



334-209-2844

<http://www.tigertowntogo.com>

The Hound Lunch & Brunch

Beverages

Fountain Drink	\$2.40
Sweet Tea	\$2.40
Unsweet Tea	\$2.40

Tableshares

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Mama Sue's Pepper Jelly	\$9.60
<i>housemade jalapeno pepper jelly, cream cheese, ritz crackers</i>	
Po' Cheese	\$9.60
<i>house made pimento cheese, saltines</i>	
Pork Rinds	\$14.40
<i>hot, fresh, salty, spicy + still cracklin', try 'em w/ pepper plant hot sauce. add po' cheese for \$4.80</i>	
Bacon Flight	\$16.80
<i>Chef's daily selection of different bacon variations produced in-house or thoughtfully sourced from crafted artisans.</i>	

Sweet Tooth

Bread Pudding	\$12.00
<i>vanilla whipped cream, bourbon caramel, chocolate "crack"</i>	

Bowls

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Small Hound Caesar Salad	\$10.80
<i>heart of romaine, bacon fat croutons, shaved parmesan, house-made dressing</i>	
Large Hound Caesar Salad	\$18.00
<i>heart of romaine, bacon fat croutons, shaved parmesan, house-made dressing</i>	
Small Grain Bowl	\$12.00
<i>farro, sweet potato, fennel, craisins, pistachios, goat cheese, balsamic vinaigrette</i>	
Large Grain Bowl	\$19.20
<i>farro, sweet potato, fennel, craisins, pistachios, goat cheese, balsamic vinaigrette</i>	
Small Fried Brussels	\$12.00
<i>pickled onions, smoked bacon, feta, sherry shallot vinaigrette, balsamic reduction</i>	
Large Fried Brussels	\$19.20
<i>pickled onions, smoked bacon, feta, sherry shallot vinaigrette, balsamic reduction</i>	
Small EGF Greens Salad	\$10.80
<i>ralf's greens, grape tomatoes, carrots, cucumbers, red onion, crispy black-eyed peas, radish, sherry-shallot vinaigrette</i>	
Large EGF Greens Salad	\$18.00
<i>ralf's greens, grape tomatoes, carrots, cucumbers, red onion, crispy black-eyed peas, radish, sherry-shallot vinaigrette</i>	

Dine In Prices May Vary

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Brunch Classics

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Redneck Benedict	\$21.60
<i>scratch-made buttermilk biscuit, canadian + house bacon, scrambled eggs, house-made sausage gravy</i>	
Sausage Biscuits & Gravy	\$18.00
<i>scratch-made buttermilk "cathead" biscuits, sawmill gravy with house-made sausage</i>	
Classic Breakfast	\$18.00
<i>two farm fresh eggs your way, fried breakfast potatoes, hound bacon, buttermilk biscuit</i>	
Half Dozen Buttermilk Hot Cakes	\$9.60
Cakes	
<i>silver dollar sized pancakes with powdered sugar, maple syrup</i>	
Dozen Buttermilk Hot Cakes	\$18.00
<i>silver dollar sized pancakes with powdered sugar, maple syrup</i>	
Apple Bourbon French Toast	\$21.60
<i>vanilla french toast, fried apples, bourbon caramel, pig candy</i>	
Granola French Toast	\$21.60
<i>granola battered texas toast, fresh seasonal fruit, maple syrup, powdered sugar</i>	

Principles

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Huevos Rancheros	\$25.20
<i>chorizo & pepper jack strewn heirloom grits, cotija cheeses, two farm eggs your way, fresh pico de gallo, avocado, chipotle aioli</i>	
Smoked Brisket Hash	\$27.60
<i>chopped brisket, tater tot casserole, honey bourbon bbq sauce, two farm eggs your way, charred green onion</i>	
Shrimp & Grits	\$33.60
<i>Half pound of blackened shrimp, andouille cream, heirloom grits, scallions</i>	

Handhelds

Served w/ breakfast potatoes, house cut fries or pasta salad. Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

The Big Nasty	\$24.00
<i>nashville style hot chicken, mama sue's pepper jelly, house bacon, pepperjack cheese, fried egg, chipotle aioli, griddled kaiser roll</i>	
Bison Burger	\$24.00
<i>all-natural ground bison, roasted mushrooms, Swiss cheese, tobacco onions, griddled kaiser roll</i>	
Double Double Burger	\$21.60

Attention Customers

For orders serving more than 10 people, please contact The Hound directly at 334-246-3300

Delivery Hours

The Hound's lunch menu is available for delivery Friday only from 11am to 1:45pm and The Hound's brunch menu is available for delivery from 11am to 1:45pm Saturday & Sunday only

