

SpringHouse

WHAT: SpringHouse is a fine dining destination located in the residential community of Russell Lands On Lake Martin, Alabama. The restaurant is helmed by Executive Chef Rob McDaniel, a five-time semi-finalist for the James Beard Award for Best Chef South. McDaniel focuses on showcasing local and seasonal ingredients—dishes often give a nod toward Southern classics while executed with modern techniques and interpretations.

WHERE: 12 Benson Mill Road
Alexander City, AL 35010
Phone: (256) 215-7080
Website: springhouseatcrossroads.com
Instagram: [instagram.com/springhouseal](https://www.instagram.com/springhouseal)
Twitter: twitter.com/springhouseal
Facebook: [facebook.com/SpringHouseRestaurant](https://www.facebook.com/SpringHouseRestaurant)

HOURS: Dinner: Wednesday - Saturday 5:30 - 10:00 p.m.
Sunday Brunch: 10:00 a.m. - 2:00 p.m.

EXECUTIVE CHEF: Rob McDaniel

**FRONT OF HOUSE
MANAGER &
SOMMELIER:**

Daniel Goslin

**CATERING &
SPECIAL EVENTS
MANAGER:**

Caitlin Grace

CUISINE: Executive Chef Rob McDaniel creates an ever-evolving menu to highlight the best ingredients available and present a snapshot of the current season on the plate. He works closely with local farmers, purveyors, and fishermen to ensure the seasonally-based menu stays true to the region's culinary heritage. Sample dishes from the spring menu include Crab Roe and Morel Mushroom Pasta, Gulf Shrimp with Chorizo Broth, and Cornmeal Crusted Soft Shell Crab.

**BEVERAGE
PROGRAM:**

The cocktail menu is creative, seasonal, and utilizes craft spirits, as well as house-made tonics and syrups. Other beverage selections include regional beers and a reputable whiskey collection. The wine list is playful and adventurous, and frequently rotates to compliment the cuisine.

SPACE:

Located within the Russell Lands On Lake Martin residential community, SpringHouse occupies a commanding location on a hill overlooking The Stables, pastures, Russell Forest, and – in the distance – serene Lake Martin. The restaurant’s interior features exposed stone, rough-hewn beams, an open kitchen, and oversized hearth in the center of the dining room. The restaurant includes an upstairs bar and dining area, known as The Promontory, as well as two outdoor patios. The Well House is a circular, 12-seat private dining room accessed via the restaurant’s subterranean wine cellar

DETAILS:

Reservations are accepted for the main dining room and covered porch. The bar area is seated on a first-come, first-served basis.

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