

April 4, 2021

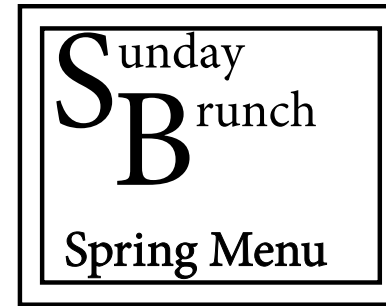
Shareables

Avocado Toast	13
Multi-Grain Bread with Avocado, Lime, Watercress, Tomato and Pulverized Chili flakes	
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	
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	

Salads

Crispy Calamari	15
Radicchio, Napa Cabbage & Watercress with Miso Lime Dressing	
Fried Shrimp & Okra	15
Crisp Fried Shrimp and Okra with Fresh Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl	16
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado, Lime Soy Vinaigrette (add chicken or shrimp \$7)	
Organic Farro Power Bowl	16
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken or shrimp \$7)	

We are unable to offer substitutions on our menu.



Hand Crafted Pizza

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

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	

Entrees

Angus Chuck Burger * (Served with pickle and hand cut fries)	13
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato and Lemon Aioli (Add cheese \$1, Add bacon \$2)	
Traditional Eggs benedict	15
Two Poached Eggs over English Muffins and Canadian Style Bacon with Hollandaise Sauce	
Chicken and Waffles	19
Belgium Style Waffle, Medjool Date Butter, Fried Leg-Quarter, Spiced Walnut Syrup	
Grilled Hanger Steak and Eggs.	27
Chargrilled Hanger Steak with Two Poached Eggs, Asparagus and Bacon-Onion Relish	
Lump Crab Cakes	27
Crisp Fried Lump Blue Crab Cake with Arugula & Curried Apple Salad	
Seafood Alfredo	27
Shrimp, Mussels, Scallops and Crab in Garlic Cream with Parmesan, Fettuccini & Herbs	
Roasted Salmon*	23
Pan Roasted Salmon, Cheese Grits & Grilled Asparagus, Herb Butter	
Blueberry French Toast with Spicy Sausage	19
Classic French Toast with Blueberry Compote Grilled Sausage Patties and Foie Maple Butter	
Tasso Ham and Cheese Omelet.	17
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend and Fines Herbs	
Chilean Sea Bass	33
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	

Accompaniments

Roasted Brussels Sprouts with Shallots & Bacon	Breakfast Potatoes
Grilled Asparagus / Lemon & Parmesan cheese	Smoked Bacon
Smoked Cheddar Cheese Grits	Grilled Sausage Patties
Crispy Fried Okra Spears	Belgian Waffle

Brunch Cocktails

Brachetto, Demarie Birbet	Peach Bellini
Mimosa, with freshly squeezed orange juice	Bloody Mary

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