

# Launch

— upscale urban —

## WHITE WINE

CHARDONNAY	6 oz.	9 oz.	bottle
Souverian, <i>California '13</i>	7	11	28
Concannon, <i>California '12</i>	9	14	34
Carmel Road, ( <i>unoaked</i> ), <i>California '12</i>	11	17	44
Markham, <i>California '12</i>	11	17	44
Sonoma-Cutrer, <i>Napa Valley '11</i>			58
Karia, Stags Leap, <i>Napa Valley '13</i>			65

## SAUVIGNON BLANC

Joel Gott, <i>California '13</i>	8	12	32
Kim Crawford, <i>New Zealand '12</i>	10	15	36
Honig, <i>California '10</i>	11	16	38

## PINOT GRIGIO

Campanile, <i>Italy</i>	6	9	22
Santa Margherita, <i>Italy</i>	12	18	44

## WHITE ZINFANDEL

Robert Mondavi, <i>California '12</i>	6	9	22
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## CHAMPAGNE

Chandon, <i>California</i>			24
Chandon Splits, <i>California</i>			12
Moet & Chandon, <i>France</i>			72

## RED WINE

MERLOT	6 oz.	9 oz.	bottle
Montpellier, <i>California '12/'13</i>	6	9	22
Edna Valley, <i>California '11</i>	8	11	30
Seven Falls, <i>California '12</i>	10	14	32
Stags Leap, <i>Napa Valley '11</i>			48
Duckhorn, <i>Napa Valley '11</i>			70

## PINOT NOIR

Murphy-Goode, <i>California '13</i>	7	11	28
Ringleader, <i>California '12</i>	8	12	28
Soul Sisters, <i>California '11</i>	9	13	34
Carmel Road, <i>California '12</i>	11	15	36
Kim Crawford, <i>New Zealand '11</i>	12	15	36
Roth Estate, <i>Sonoma Coast '12</i>			42
Ponzi, <i>Oregon '12</i>			46

## CABERNET SAUVIGNON

Monogamy, <i>California '12</i>	7	11	28
Dreaming Tree, <i>California '12</i>	10	15	36
Uppercut, <i>California '10</i>	13	18	46
Roth Estate, <i>California '12</i>			54
Sanctuary, <i>California '10</i>			65
Artemis, Stags Leap, <i>Napa Valley '12</i>			70

## ZINFANDEL

Rancho Zabaco, <i>California '12</i>	8	11	30
Hands of Time, Stags Leap, <i>Napa Valley, Red Blend '12</i>	14	19	45

## BEER

### DOMESTIC

Bud Light  
Ultra  
Miller Lite  
Blue Moon  
Yuengling  
Coors Light  
Sam Adam's Lager

*Ask server about seasonal selections.*

### IMPORT

Stella Artois  
Corona  
Corona Light  
Heineken  
Dos Equis Lager  
Amstel Light  
Bass Ale  
Guinness Draught  
Newcastle

### CRAFT

Southern Pecan  
Good People IPA  
Avondale Vanillaphant Porter  
Avondale Battlefield IPA  
Bell's Two Hearted  
Victory Golden Monkey  
Victory Prima Pils  
New Belgium Fat Tire

## SWEET TREATS

MADE DAILY 100% FROM SCRATCH

### RED VELVET CHEESECAKE

8  
*Vanilla Bean Cheesecake, Traditional Red Velvet Cake,  
Candied Cinnamon Pecans*

### MOCHA PEANUT BUTTER CAKE

8  
*Mocha Chocolate Cake, Peanut Butter Mousse,  
Rich Chocolate Ganache*

### SEASONAL CRÈME BRULÉE

8  
*Ask Our Servers For Today's Seasonal Creation*

### THE ADMIRAL BREAD PUDDING

7  
*Croissant and Cinnamon Roll, Bananas Foster Sauce  
or Bourbon Caramel Sauce*

# Launch

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Tuesday - Saturday 5:00 - 10:00 p.m.

