



APPETIZERS

LUMP CRAB CAKES	20
2 Lump Crab Cakes Served with Our Lime Infused Remoulade Sauce	
THE CRISPY ROOSTER	15
4 Crispy Deviled Eggs Filled W/ Velvet Yolk Garnished with Bacon Apricot Jam	
CRAB CLAWS	MP
Succulent Sautéed Crab Claws Finished in Our Herb & Garlic White Wine Butter Sauce. (½ Pound or 1 Pound) + Served Fried or Sauteed	
FRIED GREEN TOMATO TOWER	17
3 Slices of Local Green Tomatoes Fried Layered with Whipped Feta Cheese, Balsamic Drizzle, and Roasted Red Pepper Sauce	
SAUTÉED SHRIMP MASHED AVOCADO TOAST	23
Sautéed Shrimp, Creamy Fresh Avocado Spread Across Toasted Bread Topped with Roasted Red Peppers, Diced Tomatoes, Feta Cheese, and Herb Infused Olive Oil	
MINI CONECUH CORN DOGS	16
Conecuh Sausage Wrapped in Maple Corn Batter on a Stick, Served with Spicy Mustard & Syrup Dipping Sauce	
WING MEDLEY	25
20 Piece Wing Available Flavors: Bourbon Glaze, Japanese Peach, Mild, Honey BBQ + All Flats 2.00 Up Charge	
OYSTER ROCKAFELLA	MP
Half shell Oyster, Spinach Cream Bacon, Panko Parmesan Crust (½ Dozen or Full Dozen)	
SEAFOOD DIP	20
Vybz Signature Seafood Dip Served with Floured Tortilla Chips Topped with Parmesan, Green Onions, and Diced Tomatoes	
SALMON TACOS	22
3 Jerk Salmon Tacos Served with Shredded Cabbage, Diced Tomatoes, and Topped with Jamaican Relish Cream Sauce	

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18% GRATUITY ADDED TO ALL CHECKS

ENTRÉES

PORK CHOP (WINE PAIRING): BLACK STALLION PINOT NOIR 40

2 Center Cut Pork Chops, Topped with Vybz Signature Herb Butter, + Served with Sweet Potatoes, Collard Greens, and Peach Cornbread (Grilled or Fried)

LAND & SEA (WINE PAIRING): RAEBURN CABERNET 45

12 oz ribeye, Fried Catfish, 3 large shrimp herb compound butter served with side of your choice

SHRIMP CREOLE PASTA (WINE PAIRING): ANGELINE VINYARDS CHARDONNAY 35

Penne pasta tossed in a mild savory cream sauce w/ Lobster & shrimp, garlic, onion and peppers

BLACKENED CHICKEN PASTA (WINE PAIRING): ANGELINE VINEYARDS CHARDONNAY 30

8oz Blackened Chicken Breast with Vybz Homemade Alfredo Sauce Served with Penne Pasta, Diced Tomatoes, Red Onion, And Peppers Topped with Parmesan Cheese

T BONE STEAK 16OZ (WINE PAIRING): RAEBURN CABERNET 45

Comes with Vybz Signature Herb Compound Butter + Served with Side of Your Choice

CHEFS CUT 8OZ FILET 35

Comes with Vybz Signature Herb Compound Butter + Served with Side of Your Choice

RIBEYE 12OZ (WINE PAIRING): RAEBURN CABERNET 40

Comes with Vybz Signature Herb Compound Butter + Served with Side of Your Choice

SALMON OSCAR (WINE PAIRING): THE CROSSINGS SAUVIGNON BLANC 28

Lump Crab, Grilled Asparagus, Rice Pilaf, Lemon Butter Capers Sauce Garlic

LAMB CHOPS (WINE PAIRING): CLINE ANCIENT VINE ZINFANDEL 37

Lollipop Grilled Garlic & Rosemary Lamb Chops, Balsamic Glaze comes with Side of Your Choice

