

Appetizers

Charcuterie

(Served with house pickles, house nut blend, marinated olives, fruit, local honey)

Three Cured Meats and
Three Artisan Cheeses

Five Cured Meats and
Five Artisan Cheeses

Salads

Add Shrimp (4)

Add Scallops

Baby Iceberg Wedge Salad
*blue cheese dressing, cherry tomatoes,
red onion, and pork belly lardons*

Signature House Salad
*arugula, roasted beets, cherry tomatoes, shaved brussels sprouts,
parmesan, toasted pistachio's, pomegranate, and citrus vinaigrette*

Caesar Salad
romaine, parmesan, Caesar dressing, and fried oyster croutons

Local Tomato Salad
*Fresh burrata, arugula, fried garlic,
and truffle balsamic*

Soups

Beef & Barley Soup
filet tip, barley, and kale

Seasonal Soup of the Day

Starters

Baked Royal Red Shrimp
*Artichoke, garlic, saffron, chili,
baguette, and Evoo*

Beef Tenderloin Dip
*house hummus, chimichurri,
espelette, and pita*

Seared Diver Sea Scallops
*Asian crispy noodles, cilantro,
gochujang vinaigrette, and toasted peanuts*

Char Grilled Oysters
*Gulf oysters, garlic and herb butter,
parmesan, and baguette*
½ Dozen
Dozen

Sides

House Macaroni & Cheese
Three cheese blend

Fried Brussel Sprouts
*with hot honey, toasted almonds,
and pomegranate*

Hand Cut French Fries
with parmesan and truffle aioli

Grilled Asparagus
with balsamic butter and sea salt

Seasonal Vegetable

Root Vegetable Mash

Did You Know?

The history of the Rawls Hotel goes back the late 1800s, the family was in the turpentine business and were looking to expand. They sent nephew, J.P. Rawls to the Enterprise area to see the area. J.P. loved the area and suggested that the family move to Enterprise. The Rawls was built in 1903 by Japheth and Elizabeth Rawls after. At that time it was built as a two story brick hotel facing the train station, hence the main entrance is reversed from main street. This way the passengers would come through in the afternoon and come in to have lunch. When they could no longer take care of the hotel, they left the hotel to their niece and nephew, Margaret and J.P. In 1928 the couple expanded the hotel to the three story hotel we see today. J.P. built and financed the first electric system in Enterprise and operated one of the largest and oldest mills in the city.

There was a time in prohibition when they would roll bottles into the cellar and store in a room under the womens restroom. There is a trap door in there that leads to the room where the alcohol was stored with a steep ladder leading down to under the building. As a tribute to all the prior owners we have dedicated certain aspects of The New Rawls Restaurant in their memory. Some of these include the "Hobo Highball, Hayden's Berry Manhattan, Margarets Martini, Japheth Manhattan, and Elizabeth's Campari Elderflower Spritz." Which will remain on our core list of specialty cocktails.



From the Sea

Raw and Chilled Seafood

Dungeness Crab (½ lb)
with house cocktail sauce

Shrimp Cocktail (6 shrimps)
with truffle cocktail sauce

House Ceviche
toasted naan bread, crispy capers, and chili

Freshly Prepared Seafood

Fresh Grouper
*(Grilled or cast iron seared)
with root vegetable mash, haricot verts,
Calabrian chili, and olive emulsion*

Fish of the Day
*(Grilled or cast iron seared)
with root vegetable mash, haricot verts,
Calabrian chili, and olive emulsion*

Ravello Seafood Pasta
*linguini, gulf shrimp, mussels, fresh catch,
artichokes, arugula, Calabrian chili sauce*

Fried Gulf Shrimp
*Choice of one side, tartar sauce, and
house cocktail sauce*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Of the Land

Steak

Filet Ribeye
8oz 10oz 12oz 16oz

Truffle roasted fingerling potatoes, roasted asparagus, natural demi

Add Shrimp (4) Add Scallops

Grilled Rack of Lamb
*herb crust, root vegetable mash,
fried brussels sprout leaves, pomegranate, natural jus*

The Rawls Burger
*Sharp cheddar, bibb lettuce, fried onions,
chow chow aioli, with house french fries*

Duck Noodles
*Ginger soy marinated duck breast,
sesame & garlic noodles, local vegetables,
with crispy shallots*

Desserts

Creme Brulee of the Day
with fresh berries

Seasonal Bread Pudding
*with vanilla bean ice cream
and caramel*

Affogato
*with vanilla bean ice cream
and espresso*

The Alabama Lane Cake
*Bourbon-soaked cake
with pecan icing*

Soft Drinks

Dr. Pepper® Coke® Coke Zero® Diet Coke® Cherry Coke®
Sprite® Fanta® Lipton® Sweet Tea Lipton® Unsweet Tea Fresh Lemonade

for alcoholic beverages, please see side menus

Did You Know?

The Rawls was established as the social venue of Enterprise until 1978. The building started to deteriorate to the point where it was set to be torn down. Hayden Pursley came on the scene and decided to save the historic building. Hayden spent three years renovating the hotel by himself and was accompanied daily with his dog Hobo. Peggy and Keith Gay met Hayden over 25 years ago, and became close friends. Hayden eventually sold the building to the Gay family, knowing that they would be the next best stewards of the historical building. Rumors of the spirits haunting The Rawls swirled around for decades. Hayden Pursley had an experience with the ghost of Japeth Rawls when he tried to put up window treatments and they would all be pulled down. So Pursley put up blinds and they never fell down anymore. At times you may get a whiff of a sweet cigar, which Jacob smoked frequently in the building. You may walk through a cold spot, or see Margaret in a blue dress, or hear a group of people talking and walking down one of the hallways.

