICK'S GIN             | \$16 |
| PATRON SILVER TEQUILA      | \$16 |
| DON JULIO REPOSADO TEQUILA | \$16 |
| CROWN ROYAL WHISKEY        | \$16 |
| RITTENHOUSE RYE WHISKEY    | \$16 |
| CHIVAS REGAL SCOTCH        | \$16 |
| REVANCHE COGNAC            | \$16 |
| WOODFORD RESERVE BOURBON   | \$16 |
| KIRK & SWEENEY RUM         | \$16 |

HAPPY HOUR  
WEEKDAYS  
3 - 6 PM



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## BITES & SHAREABLES

|                                                                                                                                                                                   |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>HOUSEMADE DIPPABLES</b> w/ choice of (1) toasted pita -or- <b>(GF)</b> 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>CLASSIC SOUTHERN DEVILED EGGS (GF)</b>                                                                                                                                         | \$8  |
| <b>CARAMELIZED ONION, BACON, &amp; GRUYERE FLATBREAD</b> sweet and savory caramelized onions with fig jam, bacon, & gruyere (individual size)                                     | \$10 |
| <b>NEW! PROSCIUTTO &amp; CALABRIAN CHILI FLATBREAD</b> w/ hot honey (individual size)                                                                                             | \$12 |
| <b>NEW! LAMB SLIDERS (2)</b> w/ yogurt tahini sauce on brioche                                                                                                                    | \$18 |

## FROM THE SEA

*Gulf-forward, locally-sourced 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>                                                                  |             |
| <b>GARLIC &amp; HERBS -or-</b>                                                                                | ½ doz. \$25 |
| <b>BACON, HERBS, &amp; LEMON</b>                                                                              | ½ doz. \$25 |
| <b>HAND-SHUCKED LOCAL <u>ISLE DAUPHINE</u> OYSTERS**</b>                                                      | MP          |
| <b>(GF, DF)</b> ½ doz. or 1 doz. on the half shell with seasonal mignonette and spicy Carriage cocktail sauce |             |

## GULF SEAFOOD TOWERS

**FRESH & LOCAL!**

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

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| <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 |
| chef's choice of three (3) premium cheeses with hand-cut artisanal meats, Marcona almonds, seasonal accoutrement, and Carriage Bar Mix (contains peanuts) |      |
| <b>SMOKED SALMON BOARD</b>                                                                                                                                | \$28 |
| hand-cut smoked Atlantic salmon with artisanal cheese spread, capers, crostini, crudité, & crisps                                                         |      |
| <i>PRO TIP: Add Adult Grilled Cheese (AGC) bites to any board for just \$8. AGC bites are not available as an a la carte item.</i>                        |      |

## A LA CARTE ADD-ONS

*Build your perfect snack spread or add to any board.*

|                                                                                                                                                                                               |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>CARRIAGE BAR MIX (DF, contains peanuts)</b>                                                                                                                                                | \$5 |
| <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, port blue, -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: Make it a trio for +\$25 and enjoy all three fish with full accoutrement.</i>                                                                                                                              |       |
| <b>TRUE CHAMPAGNE PAIRINGS (750ml)</b>                                                                                                                                                                                 |       |
| <b>JEAN-NOËL HATON BRUT • \$65</b>   <b>JEAN-NOËL HATON BRUT ROSÉ • \$70</b>   <b>MOUTARD PERE &amp; FILS ROSÉ BRUT • \$74</b>                                                                                         |       |
| <b>J.M. GOBILLARD &amp; FILS ROSÉ BRUT • \$76</b>   <b>LAURENT PERRIER "LA CUVÉE" BRUT • \$70</b>                                                                                                                      |       |

## BRUNCH SPECIALS AVAILABLE WEEKENDS 11-3.

\*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.

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## SOUPS & SALADS

Made from scratch in house daily using fresh local ingredients.

