

Shareables

Cheese and Charcuterie Board	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, House made Turkish Pickles and Mustard	
Warm Burrata with Toast	15
Warm Burrata with Grilled Rosemary Focaccia, Baked Pears, Fennel Confit, Local Greens and Lemon Gastrique	
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

Golden Beets & Whipped Goat Cheese	15
Golden Beets with Green Apple, Whipped Goat Cheese, Toasted Walnuts, Ruby Red Grapefruit, Baby Kale, Herb Yogurt Dressing	
Duck Confit Salad.	15
Warm Duck Confit with Sweet Saki Poached Pear, Roasted Butternut, Haricot Vert, Duck Cracklings, Local Greens and Kimchee Dressing	
Caesar	12
Whole lettuce leaves, Grana Padano, Grilled Focaccia, Red Bell Pepper Tapenade and Lemon Caesar Dressing	
Escarole & Kale Salad	15
Toasted Orzo, Crumbled Feta, Red Onion, Olives, Cucumber and Oregano Vinaigrette	
Fried Shrimp & Okra	16
Crisp Fried Shrimp and Okra with Fresh Napa and Arugula 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 \$8, or shrimp \$10)	
Organic Farro Power Bowl	17
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken \$8, or shrimp \$10)	

We are unable to offer substitutions on our menu.



Lunch Menu - Fall

Hand Crafted Pizza

Pane	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Classic	14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local	16
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni	16
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli	16
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon	18
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	

Desserts

Vanilla Crème Brûlée	10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Warm Apple Pie	
Warm Cinnamon Spiced Apple Pie with Vanilla Ice Cream	
Local Tiramisu	
Rum Whipped Mascarpone, Espresso & Frangelico Soaked Sponge Cake, and Coco Powder	
48hr Dark Chocolate Chip and Toffee Cookie	
A Giant Warm Cookie served with House Made Ice Cream	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Vanilla Ice Cream	
Two Scoops	

Sandwiches & Tacos

(Add cheese \$1, Add bacon \$3)

Angus Chuck Burger *	14
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato with Pickle & Hand Cut Fries	
Fried Grouper Sandwich	18
Crisp Grouper, Seeded Bun, Lettuce, Tomato and Lemon-Dill Sauce with Pickle & Hand Cut Fries	
Fried Grouper Taco	16
Crisp Grouper, Napa Slaw, Queso Panela, Chipotle Aioli, Naan Chips and Guacamole	
Roast Chicken Taco	16
Ancho-Honey Glazed Chicken, Arugula, Shredded Cheddar-Jack, Naan Chips and Guacamole	

Entrees

Grilled Airline Chicken Breast.	26
Grilled Chicken Breast with Truffle-Parmesan Whipped Potatoes, Sautéed Spinach, Heirloom Tomatoes and Red Wine Demi	
Pan Fried Crispy Beef	24
Choice Angus Beef Slow Cooked and Pan Fried with Cumin Scented Black Beans, Sofrito, Queso Blanca, Rice and Green Olives with an Herb-Lime Emulsion	
Sauteed Fish & Chips.	Market Price
Sauteed Flaky White Fish with a Lemon Caper Sauce, Twice Cooked Herbed-Parmesan Steak Fries and Chopped Cole Slaw	
Salmon with Bourbon Glaze*	27
Chargrilled Bourbon Glazed Salmon with Pancetta Braised Gigante Beans, Grilled Kale, Toasted Pecans, and a Maple-Cider Vinaigrette	
5 Spice Ahi Tuna*	29
Fall Stir Fry of Toasted Barley, Asian Pears, Autumn Vegetables, and Toasted Peanuts tossed with a Tosazu-Sesame Seed Dressing	
Seafood Alfredo	32
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon*.	40
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
Accompaniments	9
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.