



Southern Ale House

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Top Menu Items

ITEM	PRICE
Prime Rib Rolls	\$11.00
Ale House Burger	\$12.00
House Style Chicken Tenders	\$13.00
Ale House Ribeye	\$26.00

Get 'Ya Started

ITEM	PRICE
Buffalo Bleu Cheese Chips House fried chips, bleu cheese crumbles, green onions, and Ale House Buffalo sauce.	\$8.00
Prime Rib Rolls (Get 'Ya Started) Smoked prime rib, onions, red bell peppers, jalapenos, and bleu cheese crumbles rolled in a shell and lightly fried. Ser...	\$11.00
Dixie Fries House cut fries, sweet and tangy North River sauce, chopped thick cut bacon, melted cheddar and Jack cheeses, green onio...	\$10.00
Bacon Cheese Fries House cut fries with melted cheddar and Jack cheeses, topped with chopped thick cut bacon.	\$10.00
Fried Pork Skins A Southern delicacy! Served with Ale House Buffalo sauce on the side.	\$5.00
Buffalo Pimento Cheese Dip Warm dip made with house made pimento cheese and Ale House Buffalo sauce. Served with house fried chips.	\$7.00
Biscuit and Honey Jumbo buttermilk biscuit served with a side of honey.	\$3.00
Burger Sliders 4 mini burgers on sweet potato rolls topped with house made pimento cheese.	\$11.00
Bama Chicken Sliders 4 flame broiled chicken breast quarters covered in white BBQ sauce on sweet potato rolls.	\$10.00
Hand Battered Chicken Tenders Buttermilk brined, hand battered and lightly fried, served with Slap Yo' Mamma dipping sauce.	\$8.00
Stuffed Potato Skins Filled with house made pimento cheese and topped with chopped thick cut bacon.	\$10.00

Fresh Greens

ITEM	PRICE
Chicken Chopped Wedge Salad Chopped iceberg, chicken strips, chopped thick cut bacon, grape tomatoes, green onions, blue cheese crumbles, house made...	\$11.00
Shrimp Spinach Salad Spinach leaves, sauteed shrimp, thick cut bacon, jack cheese, grape tomatoes, fresh orange slices, candied almonds and s...	\$13.00
Black and Bleu Salad Chopped romaine, grilled steak strips, roasted red bell pepper, red onions, fresh cucumber, bleu cheese crumbles, and ho...	\$13.00
Chicken Southern Caesar Salad Chopped romaine, chicken strips, chopped bacon, grape tomatoes, Parmesan cheese, house made biscuit croutons and tossed...	\$11.00

Burgers and Sandwiches

ITEM	PRICE
Ale House Burger (Burgers and Sandwiches) Thick cut bacon, grilled onion, American cheese, arugula, sliced tomato, and Ale House steak sauce.	\$12.00
Pickle Burger Thick cut bacon, arugula, American cheese, fried pickles, and Slap ‘Yo Mamma sauce.	\$12.00
Catfish Sandwich Alabama farm raised beer battered and fried golden to crispy perfection with arugula, tomato and house tartar sauce.	\$11.00
Black and Bleu Burger House made bleu cheese spread, Cajun red onions and thick cut bacon strips.	\$12.00
Yard Bird Grilled chicken breast, thick cut bacon strips, American cheese, arugula, sliced tomato and Slap ‘Yo Mamma sauce.	\$11.00
Buffalo Bird Lightly fried breast tossed in Ale House Buffalo sauce, thick cut bacon, jack cheese, arugula, tomato and ranch dressing...	\$11.00

Biscuit Sandwiches

ITEM	PRICE
Bama Chicken Sandwich Grilled chicken breast covered in white BBQ sauce.	\$10.00
The Meme Buttermilk brined hand battered tenders and thick cut bacon covered in white gravy.	\$10.00
The Corbell Sandwich Prime rib smoked in-house and thinly sliced with horseradish cream sauce.	\$11.00
Biscuit Burger 1/2 lb. Angus beef patty topped with pimento cheese and thick cut bacon.	\$12.00

Main Plates

ITEM	PRICE
House Style Chicken Tenders (Main Plates) Buttermilk brined, battered in house and lightly fried, served with 2 vittles.	\$13.00
Creole BBQ Shrimp and Grits Sauteed Gulf shrimp, Mississippi sausage, and Creole-style BBQ sauce over cheese grits with collard greens.	\$16.00
Grilled Chicken Breast 8 oz. chicken breast covered in a secret blend of spices and served with 2 vittles.	\$13.00
Grilled Cobia 6 oz. fillet seasoned with a blend of house seasonings and topped with roasted tomato salsa and served with 2 vittles.	\$18.00
Balsamic Glazed Salmon 8 oz. grilled with a balsamic glaze finish and served with 2 vittles.	\$20.00
Ale House Ribeye (Main Plates) 12 oz. hand cut, grilled to your liking, glazed in our Ale House steak sauce and served with 2 vittles.	\$26.00
Bacon Wrapped Meatloaf Wrapped in thick cut bacon, grilled and topped with house made tomato jam glaze, served over mashed potatoes and with 1...	\$14.00
BBQ Smothered Chicken 8 oz. breast tossed in Ale House BBQ sauce, grilled and topped with chopped thick cut bacon and melted cheddar and jack...	\$14.00
Fish and Tater Alabama farm raised catfish, beer battered and fried golden to crispy perfection, served with house cut fries, ranch sla...	\$14.00

Vittles	
ITEM	PRICE
Steamed Broccoli	\$2.00
Pimento Mac and Cheese	\$2.00
Grilled Asparagus	\$2.00
Ranch Slaw	\$2.00
Chipotle Collard Greens	\$2.00
Mashed Potatoes	\$2.00
Sweet Potato Tots	\$2.00
Hand Cut Fries	\$2.00
Hashbrown Casserole	\$2.00
House Fried Chips	\$2.00
Fresh Seasonal Fruits	\$2.00
House Side Salad	\$2.00
Wedge Side Salad	\$2.00
Beverages	
ITEM	PRICE
Soda	\$2.50
Tea	\$2.50
Coffee	\$2.50