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

|                                                                                                                                          |        |      |
|------------------------------------------------------------------------------------------------------------------------------------------|--------|------|
| <b>NEW! CLASSIC GAZPACHO (VG, DF, GF)</b> chilled puree of rainbow bell pepper, tomato, & cucumber w/ brunoise garnish                   | (bowl) | \$9  |
| <b>GULF SHRIMP, CORN, &amp; TOMATO CHOWDER</b>                                                                                           | (bowl) | \$16 |
| <b>PEACH, TOMATO, &amp; FETA SALAD (GF)</b> w/ candied jalapeño dressing                                                                 |        | \$18 |
| <b>CURRIED CHICKEN SALAD (GF)</b> roasted chicken, yellow curry, black currants, sprouts, greens, apple, basil pesto                     |        | \$18 |
| <b>NEW! GULF SHRIMP WEDGE SALAD</b> roasted tail-on gulf shrimp, old bay breadcrumbs, hot sauce dressing (available GF sans breadcrumbs) |        | \$22 |
| <b>MEDITERRANEAN MEDLEY (VG, GF)</b> hummus, olives, parsley salad, falafel, and tahini sauce over a bed of greens                       |        | \$20 |

## SANDWICHES & ROLLS

Sandwiches/rolls served with one standard side. Upgrade standard side to a **Mixed Green Salad** for +\$2, a **Cup of Chilled Gazpacho** for +\$2, or a **Cup of Shrimp, Corn, & Tomato Chowder** for +\$6.

|                                                                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>ADULT GRILLED CHEESE PANINI</b> mozzarella, gouda, swiss, prosciutto, garlic aioli                                                                                    | \$15 |
| <b>CURRIED CHICKEN SALAD SANDWICH</b> roasted chicken, yellow curry, black currants, greens, apple, & pesto on toasted sourdough                                         | \$18 |
| <b>NEW! GREEK LAMB BURGER</b> housemade lamb patty, Mediterranean spices, tzatziki, tomato, bell pepper, cucumber, red onion, Kalamata olives & feta on toasted ciabatta | \$20 |
| <b>GULF SHRIMP ROLL</b> housemade shrimp salad on a garlic butter-brushed toasted brioche roll                                                                           | \$22 |
| <b>SPICY CAJUN REDFISH REUBEN</b> pan-seared Gulf redfish, cajun remoulade, sauerkraut, and swiss cheese on toasted ciabatta                                             | \$22 |

## GRITS & GREENS YOUR WAY

**FILLING & DELICIOUS!**

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

|                                                                   |                                                        |                                                         |
|-------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------------|
| <b>ROASTED GULF SHRIMP</b> \$18<br>tail-on shrimp (GF SANS GRAVY) | <b>PAN-SEARED GULF REDFISH</b> \$24<br>(GF SANS GRAVY) | <b>PAN-SEARED LOCAL GROUPER</b> \$33<br>(GF SANS GRAVY) |
|-------------------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------------|

## ENTRÉES

**ASK ABOUT OUR NIGHTLY CHEF SPECIALS!**

|                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------|------|
| <b>CHICKEN PICATTA MASH</b> roasted chicken over garlic mashed potatoes topped w/ buttery lemon-caper sauce          | \$20 |
| <b>LOADED MASHED POTATO BOWL (GF)</b> w/ roasted Gulf tail-on shrimp, Conecuh sausage, caramelized onion, & Gruyere  | \$21 |
| <b>HOMESTYLE CHICKEN POT PIE</b> creamy chicken w/ carrots, peas, & onions w/ golden pastry served w/ side salad     | \$25 |
| <b>BEEF BOURGUIGNON</b> classic french stew of beef braised in red wine w/ bacon, mushrooms, carrots, & pearl onions | \$26 |

## A LA CARTE SIDES

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

### FOR THE KIDS

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

## DESSERTS

|                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| <b>CHOCOLATE BREAD PUDDING</b> w/ bourbon caramel                                       | \$11 |
| <b>GINGER MOLASSES COOKIE SANDWICHES (2)</b> w/ bourbon cream cheese filling (21+ only) | \$8  |
| <b>CHEESE COURSE w/ GINGER BISCUITS, FIG SPREAD, &amp; CHOCOLATE</b>                    | \$16 |
| <b>NEW YORK-STYLE CHEESECAKE</b> w/ coulis                                              | \$11 |
| <b>AFFOGATO</b> vanilla ice cream drowned in espresso                                   | \$11 |
| <b>TILLAMOOK VANILLA ICE CREAM</b>                                                      | \$6  |

**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 (CPS):** \*All advertised prices are cash prices (CP\$). A 3% processing fee will be applied to all non-cash payments. **MENU VERSION: 8/6/26**