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Garfrerick's Cafe

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By ordering online from mymobilewaiter you are agreeing to our terms & conditions and authorize we to pay for, collect and deliver your order to you. We will call you if a menu price has changed or if an item has been dropped from the menu. Website prices may vary from dine-in prices. *We do not prepare your food or your order and we are not responsible for mistakes made by the restaurant on your order or quality and preparation of your food.* We simply transport your order in our insulated carriers to preserve freshness and ensure food is kept as warm/cold as possible during our delivery. Our driver will contact you to inform you of any delay in delivery times. Questions? Call 256-333-0477 . Thank you and happy ordering!

Starters

Mixed Greens Salad	\$7.20
<i>Organic lettuces, goat cheese, pecans, pears and lemon dijon vinaigrette</i>	
Caesar Salad	\$8.40
<i>Organic romaine lettuce, parmesan, house caesar dressing and croutons.</i>	
Garfrerick's Tomato Salad	\$14.40
<i>Fresh tomato slices, fresh cut corn, purple hull peas, balsamic vinaigrette, basil aioli, goat cheese and fresh basil chiffonade.</i>	
Crab Cakes	\$18.00
<i>Two fresh, lump crab meat cakes, perfectly seasoned and served with Garfrerick's basil aioli.</i>	
Grilled Oysters	\$13.20
<i>1/2 Dozen grilled oysters with choice of garlic parmesan or spicy Cajun cream sauce and pepper jack cheese.</i>	
Two Spanish Rose Wines & Two Cheeses	\$18.00
<i>A flight of two different Spanish rose wines, paired with fresh chevre goat and St. Andre cheeses. Garnished with fruit and local honey.</i>	
Eggplant Parmesan	\$10.80
<i>Sliced hickory smoked eggplant with house made marinara topped with melted mozzarella</i>	
Soup	\$13.20
<i>Creamy mushroom fennel soup.</i>	

Entrees

Shrimp and Grits	\$22.80
<i>Grilled shrimp in a spicy, Cajun style cream sauce over creamy, organic Anson Mills grits.</i>	
Trout	\$33.60
<i>Grilled rainbow trout over quinoa with lime avocado sauce with an avocado garnish and grilled squash.</i>	
Filet Mignon	\$33.60
<i>Hickory grilled 5 oz natural filet mignon with house made steak sauce over garlic smashed potatoes with a side of grilled asparagus.</i>	
Simple Whole Grains and Vegetables	\$19.20
<i>Whole grain quinoa with grilled zucchini, mushrooms, peppers, potatoes, yellow squash, brussel sprouts and asparagus spears.</i>	
Southwest Chicken	\$22.80
<i>Grilled natural chicken breast with poblano cream sauce served over creamy Anson Mills grits with Grilled fajita vegetables and a black bean corn salsa.</i>	
Diver Scallops	\$32.40
<i>Four diver scallops over house-made cream corn with sauteed red peppers and snow peas.</i>	
Redfish	\$33.60
<i>Blackened, pan-seared redfish over creamy Anson Mills grits topped with a Cajun cream sauce</i>	
Rack of Lamb	\$40.80
<i>Hickory-smoked rack of lamb with grits, asparagus spears and a Cherry reduction sauce.</i>	
12 oz. Ribeye	\$40.80
<i>Served with fingerling potatoes and topped with Diane sauce with a side of grilled asparagus.</i>	
Fish and Chips	\$33.60
<i>Pan-Fried cod with grilled sweet potatoes and fingerling potatoes with house made tartar sauce.</i>	
Swordfish	\$39.60
<i>Grilled swordfish over sauteed squash ribbons topped with clam vinaigrette and asparagus.</i>	
Lamb Meatballs	\$33.60
<i>Lamb meatballs over rice pilaf made with golden raisins, cashews and onions. Served with a peach chutney.</i>	
Pecan Encrusted Grouper	\$33.60
<i>Pecan encrusted grouper filet in fennel cream sauce over vegetable hoppin' john (Basmati rice, peas, yellow squash, zucchini and diced red peppers.)</i>	
Halibut	\$40.80
<i>Pan-seared halibut with a miso-sake galze, coconut rice, stir-fry vegetables, grilled pineapple and a miso-sake sauce.</i>	

Desert

Peach White Chocolate Bread Pudding	\$9.60
House-made Cheesecake with Fresh Seasonal Fruit Compote	\$9.60
Vanilla Creme Brulee	\$9.60
Chocolate Pot De Creme	\$8.40
Various Pastries	\$9.60
<i>Our Pastry Chef comes up with new delicious creations all the time. Our Selections are always changing and prices will vary depending on certain pastries.</i>	

Mussels \$13.20

*Fresh mussels sauteed with garlic
and herbs served in a delicate broth.*