

GILBERT'S

UNDERGROUND KITCHEN

STARTERS

PIMENTO CHEESE Assorted Vegetables & Crackers	8
BOILED PEANUTS Pickled Garlic, Raging Cajun Spice, Scallions ^{GF V}	7
FRIED GREEN TOMATOES Datil Pepper Remoulade	7
SKILLET CORNBREAD & BISCUITS Assorted Pickles, Green Tomato Jalapeno sJam, Alaga Cane Syrup Butter	8
FRIED CHICKEN SKINS Blue Cheese Crumbles, Datil Pepper Remoulade, FB Hot Sauce	8

PLATTERS

Served with Sweet Rolls, House Dill Pickles, Choice of Two Sides // **Anna's Mac and Cheese +1**

SMOKED BRISKET DRUNK CHOPPED OR SLICED	17
SMOKED CHICKEN THIGHS SOUTHERN FRIED OR GRILLED	17
SMOKED TURKEY BREAST	19
4 BONE SPARE RIBS ASK FOR IT FB HOT!	17
ANDOUILLE SAUSAGE	14
BURNT ENDS BRISKET	19
SMOKED PULLED PORK	15
TRIO OF SWINE RIB, SAUSAGE, PULLED PORK	20
DUO OF BRISKET BURNT ENDS, SLICED	22
CATFISH SOUTHERN FRIED OR BLACKENED	21
LOCAL WILD SHRIMP SOUTHERN FRIED OR SAUTÉED	23

SIDES

COLLARD GREENS ^{GF}	4 8
CREAMY BBQ SLAW ^{GF}	4 8
CARLOTTA'S POTATO SALAD ^{GF}	4 8
ANNA'S MAC AND CHEESE	9
CRISPY BRUSSELS SPROUTS	4 8
SPECKLE CHEESE GRITS ^{GF}	5 10
HAND CUT FRIES	5
WATERMELON STRAWBERRY SALAD	5 9
QUINOA TEBOULAH ^{GF V}	5 9
FARRO ^{GF V}	5 9
ASSORTED HOUSE PICKLES	4 8
TUSCAN BABY KALE SALAD	5 9

OUR SAUCES

SC Mustard BBQ, Sweet Tomato Molasses BBQ, Alabama White BBQ Sauce, Florida Citrus Mop, Half + Half Sauce BBQ, Datil Pepper Hot Sauce

SOUP + SALAD

ROASTED SWEET POTATO SOUP ^{GF V} Fried Spiced Pecans, Pickled Raisins, Moroccan Spice Oil	5 10
SPRING BUTTER LETTUCE ^{GF V} Crushed Avocado & Limel Pepitas, Green Goddess Dressing // Smoked Turkey Breast +9 Catch of the Day +17 Sautéed Local Shrimp +11	12
TUSCAN BABY KALE SALAD ^{*GF V} Red Onion, Granny Smith Apples, Black Pepper Buttermilk Dressing, Cornbread Crumble // Smoked Turkey Breast +9 Catch of the Day +17 Sautéed Local Shrimp +11	9

SOUTHERN FAVORITES

KG'S FRIED SMOKED CHICKEN & BISCUITS Smoked Fried Chicken Thigh, Jalapeno Cheddar Drop Biscuits, FB Hot Sauce, Orange Blossom Honey // Served with Two Sides	20
ELM STREET BRUNCH BOWL ^{*GF} Cheese Grits, Pepper Milk Gravy, Two Eggs Scrambled, Cheddar Cheese, Torn Biscuit // Pulled Pork +7 Chopped Drunk Brisket +9 Andouille Sausage +7	12
SHRIMP + GRITS	17 23
Black Pepper Queso, Sun Dried Tomatoes, Andouille Sausage, Roasted Garlic, Scallions	
FRIED CATFISH + GRITS	21
Collard Greens, Sweet Potato Chow Chow // Ask for it FB Hot!	
ANNA'S LOADED MAC AND CHEESE	9
Cavatappi Pasta, Black Pepper Queso, Cheddar Saltine Cracker Gratin Pulled Pork +6 Chopped Drunk Brisket +8 Andouille Sausage +7 Crispy Brussels +4	

JUST THE MEAT

SMOKED BRISKET DRUNK CHOPPED OR SLICED	9 17
SMOKED CHICKEN THIGHS SOUTHERN FRIED OR GRILLED	9 17
BURNT ENDS	10 19
SMOKED PULLED PORK	8 15
SMOKED TURKEY BREAST	9 17
ANDOUILLE SAUSAGE	8 15
SPARE RIBS	18 32

ULTIMATE SAMPLER ^{*GF}, SERVES 2-3

45
Pulled Pork, Andouille Sausage, Smoked Turkey Breast, Smoked Grilled Chicken Thighs, 2 Bone Pork Spare Ribs, Sliced Brisket + Burnt Ends, Sweet Rolls, Dill Pickles, Half and Half BBQ Sauce