The family farmer is truly at the heart of Launch. We believe it is the right of all diners and food lovers to enjoy a good meal while "away from home" that is fulfilling, delicious, and honest, made with ingredients from high-quality sources. We make every effort to source the best products seasonally and regionally when available and our meals are prepared with the utmost care and attention by our talented chefs and kitchen staff.

## LOCAL STARTERS

<b>TOMATO DOUBLE STACK</b> <i>Fried Green Tomatoes, Dusted Mozzarella Cheese, Honey Pomegranate Gastrique</i>	10	<b>DUSTED ROYAL RED SHRIMP</b> <i>Dusted Royal Red Shrimp, Lemon Arugula, Creole Aioli</i>	12
<b>PULLED SHORT RIBS</b> <i>Crispy French Toast, Mornay Sauce, Caramelized Onions, Sauce Robert</i>	14	<b>HALF DOZEN CHEF INSPIRED OYSTERS</b>	14

## SEASONAL SOUP & SALAD

<b>CHEF SAM'S SEAFOOD GUMBO</b>	8	<b>BABY KALE TRIO</b> <i>Baby Kale, Gorgonzola Cheese, Black Eyed Peas, Candied Conecuh Sausage, Poached Egg, Pomegranate Vinaigrette.</i>	9
<b>SOUP DU JOUR</b>	8		
<b>TRADITIONAL CAESAR</b> <i>Chopped Romaine, Seasoned Baguette Croûtons, Shaved Parmesan Cheese, Caesar Dressing</i>	8	<b>LOCAL BIBB LETTUCE</b> <i>Locally-Grown Bibb Lettuce, Grape Tomatoes, Candied Pecans, Peppercorn Bacon, Onion Crisps, Buttermilk Ranch</i>	7

## ENTREÉS

### FROM THE FARM

<b>POZOLE RISOTTO ALABAMA</b> <i>Holy Trinity Red Beans, Alabama Moonshine Airline Chicken Breast, Grilled Conecuh Sausage</i>	19
<b>LAMB SHANK</b> <i>Fall Vegetable Puree, Tri Blend Fingerling Potatoes, Fig Bordelaise</i>	24
<b>ROSEMARY BRINED FRIED CHICKEN</b> <i>Black Eyed Pea Risotto, Sautéed Baby Kale, Honey Thyme Gastrique</i>	21
<b>BRAISED SHORT RIB</b> <i>Savory Cheese Grit Cake, Baby Rainbow Glazed Carrots, Espagnole Sauce</i>	28
<b>PRIME STRIP STEAK</b> <i>Buttermilk Smashed Potatoes, Seasoned Crisp Asparagus</i>	36

### FROM THE SEA

<b>GULF AND GRITS</b> <i>Savory Grits, Royal Red Shrimp, Crawfish, Black Eyed Pea Risotto Crab Cake, Crimini Mushrooms, Creole Sauce</i>	25
<b>DUSTED ROYAL RED SHRIMP</b> <i>Shrimp Agnolotti, Sautéed Spinach and Tomato, Beurre Blanc</i>	23
<b>WOOD ROASTED FISH OF THE DAY</b> <i>Butternut Squash Risotto, Sautéed Spinach with Pepper Bacon Lardon</i>	25

### FROM THE GARDEN

<b>BUTTERNUT SQUASH AGNOLOTTI</b> <i>Seasonal Vegetables, Beurre Blanc</i>	19
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## GARDEN SIDES

RISOTTO | TRI BLEND FINGERLING POTATOES | SMASHED POTATOES  
ASPARAGUS CRISPS | SAUTÉED SPINACH WITH PEPPER BACON LARDON | SAUTÉED KALE  
SAVORY CHEESE GRITS | RAINBOW BABY CARROTS

Launch proudly supports local growers and seafood purveyors when available.

Consumer Advisory: Consuming raw or undercooked animal foods, may increase your risk of foodborne illness, especially if you have certain medical conditions.