

April 4, 2021

Shareables

Red Beets and Crisp Goat Cheese	15
Roasted and Sliced Red Beets with Crisp Fried Goat Cheese, Crushed Pignolis, Pickled Raddishes and Watercress	
Cheese and Charcuterie Board	17
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Tomatoes and Burrata	13
Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil	
Whipped Guacamole	10
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	11
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

Salads

Crispy Calamari	15
Radicchio, Napa Cabbage & Watercress with Miso Lime Dressing	
Caesar	11
Whole Romaine Leaves, House Made Dressing, Grana Padano & Garlic Toast	
Chopped	13
Roasted Red Pepper, Red Onion, Olives, Garbanzo Beans, Cucumber, Edamame, Carrot, Sweet Corn, Pepitas, Romaine, Queso Panela & Lemon Thyme Vinaigrette	
Fried Shrimp & Okra	15
Crisp Fried Shrimp and Okra with Fresh Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	

Desserts

Warm Chocolate Cake	8
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Seasonal Crumble with Vanilla Ice Cream	
Chef's Seasonal Appareil Baked with a Crumbly Streusel Topping	
Vanilla Crème Brûlée	
Chilled Vanilla Custard with Carmelized Sugar, Topped with Berries	
Vanilla Ice Cream	
Two Scoops	



Spring Dinner Menu

Hand Crafted Pizza

Pane	7
Virgin Olive Oil, Three Herbs and Himalayan Salt	
Classic	11
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local	13
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni	13
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli	13
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon	15
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken	15
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	

We are unable to offer substitutions on our menu.

Entrees

Pan Seared Tuna*	27
Smoked Tomato Ragout, Blistered Shiitake, Spinach and Frisee Salad, Crisp Nori and Sesame Aioli	
Seafood Alfredo	27
Shrimp, Mussels, Scallops and Crab in Garlic Cream with Parmesan, Fettuccini and Herbs	
Organic Farro with Grilled Gulf Shrimp	23
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Roasted Salmon*	24
Pan Roasted Salmon, Cheese Grits & Grilled Asparagus and Herb Butter	
Chilean Sea Bass	33
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	
Pan Roasted Chicken Breast	23
Roasted and Butter Basted Breast, Mashed Potatoes and Sauce Grand-Mere	
Red Quinoa with Grilled Chicken Breast	23
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Duck Breast	27
Pan Seared Duck Breast, Rosemary Demi, Duck Confit Salad and Cranberry Puree	
Niman Ranch Pork Chop*	27
Sweet Potato Puree, Roasted Brussels Sprouts and Mustard Seed-Shallot Demi	
Filet Mignon*	32
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus and Red Wine Demi	
"Tomahawk" Ribeye Chop*	52
24oz Wood Fired Chop, Scallion Mashed Potatoes and Wild Mushroom Ragout	

Accompaniments

Roasted Brussels Sprouts with Shallots and Bacon	6
Grilled Asparagus with Lemon & Parmesan cheese	
Smoked Cheddar Cheese Grits	
Sour Cream and Scallion Mashed Potatoes	
Hand Cut French Fries	
Fried Okra Spears	

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.