

HUNTSVILLE

300 FRANKLIN STREET SE

ALABAMA

BILL OF FARE  
CHEF JAMES BOYCE

# COMMERCE KITCHEN

Tonight's Supper

## Starters & Snacks

 SOUP DU JOUR  
bowl..... \$9.00

MARYLAND CRAB CAKES  
sriracha remoulade..... \$17.00

CRISPY FRIED BRUSSELS  
SPROUTS  
ponzu sauce..... \$12.00

FRIED GREEN TOMATOES  
AND PIMENTO CHEESE  
smoked paprika aioli,  
hot sauce..... \$14.00

CORNMEAL CRUSTED  
GULF OYSTERS\*  
cajun sauce ..... \$16.00

STREET TACOS\*  
choice of - braised beef,  
grilled chicken,  
or seared shrimp,  
fried green tomato, black beans,  
jalapeno slaw, spicy aioli ... \$18.00



"HOT" FRIED  
CHICKEN BITES  
jicama-cucumber slaw, hot sauce,  
white bbq vinegar sauce .... \$12.00

ARTISAN MEAT AND  
CHEESE PLATE  
seasonal fruit, nuts,  
honey, crostini ..... \$18.00

WE ARE DEDICATED TO SERVING  
FINE LOCAL INGREDIENTS AT  
THE VERY HEIGHT OF THEIR  
SEASON & FRESHNESS



## Salads

FRIED GOAT CHEESE  
mixed greens, cranberries, pecans,  
champagne vinaigrette..... \$13.00

LOADED WEDGE\*  
blue cheese, bacon, tomatoes,  
carrots, red onion ..... \$14.00

CAESAR  
garlic croutons, cherry tomatoes,  
shaved parmesan ..... \$13.00

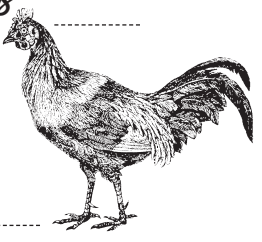
SALAD OF SEVEN WONDERS  
quinoa, kale, edamame, cucumber,  
tomatoes, citrus, sunflower seeds,  
sesame-mirin vinaigrette .... \$15.00

SESAME SEARED  
AHI TUNA\*  
chopped romaine, tomatoes,  
peanuts, ginger vinaigrette.. \$16.00



## Additions

CHICKEN +\$7  
SALMON +\$10  
SHRIMP +\$10  
BEEF +\$13



## From the Grill

FILET MIGNON\* 8 oz \$40.00  
RIBEYE\* 14 oz..... \$38.00  
garlic mashed potatoes,  
haricots verts, bordelaise sauce

COFFEE CRUSTED  
NEW YORK STRIP\*  
yukon gold potato hash,  
asparagus, espresso sauce ... \$38.00

## ON THE SIDE \$6

Dijon Collard Greens\*

Steamed Broccoli\*

Cheddar Bacon Mac & Cheese

Garlic Mashed Potatoes\*

Sweet Potato Fries\*

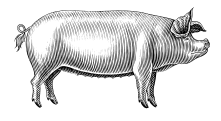
Parmesan Fries\*

Onion Rings

## Entrées

HERB ROASTED  
HALF CHICKEN  
yukon gold potato hash,  
braised collards..... \$24.00

TASTY!



PORTERHOUSE  
PORK CHOP\* 14 oz  
bacon mac & cheese,  
crispy brussels sprouts..... \$27.00

PAN SEARED RAINBOW  
TROUT  
carolina gold rice, creamy spinach,  
lemon butter ..... \$28.00

GULF SHRIMP &  
FALLS MILL GRITS\*  
crispy bacon, parmesan,  
cream sauce..... \$24.00

ROASTED HARISSA  
SALMON\*  
jasmine rice, ratatouille,  
ponzu..... \$26.00

BRAISED ANGUS  
SHORT RIB RAVIOLI  
blistered tomatoes,  
shaved parmesan ..... \$18.00

ANGUS CHEESEBURGER  
1/2lb patty, with fries..... \$16.00

IMPOSSIBLE BURGER  
1/2lb patty, with fries..... \$16.00

ADD PIMENTO CHEESE +\$1  
ADD BACON +\$2  
ADD FRIED EGG +\$2  
GLUTEN FREE BUN +\$2

NIGHTLY

<p><b>Monday</b></p> <p>BUTTERMILK FRIED CHICKEN</p> <p>cheddar mac n' cheese, haricot verts, country gravy</p> <p>\$21.00</p>	<p><b>Tuesday</b></p> <p>HOMESTYLE COUNTRY POT ROAST</p> <p>garlic mashed potatoes, broccoli</p> <p>\$26.00</p>	<p><b>Wednesday</b></p> <p>BOURBON &amp; COLA BRAISED BRISKET</p> <p>potato hash, braised collard greens</p> <p>\$32.00</p>	<p><b>Thursday</b></p> <p>CORNMEAL CRUSTED FRIED CATFISH</p> <p>coleslaw, french fries</p> <p>\$23.00</p>	<p><b>Fri &amp; Sat</b></p> <p>14 OZ. PRIME RIB*</p> <p>potato-garlic purée, broccoli, au jus</p> <p>\$35.00</p>
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FEATURE

PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. KINDLY NOTIFY OUR STAFF IF YOU OR ANYONE IN YOUR PARTY SUFFERS FROM A FOOD ALLERGY. (\*Gluten-Free)

MON. - FRI. SAT. BRUNCH SAT. DINNER SUN. BRUNCH SUN. SUPPER

11:00 AM TO 10:00 PM 10:30 AM TO 3:00 PM 4:00 PM TO 10:00 PM 10:30 AM TO 3:00 PM 4:00 PM TO 8:00 PM

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.