

Brunch

SATURDAY / SUNDAY ONLY

ENTREES

TRADITIONAL BREAKFAST 16
Two Eggs. Waffle or Pancakes. Bacon or Sausage. Biscuit.

POINT (B)ENEDICT 16
Biscuit. Ham. Poached Egg. Hollandaise Sauce. Potato Hash

BREAKFAST TACOS 15
Hand Made Tortillas. Scrambled Eggs. Chorizo, Bacon or Sausage. Cheese. Pico de Gallo. Potato Hash.

BUTCHER'S CHOICE OMELET 16
Three Egg Omelet. Bacon. Sausage. Chorizo. Cheddar Cheese. Rosemary Aioli. Potato Hash.

FARMER'S FAVORITE OMELET 15
Three Egg Omelet. Tomato. Spinach. Onion. Bell Pepper. Goat Cheese. Creamy Pesto Aioli. Potato Hash.

POINT B OMELET 16
Three Eggs. Abundant Potato Hash, POINT (B)acon. Lemon Dijon Aioli.

BUTTERMILK PANCAKES OR WAFFLES 15
Two pancakes or waffles. Bacon or sausage. Maple syrup. Fruit Compote.

AVOCADO TOAST 15
Smashed avocado. Cherry tomato. Pickled red onion. Feta. Microgreens. Toasted sourdough. Everything seasoning.

HANDHELDS *Served with Fries* 16

ON POINT (B)URGER
Steak & Pork Grind. Bacon. Smoked Cheddar. Organic Greens. Vine Ripe Tomato. Potato Bun. Choice of: Onion Bacon Jam, Tomato Jam, TN Chow Chow.

THE DAGWOOD
Slow Roasted Turkey. Black Forest Ham. Candied Bacon. Organic Greens. Tomato. Smoked Cheddar. Wheatberry Toast. Dijon Horseradish Dipping Sauce.

JOLENE'S CHICKEN SALAD
Perfectly cooked chicken with a creamy, sweet and savory, citrus-forward aioli. Pears and walnuts. Candied Bacon. Organic Greens. Vine-Ripe Tomato. Toasted Wheatberry.
Add Smoked Cheddar +1

SIDES 6

SAUSAGE
BACON
POTATO HASH
CRUSHED SEASONED POTATOES
BISCUIT
WAFFLE
PANCAKE
SEASONAL FRESH FRUIT

BOWLS

POINT (B)OWL 16
Two eggs made to order. Seasonal hash. Mushrooms. Tomatoes. Avocado. Cotija cheese.

SOUTHERN BOWL 15
Two eggs made to order. Biscuit. Sausage gravy.

SHRIMP & GRITS 18
LIghtly Blackened Shrimp, Pimento Cheese Grits, Conecuh Sausage, Red Pepper Coulis, Local Green Onion.

PASTAS *Served with Garlic Parmesan Bread*

BOLOGNESE POMODORO 16
Slowly Simmered Bolognese. Pomodoro. Shaved Parmesan. Fresh Herbs.

PESTO CREAM 14
Pesto Cream Sauce. Spinach. Tomato. Shaved Parmesan.

MARINARA 14
Housemade Marinara. Fresh Tomatoes. Garlic. Fresh Herbs.

ADD ONS

Chef Dusted & Pane'ed Chicken +$8
Point B Grilled Shrimp w/ Herb Butter +$10
Cabernet Braised Portabella Filets +$7
2 Filet Medallions w/ Alouette & Tomato Demi +$19

BRUNCH BOARDS

BOARD SERVES 2 / 34
BOARD SERVES 4 / 65

TRADITIONAL BRUNCH
Scrambled eggs. Bacon. Sausage. Waffles. Pancakes. Potato Hash. Biscuits.

TACO BRUNCH
Scrambled eggs. Bacon. Sausage or Chorizo. Waffles. Pancakes. Potato Hash. Hand-Made Tortillas. Salsa

EMBRACE YOUR BISCUIT
Point (B)iscuit. Southern Gravy. Locally Sourced Jams. Bacon. Sausage. Scrambled Eggs. Potato Hash.

Cocktails

MIMOSA
10
Choose from:
Orange. Pineapple. Cranberry. Peach.

MIMOSA BOARD
42
Bottle of Bubbles + 4 Juices
Orange. Pineapple. Cranberry. Peach.

