

- snapper cakes** / comeback sauce 9.5
- cheese board** / Sequatchie Cove Cumberland, Raclette, Gloucester, tomato jam, nuts, crostini 19
- shrimp & fried green tomatoes** / tarragon aioli, chow chow 19
- guava pork belly** / fennel, citrus, onion, cilantro, pistachio, tajin 17
- rapini** / roasted garlic aioli, pickled red onion, toasted pecans 15
- pasta nero** / crab, creamy truffle dressing, crispy shallot, green onion 18
* dressing contains raw egg *
- pan con tomate** / cotija, basil, olive oil 11
- burrata** / mushroom escabeche, gremolata, honey, ciabatta 20
- caesar** / romaine, radicchio, parmesan, croutons, fried capers, pickled egg, housemade caesar dressing * dressing contains raw egg * 14.5
- grilled peach** / mixed lettuces, blue cheese, praline bacon, citrus vinaigrette * contains nuts * 16
- red snapper** / blackened with lime compound butter, Anson Mills cheese grits, seasonal vegetable 34
- coffee-rubbed ny strip** / patatas bravas, zucchini, bordelaise * 38
- seared rohan duck breast** / lentils de puy, carrot salad, fig reduction 34
- mango-glazed salmon** / black rice, snow peas, bok choy, cilantro, ponzu vinaigrette 31
- alabama chicken** / dry-rubbed chicken breast, fried mac & cheese, corn succotash, white sauce 28
- strand burger** / served all the way with bacon, roasted jalapeño, & blue cheese dressing on brioche bun, fries 18
- buttermilk chicken** / bacon, lettuce, tomato, pickles, honey mustard on brioche bun, coleslaw 17
- steak frites** / chimi sauce, seasonal vegetable * 28
- fried fish** / fresh catch of the day, fries, coleslaw 22

We are a chef-driven establishment and respectfully decline substitutions or modifications. Please alert us of any allergies, as some items contain ingredients that are not listed. Because our offerings are prepared daily from scratch in limited quantities, we cannot always guarantee full menu availability * the consumption of raw or undercooked foods such as meat, seafood, shellfish, & egg may increase your risk of foodborne illness * cheers! – the Strand

chef/owners: Alda & Joe Rees