MARRY ME CHICKEN THIGHS (WINE PAIRING): ZONIN PROSECO DOC 30

3 Chicken Thighs Smothered in our Special "Vybz Marry Me Sauce" Served with Garlic Parmesan Mash Potatoes

FROM THE SOUL (WINE PAIRING): ZONIN PROSECO DOC 27

3 Hand Battered Whole Wings or Fried/Grilled Catfish Served with Collard Greens, Sweet Potatoes, Southern Macaroni & Cheese, and Peach Cornbread

VYBZ GUMBO (WINE PAIRING): THE CROSSINGS SAUVIGNON 17

House Made Shrimp & Sausage Gumbo with Rice

OXTAILS (WINE PAIRING): THREADCOUNT BY QUILT RED BLEND 45

5 Oxtails with Onions & Peppers on a Bed Rice Pilaf

PARMESAN CRUSTED CHICKEN (WINE PAIRING): BLACK STALLION PINOT NOIR 24

Chicken Breast Marinated in Ranch Dressing Topped with Provolone, Mozzarella, Parmesan, and Panko Parmesan Topping

ON THE HOOK CATFISH (WINE PAIRING): BARON FINI PINOT GRIGIO 35

Two 12oz Grouper Sauteed in a Rich Lemon Butter Caper Sauce + Served Grilled or Fried

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BRUNCH

BUILD YOUR OWN OMELETTE

20

Your choice of 1 Protein: Ham, Steak, Shrimp, Bacon, Sausage, Turkey, and Chicken
(Additional Protein \$5)

Spinach, Bell Peppers, Onions, Mushrooms, Avocado, Tomatoes, Shredded Cheddar,
Sliced Gouda Cheese, Shredded Mozzarella, Sliced Provolone: Choose up to 3
toppings. (Additional Toppings \$2)

BISCUITS & GRAVY

18

2 Fluffy, Savory Biscuits Smothered in a Rich, Creamy Conecuh Sausage Gravy

OXTAILS & GRITS

35

Oxtails w/onions & peppers smothered in gravy on a bed of our creamy stone
ground grits.

STEAK & EGG

35

12oz Ribeye with 2 Eggs Your Way

SIGNATURE FRENCH TOAST

20

Flavors: Triple Berry, Strawberry Cream, and Peach Cobbler

MONTE CRISTO BREAKFAST SANDWICH

24

Smoked Turkey, Honey Ham, Candy Bacon, Smoked Gouda Cheese, French Toast
Style Topped with Powdered Sugar, Sweet Cream Anglaise

CHICKEN & WAFFLES

26

3 Hand Battered Chicken Wings, House Made Waffle Paired with Our Hand Crafted
Sriracha Maple Sauce. + Served With Whipped Butter & Powdered Sugar

SIGNATURE WAFFLE

20

Flavors: Strawberry Cream, Peach Cobbler, or Triple Berry + Served with Whipped
Butter and a Fruit Bowl

CAJUN SEAFOOD GRITS

27

Choose Your Protein (Salmon, Shrimp, Lobster, or Catfish) Creamy Stone Ground
Grits, with Seafood Cajun Cream Sauce

24 KARAT GOLD PANCAKES

24

2 Fluffy Stacked Pancakes, Fresh Berries, Edible Gold Flakes

ISLAND CRAB BENEDICT

28

English Muffin, 2 Eggs your way: Sunny Side Up, Fried, or Poached Topped with a
Seared Crab Cake and Jerk Hollandaise Sauce

LOADED HASH BROWN BOWL

18

Diced Onions, Melted Cheese, Grilled Tomatoes, and Jalapeno Peppers Top Your Bowl
+ Steak \$7 Chicken \$5

BRUNCH SIDES \$5

Patty Sausage - Turkey Sausage - Eggs - Brown Sugar Bacon - Creamy Stone Ground
Grits - Hash Browns

