

April 11, 2022

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 Board18
 Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables, and Mustard

Tomatoes and Burrata15
 Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil

Whipped Guacamole 12
 Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower12
 Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Salads

Duck Confit 15
 Napa Cabbage, Watercress, Duck Confit, Toasted Almonds and Duck Cracklins tossed in a Mandarin Vinaigrette

Caesar12
 Romaine Lettuce, House Made Dressing, Grana Padano and Garlic Toast

Chopped14
 Roasted Red Pepper, Red Onion, Olives, Garbanzo Beans, Cucumber, Edamame, Carrot, Sweet Corn, Pepitas, Romaine, Queso Panela with a Lemon Thyme Vinaigrette

Fried Shrimp & Okra16
 Crisp Fried Shrimp and Okra with Fresh Napa and Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette

Red Quinoa Power Bowl 17
 Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado with a Lime Soy Vinaigrette (add chicken or shrimp \$8)

Organic Farro Power Bowl 17
 Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas with a Fennel-Honey Vinaigrette (add chicken or shrimp \$8)

We are unable to offer substitutions on our menu.



Lunch Menu - Spring

Hand Crafted Pizza

Pane 10
 Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Classic13
 Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local15
 Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone

Old World Pepperoni15
 Red Sauce, Old World Pepperoni and Fresh Mozzarella

Portobello & Pignoli15
 Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta

The Avalon17
 Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach

BBQ Chicken17
 Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

Desserts

S'mores 9
 Toasted Homemade Marshmallows, Graham Crackers, Chocolate Ganache and a Salted Chocolate Caramel Sauce

Warm Chocolate Cake
 Warm Chocolate Cake, Whipped Cream and Dulce de Leche

Warm Blueberry Buckle with Vanilla Ice Cream
 Pound Cake with Lemon Zest and Fresh Blueberries, Topped with Ice Cream

Vanilla Crème Brûlée
 Chilled Vanilla Custard with Carmelized Sugar, Topped with Berries

Vanilla Ice Cream
 Two Scoops

Sandwiches & Burgers (Served with pickle and hand cut fries) (Add cheese \$1, Add bacon \$3)

Angus Chuck Burger * 14
 Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato and Lemon Aioli

Roasted Chicken Sandwich16
 Muenster Cheese, Red Wine Soaked Onions, Aioli, Lettuce and Tomato

Fried Grouper Sandwich18
 Crisp Grouper, Seeded Bun, Lettuce, Tomato and Lemon-Dill Sauce

Pulled BBQ Beef Sliders 14
 Braised BBQ Angus Beef on Toasted Slider Buns with Pickled Peppers, Arugula, Shredded Cheddar-Jack Cheese and Tomato

Tacos (Served with Chips and Guacamole)

Fried Grouper16
 Crisp Grouper, Napa Slaw, Queso Panela, Chipotle Aioli

Sautéed Shrimp 15
 Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema

Grilled Angus Beef 16
 Grilled Angus Beef, Avocado, Charred Corn Relish, Guajillo Sauce

Entrees

Pan Seared Tuna Nicoise* 29
 Sautéed Haricot Vert, Potatoes, Tomato, Olives, Parsley, and Poached Egg with a Roasted Garlic Vinaigrette

Seafood Alfredo 31
 Shrimp, Clams, and Scallops in Garlic Cream with Parmesan, Fettuccini and Herbs

Barbecued Atlantic Salmon* 26
 Grilled BBQ'd Salmon over Spicy Black Eyed Peas, Smoked Lardon, Swiss Chard and Roasted Sweet Potatoes

Filet Mignon* 37
 Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Accompaniments 8

Sauteed Brussels Sprouts with Shallots and Bacon
 Grilled Asparagus and 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.