

November 27, 2021

Shareables

Red Beets and Crisp Goat Cheese15
 Roasted and Sliced Red Beets with Crisp Fried Goat Cheese, Crushed Pignolis, Pickled Raddishes and Watercress

Cheese and Charcuterie Board17
 Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables, Mustard

Tomatoes and Burrata14
 Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Whipped Guacamole 10
 Tomato, Red Onion, Cilantro, Pickled Jalapenos & Naan Chips

Fried Buffalo Cauliflower11
 Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Salads

Crispy Calamari15
 Radicchio, Napa Cabbage & Watercress with Miso Lime Dressing

Caesar11
 Romaine Lettuce, House Made Dressing, Grana Padano & Garlic Toast

Chopped13
 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

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.



Lunch Menu - Fall

Hand Crafted Pizza

Pane 8
 Virgin Olive Oil, Three Herbs and Himalayan Salt

Classic12
 Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local14
 Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone

Old World Pepperoni 14
 Red Sauce, Old World Pepperoni and Fresh Mozzarella

Portobello & Pignoli14
 Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta

The Avalon16
 Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach

BBQ Chicken16
 Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

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 w/Carmelized Sugar, Topped with Berries

Vanilla Ice Cream
 Two Scoops

Sandwiches & Burgers (Served with pickle and hand cut fries) (Add cheese \$1, Add bacon \$2)

Angus Chuck Burger * 13
 Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato and Lemon Aioli

Roasted Chicken Sandwich15
 Muenster Cheese, Red Wine Soaked Onions, Aioli, Lettuce, Tomato

Fried Grouper Sandwich17
 Crisp Grouper, Seeded Bun, Lettuce, Tomato, Lemon-Dill Sauce

Pulled BBQ Beef Sliders 13
 Braised BBQ Angus Beef, on Toasted Slider Buns with Pickled Peppers, Arugula and Shredded Cheddar-Jack Cheese & Tomato

Tacos (Served with Chips and Guacamole)

Fried Grouper14
 Crisp Grouper, Napa Slaw, Queso Panela, Chipotle Aioli

Sautéed Shrimp 12
 Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema

Grilled Angus Beef 13
 Wood Fired Beef, Avocado, Charred Corn Relish, Guajillo Sauce

Entrees

Pan Seared Tuna* 28
 Wasabi Infused Pomme Puree Sauteed Shiitakes & Spinach, Eel Sauce, Nori Chips

Seafood Alfredo 28
 Shrimp, Clams, and Scallops in Garlic Cream with Parmesan, Fettuccini and Herbs

Grilled Atlantic Salmon* 25
 Grilled Salmon over Speckled Corn Grits with Roasted Corn Kernels and Roasted New Mexican Chiles, Sauced with an Ancho-Honey Glaze

Filet Mignon* 35
 Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Accompaniments 6

- Sauteed Brussels Sprouts with Shallots & Bacon
- Grilled Asparagus / Lemon & Parmesan cheese
- 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.