

April 11, 2022

Shareables

Pane	10
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
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	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Tomatoes and Burrata	15
Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil	
Whipped Guacamole	12
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	12
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

Salads

Duck Confit	15
Napa Cabbage, Watercress, Duck Confit, Toasted Almonds & Duck Cracklins tossed in a Mandarin Vinaigrette	
Caesar	12
Whole Romaine Leaves, House Made Dressing, Grana Padano & Garlic Toast	
Fried Shrimp and Okra	16
Crisp Fried Shrimp and Okra with Fresh Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	

Desserts 9

S'mores	
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	



Dinner Menu - Spring

Hand Crafted Pizza

Classic	13
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local	15
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni	15
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli	15
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon	17
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken	17
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 Nicoise*	29
Sauteed 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	
Organic Farro with Grilled Gulf Shrimp	26
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Barbecued Atlantic Salmon*	26
Grilled BBQ'd Salmon over Spicy Black Eyed Peas, Smoked Lardon, Swiss Chard and Roasted Sweet Potatoes	
Chilean Sea Bass	34
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	
Red Quinoa with Grilled Chicken Breast	26
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Duck Noodles.	30
Sliced Pan Roasted Duck, Crisp Confit Dark Meat, Curry Noodles, Bok Choy, Hon-Shimeji Mushrooms and Tomato	
Roasted Rack of Lamb*	35
10 oz. Rack of Lamb with Beluga Lentils, Dill and Parsley Pesto, Mediterranean Style Garniture	
Niman Ranch Pork Chop*	32
Sweet Potato Puree, Roasted Brussels Sprouts and Mustard Seed-Shallot Demi	
Filet Mignon*	37
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
"Cowboy" Ribeye Chop*	56
24 oz. Chargrilled Cowboy Chop, Roasted Corn, Shiitake Mushroom and Fingerling Hash, Piquant Worcester Sauce	
Accompaniments	8
Roasted 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.