

December 21, 2023

## Shareables

Pane .....	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board .....	18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Whipped Guacamole .....	13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower .....	13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing	

## Appetizers

Bowl of Soup .....	10
The Chefs daily inspiration	
Vegan Winter Rolls. ....	15
A Mélange of Chef Inspired Winter Vegetables Rolled in a Gluten-Free Rice Paper served with Coriander Sauce	
Burrata and Tomatoes .....	15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction	

## Salads

Caesar .....	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Mixed Olive Relish	
House Salad .....	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Winter Brassica Salad .....	15
A Chopped Salad of Winter Curly Kale, Napa Cabbage, Shaved Brussels Sprouts, Neuske’s Slab Smoked Bacon, Belvedere Farm Pecans and Maple-Fig Vinaigrette	
Fried Shrimp & Okra .....	16
Crisp Fried Shrimp and Okra with a Napa & 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 \$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)	

# Local and Company

## Food+Drink

## 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	
Fontina and Funghi .....	16
Shredded Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fine Herbs and Truffle Aioli	
BBQ Chicken. ....	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	
Tuscan Steak .....	18
Chopped Angus Beef, Seasoned Ricotta, Roasted Garlic Puree, Sundried Tomatoes, Char-Grilled Onions, Fontina Cheese and Rosemary Oil	
Desserts .....	10

Vanilla Crème Brûlée	
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Belvedere Farm’s Pecan Pie	
Warm Pecan Pie with Chocolate Sauce and Vanilla Ice Cream	
Spice Molasses Cookie	
A Warm Spiced Molasses Cookie served with a Glass of Homemade Eggnog	
Red Velvet Cake	
Red Velvet Bundt Cake with Royal Icing, Dark Chocolate-Peppermint Bark and Vanilla Crème Anglaise	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Our Daily Handcrafted Frozen Dessert	
Two Scoops	

### Sandwiches & Tacos

(Add cheese \$2, Add bacon \$3)

Angus Chuck Burger * .....	15
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato with Pickle & Hand Cut Fries	
Fried Grouper Sandwich .....	19
Crisp Grouper, Seeded Bun, Lettuce, Tomato and Lemon-Dill Sauce with Pickle & Hand Cut Fries	
Fried Fish Tacos .....	16
Crisp White Fish, 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	
Catch of the Day* .....	Market Price
Farro Risotto, Sautéed Winter Vegetables and Sauce Romesco	
Tuna & Wasabi Mashed* .....	34
Seared Ahi Tuna with Ginger Beurre Blanc, Wasabi Mashed Potatoes, Wokked Vegetables	
Salmon & Cappelletti * .....	29
Herb Marinated and Crusted Salmon with Grilled Broccolini and Cappelletti alla Vodka	
Seafood Alfredo .....	33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon* .....	43
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	

### Accompaniments .....

Grilled Broccolini with Garlic Butter	
Roasted Brussels Sprouts with Shallots & Bacon	
Sour Cream and Scallion Mashed Potatoes	
Hand Cut French Fries	
Fried Okra Spears	

We are unable to offer substitutions on our menu.

\* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.