

DYRON'S

July 24, 2022

Fresh Oysters On The Half Shell* / half dz. 20
cocktail sauce | grated horseradish | mignonette

Bowl Of Fresh Fruit 6
Petals from the Past strawberries | blueberries | peaches | whipped cream

Housemade Beignets 8
powdered sugar | chocolate ganache | strawberry cream

Fried Crab Claws | 25
cornmeal crust | cocktail sauce | lemon

Original West Indies Salad | 28
'old mobile style' | gulf blue crab | vidalia onions | cider vinegar

Housemade Buttermilk Biscuits 6
berry preserves | BDA raw honey | butter
add gravy / 2

Housemade Pimento Cheese 12
roasted peppers | sweet pickles | bacon-onion jam | toast points

Seafood Gumbo 15
gulf shrimp | jumbo lump crab | *bayou la batre* oysters | conecuh sausage | basmati rice

McEwen & Son's Farm Egg Omelet 20
Benton's country ham | morels | *Harvest Farm's* sweet peppers | white cheddar | cheese grits

French Toast 16
Petals from the Past peach syrup | powdered sugar | bacon | conecuh sausage

Fried Gulf Snapper 20
fried potatoes | coleslaw | gribiche

Benton's Ham & Potato Hash 20
poached egg | speckled cheese grits | heirloom tomatoes | sweet peppers | natural jus

Joyce Farms' Buttermilk Fried Chicken 18
mashed potatoes | field peas | conecuh sausage gravy

Dyron's Southern Style Breakfast 16
two farm eggs any style | cheese grits | potato hash | conecuh sausage | bacon

Chopped Romaine Salad & Fried Oysters 18
farm egg | bacon | radishes | cucumbers | cherry tomatoes | tomme | buttermilk-herb dressing

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
One check for parties of 8 or more please.