

December 21, 2022

Shareables

Pane	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Burrata with Grilled Napolitano Bruschetta	15
Char-Grilled Flat Bread, Heirloom Tomatoes, Chilled Burrata, Basil and Olive Oil	
Spicy Tuna Tartar*	16
Raw No.1 Ahi Tuna with Asian Spices, Wonton Chips and Avocado	
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	

Soup & Salads

Soup of the Day	10
Our Chef's Seasonal Inspiration!	
Caesar	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia	
Duck Confit Salad	15
Napa Cabbage, Radicchio, Duck Confit, Toasted Pecans, Roasted Butternut Squash & Duck Cracklin's tossed in a Bosc Pear Vinaigrette	
Roasted Beets	15
Roasted Winter Beets, Goat Cheese and Pistachio Mousseline, Phyllo Wafer, Local Greens and Mint 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 - Winter

Hand Crafted Pizza

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 and Vanilla Ice Cream	
Peanut Butter Cookie	
Large Peanut Butter Cookie served with Hot Cocoa and Toasted Marshmallow	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	

Sandwiches & Tacos

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

Angus Chuck Burger *	15
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	
Sautéed Shrimp Taco	16
Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema, 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	
Crispy Caribbean 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	
Catch of the Day*	Market Price
Parmesan-Herb Risotto, Roasted Root Vegetables and Sauce Romesco	
Flat Grilled Salmon*	28
Crisp-Skin Salmon over a Tasso Ham Spoon Bread, Asparagus and Charred Kale Pesto	
Seared Tuna with Glass Noodles*	31
Sautéed Glass Noodles with Pad Thai Garniture, Spicy Crushed Peanut Sauce and Crisp Shallots	
Seafood Alfredo	33
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

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.