

GILBERT'S

UNDERGROUND KITCHEN

STARTERS

½ DOZEN CHILLED TEXAS OYSTERS ON THE HALF SHELL ^{GF*} Cocktail Sauce, Horseradish, Crackers, Lemon	10
LOCAL PICKLED SHRIMP ^{GF} Succotash, Fresh Dill, Tuscan Baby Kale	10
½ DOZEN ROASTED TEXAS OYSTERS ^{GF*} Creamed Tuscan Baby Kale, Country Ham, Saltine Cracker Parmesan Gratin	11
SOUTHERN FRIED CHICKEN SKINS Blue Cheese, Scallions, FB Hot Sauce + Alabama White BBQ Sauce	8
SIZZLING BROCCOLI FL Lemon Garlic Butter, Cheddar Saltine Cracker Gratin	9
FRIED CALAMARI & SHISHITO PEPPERS House Marinara, Grilled FL Lemon	12
BLUE CRAB HUSHPUPIES Mango Datil Pepper Remoulade	12
SEA ISLAND BAR CHEESE Fresh Veggies, Assorted Crackers	8
WARM LOAF OF COUNTRY BREAD Salted Butter, Kalamatta Olive Pesto, Herbed EVOO	7

SANDWICHES

Served with a choice of Hand Cut Fries, Creamy BBQ Slaw & Pineapple Tabouleh

CRAB CAKE Butter Lettuce Tomato, Mango Datil Pepper Remoulade, Brioche Bun	15
FRIED OR BLACKENED SHRIMP House Tartar Sauce + Cocktail Sauce, Hoagie Roll	14
SOUTHERN FRIED OYSTER PO'BOY Butter Lettuce, Tomato, House Tartar Sauce, Hoagie Roll	14
FRIED OR BLACKENED CATFISH Butter Lettuce, House Tartar Sauce + Cocktail Sauce, Brioche Bun	15
CATCH OF THE DAY Seasonal Sauce + Garnish, Brioche Bun	MP
BEEF SHORT RIB SANDWICH Horseradish Cream, Crispy Mushrooms, Country Bread	14
SMOKED PORK BELLY BLT Dukes Mayonnaise, Fresh Tomato, Butter Lettuce, Country Bread	13
FRIED GREEN TOMATO Butter Lettuce, Sea Island Bar Cheese, Brioche Bread	10
SMASH BURGER Lettuce, Tomato, Onion, Special Sauce, Brioche // Choice of American, Swiss, Bar Cheese, Cheddar // ADD: Pork Belly +5	11

SOUP + SALAD

KG'S CAESAR SALAD Heart of Romaine, Green Goddess Dressing, Kalamatta Olives Croutons, White Anchovies	9
TOMATO CUCUMBER SALAD Red Onions, FI Lemon Dressing, Blue Cheese Crumbles	9
ADD: Grilled or Fried Chicken Breast +5 Fried or Blackened Shrimp +9 Fried or Blackened Catfish +10 Fried or Blackened Catch of the Day +M	
CREAMY SOUTHERN SEAFOOD CHOWDER 7 14 Shrimp & Crab, Corn, Baby Lima Beans, Country Ham	

SIGNATURE ENTRÉES

BAHAMIAN CONCH BOLOGNESE Farafalle Pasta, House Marinara Sauce, Roasted Root Vegetables, Cotija Cheese	19
FERNANDINA SHRIMP & RICE GRITS Congaree & Penn Middlins, Lea & Perrins Roasted Garlic Broth, Country Ham, Scallions	19
BLACKENED TEXAS CATFISH Roasted Sweet Potatoes, Roasted Broccolinni, Hot Mustard Sauce, Crushed GA Pecans	17
ST AUGUSTINE SEAFOOD PERLOT Shrimp + Crab + Oysters, Congaree & Penn Brown Jupiter Rice, Crushed Tomato, Trinity, Baby Kale, Roasted Garlic	21
CATCH OF THE DAY Seasonal Starch & Vegetable of the Day	MP

½ LBS GARLIC WHOLE SHRIMP BOIL, PEEL & EAT Andouille Sausage, Corn, Potatoes, Lemon Garlic Butter	19
FERNANDINA BEACH SEAFOOD BUCKET Local Fried Whiting, Crab Hushpuppies, Shrimp, Hand Cut Fries, Creamy BBQ Slaw, House Tartar Sauce, Cocktail Sauce, Datil Pepper Hot Sauce	23

LOCAL FAVORITES

KG COMFORT BOWL ^{GF} Braised Boneless Beef Short Rib, Sour Cream Mashed Potatoes, Roasted Mushrooms, Crispy Brussels Sprouts, Red Wine Sauce	25
SOUTHERN FRIED CHICKEN & WAFFLES 24 Hour Brined Boneless Chicken Breasts, Orange Blossom Honey, FB Hot Sauce	19

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			

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