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SALADS

THE BIG GREEN

20

Our Choice Of: (Honey Ham, Smoked Turkey, Grilled or Fried Chicken Strips, Steak, or Salmon) Fresh Spring Mix: Summer Cheddar, Tomatoes, Red Onion, Cucumber, Salted Sunflower Seeds, Bacon, Croutons, Strawberries, Blue Berries, Diced Apples, Eggs, Bell Peppers, Diced Avocado, Carrots, Black Olives, Raisins, + Comes with Your Choice of Salad Dressing: (Ranch, Blue Cheese, Honey Mustard, Thousand Island, Champagne Vinaigrette, Creamy French)

DARK YARD CEASAR

18

Blackened Chicken Thigh, Charred Romaine, Home Made Parmesan Croutons Dressed in Lemon Caper Ceaser Dressing

SANDWICHES

MILE HIGH CLUB

19

Classic Honey Ham, Roasted Turkey, Brown Sugar Bacon, Tomatoes, Chive Mayo + Comes with Seasoned Fries

GOUDA GRILLED CHEESE

12

3 slices of Smoked Gouda Cheese On Herb Butter Grilled Texas Toast + Served with Seasoned Fries

RIBEYE SANDWICH

24

Certified Angus Beef Sliced, Caramelized Onions, Marinated Shiitake Mushrooms, Beef Dipping Sauce + Served with Seasoned Fries

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BURGERS

THE FRISCO	19
8oz Angus Beef Patty , smoked bacon,Gouda cheese,Mozzarella cheese,Topped with cheddar sauce & served with seasoned fries	
THE CLASSIC	17
8oz Angus Beef Patty, Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Caramelized Onions, Chive Mayo, Ketchup + Served with Seasoned Fries	
THE BIG 16	22
Double 8oz Angus Beef Patty's, Smoked Cheddar, LTO, Chive Mayo, Ketchup + Served with Seasoned Fries	
TURKEY BURGER	15
8 oz turkey burger , comes with aged cheddar ,vybz special sauce served on a sourdough bun.Served with seasoned fries	
VYBZ SMASH BURGER	22
Texas Toast, two 8oz Angus Beef Patties, Bacon, Smoked Gouda Cheese, Mozzarella Cheese Topped with a Cheddar Cheese Sauce + Served with Seasoned Fries	
SMOKE HOUSE BURGER	19
8oz patty comes with Bacon, Smoked Gouda	

ENTRÉE SIDES \$8

LEMON PEPPER BUTTER BROCCOLI

ASPARAGUS

MACARONI & CHEESE

RICE PILAF

COLLARD GREENS

SIDE SALAD

GARLIC PARMESAN MASH POTATOES

TRUFFLE OIL FRIES

CINNAMON SUGAR SWEET POTATOES

SEASONED FRIES

PEACH CORNBREAD

ONION RINGS

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WINE LIST

SPARKLING

GLASS BOTTLE

Duc de Valmer Brut, France	8	28
Zonin Prosecco DOC, Italy	6	20

WHITES

Barone Fini Pinot Grigio, Italy	8.5	30
The Crossings Sauvignon Blanc, NZ	8.5	30
Angeline Vineyards Chardonnay, CA	8.5	30
Villaviva Rose, FR	9	32
Bama Sweet Tea	17.50	65
Peach	17.50	65
Hint Of Paradise	17.50	65
Apple Sunrise	17.50	65

REDS

Black Stallion Pinot Noir, Santa Lucia Highlands	12	42
Ferrari Carano Merlot, Sonoma	15	55
Threadcount by Quilt Red Blend, CA	12	42
Raeburn Cabernet, Sonoma	15	55
Catena Vista Flores Malbec, Mendoza	10	35
Cline Ancient Vine Zinfandel, CA	11	40
Sexy Man	17.50	65
Sex Appeal	17.50	65
Summer Breeze	17.50	65
Watermelon	17.50	65
Black Gold	17.50	65
Tropical	17.50	65
Plum	17.50	65
Classic Red	17.50	65

BOTTLE LIST

Belle Glos Clark and Telephone Pinot Noir, CA	66
Austin Hope Cabernet, Paso Robles	66
Caymus Cabernet, Napa Valley	165

ON THE SWEETER SIDE

Umberto Fiero Moscato D' Asti, Italy	10	35
Roscato Rosso	10	35