BLOODY MARY
17
Tito's + Blood Mary Mix + Benton's Bacon + Shrimp Cocktail + Stuffed Olive + Mini Charcuterie + Celery + Pickled Veggies

Lunch

BITES 14

CRAB RANGOON DIP
Sea Salt Wontons. Sweet Thai Chili. Chives.

POINT (B)RIE & WHIPPED GOAT CHEESE
Seasonal Compote. Local Jams. Crispy Naan.

FRESH GUACAMOLE
Mashed Avocado. Pico de Gallo. Lime. Tortilla Chips.

SHAKSHUKA
Eggs Poached in Sauce of Tomato, Olive Oil, Peppers, Onion & Garlic. Crispy Naan.

CHICKEN SALAD CRISPS
Perfectly cooked chicken with a creamy, sweet and savory, citrus-forward aioli. Served with Crispy Naan.

HANDHELDS *Choice of Side* 16

ON POINT (B)URGER
Steak & Pork Grind. Bacon. Smoked Cheddar. Organic Greens. Vine Ripe Tomato. Potato Bun. Choice of: Onion Bacon Jam, Tomato Jam, TN Chow Chow.

THE DAGWOOD
Slow Roasted Turkey. Black Forest Ham. Candied Bacon. Organic Greens. Tomato. Smoked Cheddar. Wheatberry Toast. Dijon Horseradish Dipping Sauce.

"CARVER'S CHOICE CUTS" STACK
House Roast Beef. Horseradish Cheddar. Organic Greens. Vine Ripe Tomato. Rosemary Aioli. Potato Bun. Au Jus.

PULLED PORK STACK
Slow Cooked Pork Shoulder. BBQ. Sweet Thai Chili. Onion Petal.

THE CUBAN
Sliced Ham. Pulled Pork. Creamy Mornay. Apple & Bacon-Braised Cabbage. Sweet & Spicy Pickles. Zesty Mustard Sauce. Pressed Cuban Bread.

JOLENE'S CHICKEN SALAD
Perfectly cooked chicken with a creamy, sweet and savory, citrus-forward aioli. Pears and walnuts. Candied Bacon. Organic Greens. Vine-Ripe Tomato. Toasted Wheatberry. Add Smoked Cheddar +1

SALADS

SEASONAL HARVEST 16
Ask your server about the Chef's seasonal and fresh selection to encapsulate this amazing time of year.

SHRIMP LOUIE 17
Abundant Shrimp. Sliced Egg. Avocado. Cucumber. Greens. Cherry Tomato. Crostini. Louie Dressing.

ROMA CRUNCH SALAD 12
Blue Cheese Crumbles. Lardons. Cherry Tomatoes. Avocado. Balsamic Reduction. House Dressing.

POINT B CAESAR 12
Romaine Crunch. Shaved Parmesan. House-Made Caesar.

HOUSE 12
Mixed Greens. Smoked Cheddar. Tomato. Sliced Egg. Cucumber. Carrots. Lardon. House Dressing.

PASTAS *Served with Garlic Parmesan Bread*

BOLOGNESE POMODORO 16
Slowly Simmered Bolognese. Pomodoro. Shaved Parmesan. Fresh Herbs.

PESTO CREAM 14
Pesto Cream Sauce. Spinach. Tomato. Shaved Parmesan.

MARINARA 14
Housemade Marinara. Fresh Tomatoes. Garlic. Fresh Herbs.

ADD ONS
Chef Dusted & Panéed Chicken +$8
Point B Grilled Shrimp w/ Herb Butter +$10
Cabernet Braised Portabella Filets +$7
2 Filet Medallions w/ Alouette & Tomato Demi +$19

TACO PLATE 16
Hand-Made Tortillas, Cotija Cheese, Pico de Gallo, Chipotle Slaw, Salsa, Tortilla Chips. Choose from: Roasted Chicken. Shrimp. Pulled Pork. Seasonal Veggies.

SIDES 6
HARICOT VERTS
POINT B MAIZE
POINT B FRIES
SWEET POTATO WAFFLE FRIES
CRUSHED SEASONED POTATOES
SIDE HOUSE SALAD
SIDE CAESAR SALAD
THE WEDGE

Dinner

This menu is temporary while we build an exciting new menu!

Entrees

APPETIZERS

CHARCUTERIE 19
Assorted Meats & Cheeses. Whipped Chevre. Locally Sourced Jams. Pickled Veggies. Candied Pistachios. Chocolate. Crostini.

