

DYRON'S

April 26, 2024

Fresh Oysters On The Half Shell* | half dz. 20

cocktail sauce | mignonette | fresh horseradish

Low Country Fry | 21

oysters | shrimp | red snapper | sauce gribiche

Crispy Calamari | 15

tempura | mint | spicy ginger agrodolce

Country Captain | 16

spiced quail | *Villa Manadori* balsamico | frisée

Duck Confit | 25

fingerling potato | arugula | crispy spring onion | saba-veal glacé

Seafood Gumbo | 15

gulf shrimp | crawfish tails | lump crabmeat | *bayou la batre* oysters | andouille sausage | carolina gold rice

Original West Indies Salad | 28

'old mobile style' | gulf blue crab | vidalia onions | cider vinegar

Baked Oysters | 18

bluepoint oysters | lemon butter | thyme | bacon | spring onion | cornbread-pecan crumble

Southern Charcuterie | 25

pimiento cheese | sweet pickles | *benton's* ham | bacon-onion jam | *country pleasin'* sausage | toast points

Fried Crab Claws | 25

cornmeal crust | lemon | cocktail sauce

Romaine Salad | 14

applewood bacon | cucumber | tomatoes | red onions | tomme | buttermilk-herb dressing

Heirloom Citrus Salad | 15

shaved fennel | arugula | chevre | pistachio | blueberry | meyer lemon emulsion

Yellowfin Tuna & Swordfish | 48

hamhock-tomato broth | steamed mussels | chili | spinach | lobster | meyer lemon

Red Snapper | 40

cheese grits | haricots vert | kishu mandarin | beurre blanc

Gulf Flounder & Blue Crab | 50

meyer lemon | grilled asparagus | crispy parsnips | beurre blanc

Shrimp & Grits | 39

ynocente xérés | tasso | tomato | spinach | charred broccoli | parmigiano reggiano

Seared Duck Breast | 51

spice rub | sweet potato gnocchi | morels | favas | bacon | huckleberry saba

Veal Scallopini | 49

benton's ham | *thomasville* tomme | crème fraiche mashed potatoes | marsala | veal jus

Joyce Farms' Fried Chicken | 30

macaroni & cheese | braised collard greens | kampfot peppercorn gravy

Iberico Pork Rib Chop | 42

sweet potato purée | braised greens | crispy onions | spicy shagbark syrup

Beef Tenderloin* | 54

heirloom potatoes | broccolini | creamed foraged mushrooms | madiera

Prime Niman Ranch Grassfed Ribeye* | 60

arugula | steak fries | parmigiano reggiano | guajillo butter

**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.

121 oak street | mountain brook, al 35213 | (205) 834-8257