LOCAL SPECIALTIES

ROASTED VEGETABLES ^{GF V} Farro, Tuscan Baby Kale Pesto, Pepitas, EVOO, Grilled Lemon	17
CATCH OF THE DAY ^{GF} Quinoa Teboulah, Melted Tomatoes, Cumin, Crushed Olives	25
SMOKED TURKEY BREAST ^{GF} Roasted Vegetables, Farro, Tuscan Baby Kale Pesto, EVOO, Grilled Lemon, Pepitas	23

510 SOUTH 8TH STREET (AT ELM), FERNANDINA BEACH, FLORIDA 32034 • UNDERGROUNDKITCHEN.CO

GF: GLUTEN-FREE, *GF: GLUTEN-FREE OPTION, V: VEGETARIAN | 20% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BEVERAGE MENU

HAND-CRAFTED SANGRIAS

FERNANDINA BEACH SUNSET	5 10	NURSE ANNA'S POTION	6 11
Tropical Sangria with Lychee Fruit, Pineapple, and Oranges		Our Strongest Sangria made with Oranges and all four Wine Based Spirits	
UNDERGROUND RED	5 10	KG HALF AND HALF TEA	5 10
Traditional Red Sangria with Ginger, Basil, and Blackberries		Lemonade + Ice Tea, Wine based Whiskey, Simple Syrup	
8TH AND ELM MARGARITA SANGRIA	6 11	SANGRIA FLIGHT	25
A Margarita Style Sangria with Citrus and Prickly Pear Cactus Syrup		All five Signature Sangrias	

WINE SELECTIONS

WHITE WINE

CHATEAU DE CAMPUGET	8	30
Rose, Rhone Valley, France		
TIAMO	9	
Prosecco, Veneto, Italy (187ml)		
CLEAN SLATE	7	26
Riesling, Mosel, Germany		
LA FIERRA	7	26
Pinot Grigio, Veneto, Italy		
PONGA	7	26
Sauvignon Blanc, Marlborough, New Zealand		
FRONT PORCH	7	26
Chardonnay, California, United States		
ANNABELLA	10	38
Chardonnay, California, United States		

RED WINE

FRONT PORCH	7	26
Pinot Noir, California, United States		
GRAYSON CELLARS	10	38
Pinot Noir, California, United States		
LEMELSON VINEYARDS	65	
Pinot Noir, Willamette Valley, Oregon		
KERMIT LYNCH	9	34
Cotes du Rhone, Red Blend, Rhone Valley, France		
RENANCER	8	30
Punto Final, Malbec, Mendoza, Argentina		
FRONT PORCH	7	26
Cabernet Sauvignon, California, United States		
RAMSAY	12	42
"Lot 3," Cabernet Sauvignon, Napa Valley, California		
CHAPPELLET	65	
Mountain Cuvee, Red Blend, Napa Valley, California		

DESSERT WINE

FERREIRA	8	
Ruby Porto, Douro, Portugal (3oz.)		

BEER SELECTIONS

INTUITION EASY ON THE EYES	5	SIERRA NEVADA TORPEDO	5
INTUITION I-10	5	EL SULLY MEXICAN LAGER	5
INTUITION JON BOAT	5	ANGRY ORCHARD	5
MILLER LITE	4	MILLER GENUINE DRAFT	4
YUENGLING	4	NOT YOUR FATHER'S ROOT BEER	5
SAM ADAMS LAGER	5	GUINNESS	6
BROOKLYN BROWN	5	COCONUT HIWA	6
PBR	4	PINEAPPLE MANA	6
FAT TIRE	5	BIG SWELL	6
BLUE MOON	5		
AMSTEL LITE	5		

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER	8
BOTTLED COKE PRODUCTS	2
COFFEE	3
HOT TEA	3
ICED TEA	2
KOOL AID OF THE DAY	2
LEMONADE	2
ARNOLD PALMER	2

OUR DESSERTS

DELLAS SWEET POTATO PIE V	8	STRAWBERRY CHEESE CAKE PARFAIT V	8
Toasted Marshmallow, Fried Spiced Pecans, Buttermilk Sauce		Vanilla Cheese Cake Panna Cotta, Strawberry Compote, Crushed Gingersnap Cookies, Whipped Cream, Fresh Strawberry	
WARM CHOCOLATE BOURBON PECAN PIE V	8	VANILLA ICE CREAM	2
MACERATED PINEAPPLE + LYCHEE *GF V	8		
Coconut Sherbet			

510 SOUTH 8TH STREET (AT ELM), FERNANDINA BEACH, FLORIDA 32034 • UNDERGROUNDKITCHEN.CO

GF: GLUTEN-FREE, *GF: GLUTEN-FREE OPTION, V: VEGETARIAN | 20% gratuity will be added to parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.