CRAB RANGOON DIP 16
Sea Salt Wontons. Sweet Thai Chili. Chives.

POINT (B)RIE & WHIPPED GOAT CHEESE 16
Seasonal Compote. Local Jams. Crispy Naan.

GUACAMOLE 15
Mashed Avocado. Pico de Gallo. Lime. Tortilla Chips.

865 SHREDDED PORK NACHOS 18
Sea Salt Wontons. Pulled Pork. Black Forest Ham. BBQ. Sweet Thai Chili. Jack Cheese. Avocado. Cotija Cheese. Ciantro Lime Crema.

SHAKSHUKA 14
An Egg Poached in Sauce of Tomato, Olive Oil, Peppers, Onion & Garlic. Crispy Naan.

SEAFOOD STARTERS

HALF BAKERS DOZEN OYSTERS 20
7 Gourmet Raw Oysters. Horseradish. Bloody Mary Cocktail. Mignonette.

SHRIMP COCKTAIL 15
Jumbo Shrimp. House-Made Cocktail Sauce.

SALADS

SEASONAL HARVEST 22
Ask your server about the Chef's seasonal and fresh selection to encapsulate this amazing time of year.

SHRIMP LOUIE 22
Seasonal Shrimp. Sliced Egg. Avocado. Cucumber. Greens. Cherry Tomato. Croutons. Louie Dressing.

NORTH ATLANTIC HADDOCK 34
7 oz Seared North Atlantic Haddock. Greens. Avocado. Cucumber. Cherry Tomato. Crushed Pistachios. Dried Cranberry. Croutons. Caper Dill Vinaigrette.

ROMA CRUNCH 12
Blue Cheese Crumbles. Lardons. Cherry Tomatoes. Avocado. Balsamic Reduction. House Dressing.

POINT (B) CAESAR 12
Crunchy Romaine. Shaved Parmesan. House Caesar.

HOUSE 12
Mixed Greens. Smoked Cheddar. Tomato. Cucumber. Carrot. Sliced Egg. Lardon. House Dressing.

PASTAS

BOLOGNESE POMODORO 24
Slowly Simmered Bolognese. Pomodoro. Shaved Parmesan. Fresh Herbs.

PESTO CREAM 22
Pesto Cream Sauce. Spinach. Tomato. Shaved Parmesan.

THE ALFREDO 20
House Alfredo. Shaved Parmesan.

MARINARA 20
Housemade Marinara. Fresh Tomatoes. Garlic. Fresh Herbs.

ADD ONS

Chef Dusted & Panéed Chicken +$8

Point B Grilled Shrimp w/ Herb Butter +$10

Cabernet Braised Portabella Filets +$7

2 Filet Medallions w/ Alouette & Tomato Demi +$19

SIDES 6

HARICOT VERTS
POINT B MAIZE
POINT B FRIES
SWEET POTATO WAFFLE FRIES
CRUSHED SEASONED POTATOES
SIDE HOUSE SALAD
SIDE CAESAR SALAD
THE WEDGE

FROM THE KITCHEN

All entrees from the kitchen are composed plates.

BLUE RIBBON CHICKEN 28
Panéed Tender Chicken, stuffed with savory italian hams, melted cheeses and finished with a creamy dijon sauce. Accompaniments: Capellini d'Angelo in Alfredo. Haricot Verts.

SHRIMP & GRITS 28
LIghtly Blackened Shrimp, Pimento Cheese Grits, Conecuh Sausage, Red Pepper Coulis, Local Green Onion. Accompaniments: Point (B) Maize

NORTH ATLANTIC HADDOCK 38
North Atlantic Sourced, Mild & Flaky. Finished w/ lemon Forward, Garlic Reduction. Accompaniments: Capellini d'Angelo in Alfredo. Haricot Verts. Crostini.

TOURNEDOS POINT (B) 48
Medallions of Beef. Garlic Crouton. Allouette & Tomato Demi. Accompaniments: Seasonal Crushed Potatoes. Stuffed Tomato.

ON POINT (B)URGER 19
Steak & Pork Blend Grind. Bacon. Smoked Cheddar. Organic Greens. Vine Ripe Tomato. Potato Bun. Point B Fries.
Choice of:
Onion Bacon Jam, Tomato Jam, TN Chow Chow