



# Lunch Starters

## **Soup of the Day**

please ask your server

(7.)

## **The Wedge**

an iceberg wedge with crumbled bleu cheese, bacon, tomatoes,  
sliced red onions and bleu cheese dressing

(9.)

## **Noble Salad**

fresh greens, sliced strawberries, sliced apple,  
crumbled bleu cheese, cranberries, spiced pecans and a tangy dressing

(11.)

## **Romaine Salad**

with creamy roasted garlic dressing, cherry tomatoes, sliced red onions,  
Parmesan cheese and sourdough croutons

(8.)

## **Fried Green Tomato Salad**

black-eyed peas, red onions, goat cheese  
and buttermilk vinaigrette

(12.)

## **Noble Fry**

cornmeal dusted oysters served with smoked mayonnaise

(13.)

## **Shrimp Cocktail**

eight jumbo peeled shrimp in a martini glass  
served with lemon and cocktail sauce

(12.)

## **Catfish Tostadas**

grilled flatbread with black bean salsa, lettuce, tomato, cheddar cheese, guacamole  
and fried catfish with Classic's Boom-Boom sauce

(12.)



# Lunch Entrees

## Angus Beef Rib-eye

with bistro fries, chef's vegetables and demi-glace (18.)

## Classic's Famous Shrimp and Grits

jumbo white gulf shrimp scampi served over grits with fresh collard greens, Andouille sausage, tomatoes and bacon topped with shaved parmesan cheese (17.)

Chosen as one of the "100 dishes to eat in Alabama before you die"

## Dill Chicken Salad

with a slice of Alabama tomato and fresh fruit (10.)

## Maryland Crab Cake

served over a creamy pesto cous-cous (17.)

## Turkey Club

smoked turkey with romaine lettuce, tomatoes, apple wood smoked bacon, mayonnaise and Swiss cheese on wheat berry bread served with bistro fries (16.)

## Half Pound Classic Burger

served with cheese, bacon, lettuce, tomato, sliced red onions and bistro fries (14.)

## Abigail's Reuben Sandwich

rye bread, corned beef, sauerkraut and sweet mayonnaise served with sun dried tomato pasta salad (12.)

## Southern Chicken

crispy baked chicken breast served with macaroni and cheese, black-eyed peas, collard greens & a broccoli cheddar corn muffin (16.)

## Parmesan Crusted Western Canadian Salmon

topped with chive vinaigrette, served with Yukon gold & sweet potato gratin and chef's vegetables (16.)

## Sesame Tuna

black& white sesame tuna seared rare, served over vegetable fried rice with a pinot noir-Dijon reduction (16.)

*\*Substituting a side salad, grits & greens, or fruit for an entrée side is (2.) additional\**

## Sides

bistro fries (3.)  
grits and greens (4.)

fresh fruit (4.)  
side salad (5.)

sun dried tomato pasta salad (3.)