

PRE-GAME

Rammer-Jammer Shrimp 16

Large shrimp, lightly fried, and coated with our Southern take on the classic bang-bang shrimp appetizer, Served with a fried wonton cracker. This is the how this dish is done in the South! * Contains pork

Conecuh Corndogs 14

4 Conecuh sausages battered in McEwen & Sons cornmeal batter, and honey mustard drizzle

Pre-Game Nachos 17

Seared ground beef, cheese blend, queso blanco, guacamole, homemade salsa, fire roasted corn, fresh cilantro, pickled jalapenos, and cilantro lime drizzle. Add hot cherry peppers \$.50, add shaved ribeye \$6, add chicken \$5

The Three Pointer 14

Fried tortilla chips with homemade salsa, guacamole, and queso blanco. Enough for everyone to share!

Philly Cheesesteak Egg Rolls 15

Three of our Philly cheesesteak egg rolls. Shaved ribeye, grilled peppers & onions, and stuffed full of cheese, with avocado ranch for dipping

Craft's Signature Wings 17

8 of our jumbo wings, seasoned and marinated in house seasonings. Choice of sauces include: Buffalo mild or hot, Carolina gold, Honey Hot, rosemary lemon pepper, white lightning, Jamaican jerk rub, lemon pepper, or the Chef's special: our PB & J (Elvis-style!) \$1. Flats and drums mixed. Served lightly breaded.

Corn Ribs with Street Crema 13

Fresh local corn seasoned and fire seared with our savory street lime-crema dunking sauce. Perfect for the whole team to share!

Artisan Flatbreads 16

THE MEATS: Mozzarella cheese, pepperoni, Conecuh sausage, bacon, basil & balsamic drizzle

MARGHERITA: Marinara, mozzarella cheese, fresh tomato, shaved parmesan, finished with fresh basil

BBQ CHICKEN: Classic BBQ sauce base, grilled chicken, red onion, cilantro, drizzled with White Lightning

HAND OFF'S

Served with fries, unless otherwise noted. Substitutions can be made for \$1.49

* The Steve's Double 19

Two flame-grilled patties basted with bacon jam, then topped with provolone, American cheese, applewood bacon, grilled onion, lettuce, tomato, pickles, and bandana sauce. Add pickled cherry peppers for a kick! \$.50. Add queso or avocado \$1. Available as a single burger

* El Luchador 20

Two wood grilled burger patties topped with fried jalapenos, tortilla chips, smothered with queso blanco, pico, guacamole, and salsa verde. You might want to ask for extra napkins now! Add bacon \$1.50. Available as a single burger

* Classic Backyard Burger 16

A single grilled burger, topped with cheese and served with pickles, lettuce mix, tomato, grilled onions, mayo, & ketchup on the side. Add bacon \$1.50. Add avocado \$1. Make it a double \$5

Buffalo Chicken Wrap 16

Grilled or fried chicken, tossed in mild buffalo sauce, cheddar, bacon pieces, lettuce & tomato, and ranch drizzle and more ranch for dipping. Served either as a wrap or as a sandwich (\$1)

Ribeye Philly Melt 22

Always a classic! Shaved ribeye, grilled peppers & onions, American cheese folded in and then topped with provolone, served on warmed French bread with a side of Au jus for dipping

Chicken Avocado Club Wrap 17

Grilled or fried chicken, provolone, bacon, tomato, avocado, mixed lettuce, & green goddess dressing. Served either as a wrap or a sandwich (\$1). Served with potato chips

Blazer Gold Chicken Sandwich 18

Fried chicken breast tossed in your choice of Carolina gold or Honey Hot sauce. Topped with provolone cheese, candied bacon, pickled red onion, lettuce mix, & tomato. Make it a wrap \$1

GREENS

Salad dressing options: Buttermilk ranch, blue cheese, honey mustard, white lightning, Caesar, Green Goddess, Citrus-lime vinaigrette, and Blueberry vinaigrette

The Southern 17 Green Goddess 17

All the classics from the deep south! Fried or grilled chicken over crisp lettuce, cucumbers, shredded cheddar, grilled corn, smoked bacon pieces, juicy tomatoes, hard boiled eggs, and croutons. With house made buttermilk ranch. Add avocado \$1

Spring mix salad, shaved brussels, grilled chicken, goat cheese medallions, pickled onion, avocado, tomatoes, cucumbers, & roasted corn, with our homemade Green Goddess dressing. Add bacon \$1.50, add grilled Shrimp \$6

Chicken Caesar 16 Cajun Berry Pecan \$18

Your choice of grilled or fried chicken, crispy romaine lettuce, shaved parmesan, cracked black pepper, and Caesar dressing, served tossed unless specified.

Mixed greens, blackened chicken, sliced strawberries, blueberries, tomatoes, goat cheese, and candied Cajun pecans. Served with blueberry vinaigrette, Add avocado \$1, add bacon \$1.50

PRIME TIME

Any side can be substituted for an additional \$1.49

* The Fennec Ribeye 38

12 oz angus ribeye, flame grilled, finished w/garlic and rosemary butter, baked potato, and crispy Brussels. Add grilled shrimp \$6

The Hail Mary 30

Jumbo shrimp buttermilk fried, with cornmeal breaded catfish, served over fries, with hushpuppies, cocktail, tartar sauce, & lemons.

The Big Chimi 22 [chicken] or 27 [steak]

Your choice of grilled chicken or steak, with rice & beans, seared jalapenos, three cheese blend, stuffed in a tortilla, deep fried, & served on a bed of our queso blanco, topped with salsa and guacamole. Served with chips & salsa

Creamy Fettuccini Alfredo 22

Fettuccine with our made to order creamy white wine alfredo sauce and topped with shaved parmesan. Shrimp \$7, Chicken \$4, Chicken & Shrimp \$10

SIDELINES \$5

Baked Potato | Crispy Brussels | Sweet Fries | Caesar Salad | Rice & Beans | Hushpuppies (6) | Vegetables | House Salad | French Fries

DESSERTS

The Fennec has a dedicated pastry chef who creates a unique assortment of dessert selections. Be sure to ask your server what she has put together for you. It's the STAR of the show!

* - CONSUMING UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE DIETARY REQUIREMENTS

20% GRATUITY FOR PARTIES OF 8 OR MORE