



Dumbwaiter Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research
This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

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The U.S. Fast-Casual Restaurant Industry
A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

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For the Table

ITEM	PRICE
South Brussels Sprouts Bacon lardons, shaved red onion, and honey balsamic dressing.	\$13.00
Half Baked Oysters Prepared in cast iron topped with spinach, artichoke, and mozzarella cheese.	\$22.00
Grilled Marinated Shrimp Blackened shrimp served on a bed of fresh greens.	\$14.00
Blackened Tuna Served on asian slaw with a soy glaze.	\$16.00
Fried Green Tomatoes Creole mozzarella, conecuh, bacon, and crab cream sauce.	\$13.00
Deep Fried Pimento Breaded pimento cheese, apple bacon jam, and candied onions.	\$10.00

Signature Dishes

ITEM	PRICE
Shrimp And Grits Stone ground cheddar grits, conecuh sausage, and cream reduction	\$28.00
Tensaw Tournedos Twin 4 ounce filet medallions, grilled shrimp, goat cheese scallion mashed potatoes, grilled asparagus, and bourbon pepp...	\$43.00
Hook To Table Fresh fish, stone ground cheddar grits, bacon caramelized green beans, and conecuh shrimp cream sauce.	\$33.00
Dumbwaiter Chop Steak 12 ounce ground wagyu, goat cheese scallion mashed potatoes, sautéed onions, green and red bell peppers, and house made...	\$29.00

Supper

ITEM	PRICE
Vegetable Pasta Oil based fettuccine pasta with seasonal vegetables.	\$24.00
Deep Fried Pork Chop (Single Cut) Served with collard greens, goat cheese scallion mashed potatoes, and a house made brown gravy.	\$30.00
Deep Fried Pork Chop (Double Cut) Served with collard greens, goat cheese scallion mashed potatoes, and a house made brown gravy.	\$38.00
Stuffed Chicken Breast Stuffed with spinach, and mozzarella served on a bed of ricotta spinach ravioli, asparagus, and topped with a lemon butt...	\$37.00
Pot Roast On A Plate Braised short rib, goat cheese scallion mashed potatoes, baby carrots, and bleu cheese crumbles.	\$35.00
Meat And Potatoes Wagyu flat iron, potato hash, sautéed bell peppers, and onions topped with chimichurri.	\$29.00
Creole Seafood Pasta Fettuccine, sausage, shrimp, crab, and creole cream.	\$34.00
Seared Scallops On a fresh bed of fennel and fruit, and arugula salad with a tarragon butter sauce.	\$27.00

Roughage

ITEM	PRICE
Caesar Salad Romaine, house made dressing, crostini, and parmesan cheese.	\$10.00
Wedge Salad Baby wedge, tomato, red onion, hardboiled egg, bleu cheese crumbles, bacon lardons, and smoked bleu cheese dressing.	\$12.00
Caprese Salad Sliced mozzarella, tomatoes, sweet basil, and a balsamic reduction.	\$15.00
Mixed Greens Sliced apple, craisins, goat cheese, fried pecans, and honey balsamic.	\$11.00
Soup Du Jour	\$10.00

Embellishments

ITEM	PRICE
Grilled Asparagus	\$6.00
Mashed Potatoes	\$4.00
House Cut Fries	\$4.00
Cheddar Grits	\$4.00
Chefs Vegetables	\$6.00
Bacon Caramelized Green Beans	\$6.00