Lunch Menu

The Hound's lunch menu is available Tuesday through Friday from 11am to 1:45pm

Mama Sue's Pepper Jelly	\$9.60
<i>housemade jalapeno pepper jelly, cream cheese, ritz crackers</i>	
Po' Cheese	\$9.60
<i>house made pimento cheese, saltines</i>	
Cup of Gumbo	\$16.80
<i>alligator, shrimp, chicken, andouille sausage, tasso, two brooks farm "missimati rice"</i>	
Bowl of Gumbo	\$27.60
<i>alligator, shrimp, chicken, andouille sausage, tasso, two brooks farm "missimati rice"</i>	
Butterbean Hummus	\$14.40
<i>green tomato chow chow, goat cheese, real good olive oil, za'atar seasoned fry bread</i>	
Pork Rinds	\$14.40
<i>hot, fresh, salty, spicy + still cracklin', try 'em w/ pepper plant hot sauce.</i>	
Bacon Flight	\$16.80
<i>Chef's daily selection of different bacon variations produced in-house or thoughtfully sourced from crafted artisans.</i>	
Small House Salad	\$10.80
<i>ralf's greens, tomato, carrot, cucumber, red onion, crispy black eyed peas, radish, sherry vinaigrette</i>	
Large House Salad	\$18.00
<i>ralf's greens, tomato, carrot, cucumber, red onion, crispy black eyed peas, radish, sherry vinaigrette</i>	
Small Killed Lettuce Salad	\$10.80
<i>baby spinach, mushroom, shaved onion, goat cheese, shaved cured egg, hot bacon vinaigrette</i>	
Large Killed Lettuce Salad	\$18.00
<i>baby spinach, mushroom, shaved onion, goat cheese, shaved cured egg, hot bacon vinaigrette</i>	
Small Hound Caesar Salad	\$10.80
<i>heart of romaine, bacon fat croutons, shaved parmesan, house-made dressing</i>	
Large Hound Caesar Salad	\$18.00
<i>heart of romaine, bacon fat croutons, shaved parmesan,</i>	

Small Killed Lettuce Salad	\$10.80
<i>baby spinach, mushroom, shaved onion, goat cheese, shaved cured egg, hot bacon vinaigrette</i>	
Large Killed Lettuce Salad	\$18.00
<i>baby spinach, mushroom, shaved onion, goat cheese, shaved cured egg, hot bacon vinaigrette</i>	

Kids 12 & Under

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Lil' Pup Breaky	\$9.60
<i>scrambled eggs, toast, fruit</i>	
Lil' Pup Grilled Cheese	\$9.60
<i>breakfast potatoes or french fries</i>	
Lil' Pup Hot Cakes	\$9.60
<i>maple syrup, powdered sugar</i>	
Lil' Smash Burger	\$9.60
<i>american cheese, pickles, breakfast potatoes or french fries</i>	

double wagyu beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, house pickles, special sauce, seeded bun

Sides

Available for brunch only (Saturday & Sunday from 11am to 1:45pm)

Local Egg	\$2.40
House Bacon	\$6.00
Sausage Patties	\$6.00
Candian Bacon	\$7.20
Side of Gravy	\$7.20
Heirloom Grits	\$7.20
Hashbrown Casserole	\$7.20
Breakfast Potatoes	\$4.80
Griddled Toast	\$2.40
Buttermilk Biscuit	\$4.80
Seasonal Fresh Fruit	\$7.20
Fried Apples	\$6.00

Sauces & Dressings

2oz Ranch	\$0.60
4oz Ranch	\$0.90
2oz Honey Dijon	\$0.60
4oz Honey Dijon	\$0.90
2oz Sherry-Shallot Vinaigrette	\$0.60
4oz Sherry-Shallot Vinaigrette	\$0.90
2oz Chipotle Aioli	\$0.60
4oz Chipotle Aioli	\$0.90
2oz Comeback Sauce	\$0.60
4oz Comeback Sauce	\$0.90

house-made dressing	
Small Fried Brussels	\$12.00
<i>pickled onions, smoked bacon, feta, sherry shallot vinaigrette, balsamic reduction</i>	
Large Fried Brussels	\$19.20
<i>pickled onions, smoked bacon, feta, sherry shallot vinaigrette, balsamic reduction</i>	
Small Grain Bowl	\$12.00
<i>farro, sweet potato, fennel, craisins, pistachios, goat cheese, balsamic vinaigrette</i>	
Large Grain Bowl	\$19.20
<i>farro, sweet potato, fennel, craisins, pistachios, goat cheese, balsamic vinaigrette</i>	
Hot Chick	\$19.20
<i>all-natural chicken breast, grilled, blackened, fried, or Nashville style, our bacon, pepperjack, LTO, buttermilk ranch & chipotle aioli, griddled kaiser roll</i>	
K-F-C	\$21.60
<i>Korean style fried chicken, gochujang bbq glaze, green apple, pickled carrots, marinated cucumbers, cilantro, jalapeno, griddled sesame bun</i>	
B-T-A	\$19.20
<i>our bacon, smoked turkey, fresh avocado, green apple, brie cheese, honey dijon, griddled sourdough</i>	
Chef's Reuben	\$19.20
<i>bbq brisket, swiss cheese, collard green kimchi (contains shellfish), gochujang dressing, griddled rye bread</i>	
Fernando's Fried Burrito	\$21.60
<i>pastor style pulled pork, sliced ham, blend of cheeses, two brooks farm rice, flour tortilla, avocado crema, fresh pico de gallo, pickled jalapenos</i>	
Bison Burger	\$24.00
<i>all-natural ground bison, roasted mushrooms, Swiss cheese, tobacco onions, griddled kaiser roll, house-cut fries</i>	
Double Double Burger	\$21.60
<i>double wagyu beef patties, double american cheese, griddled onions, smoked bacon, shredduce, tomato, house pickles, special sauce, seeded bun</i>	
Veggie Burger	\$19.20
<i>blend of red lentils, black quinoa, roasted beets, black beans, parmigiano reggiano, + shiitakes, w/ pepperjack, LTO, house pickles, griddled kaiser</i>	
Shrimp & Grits	\$21.60
<i>blackened shrimp, andouille cream, heirloom grits, scallions</i>	
Vegetable Plate	\$19.20
<i>chef's selection of soulfully cooked seasonal vegetables, chow chow, cornbread biscuit</i>	