

March 21, 2024

## 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 .....	14
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower .....	14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing	
Hand Made Vegan Pot Stickers.....	14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce	
Burrata and Tomatoes.....	15
Chilled Burrata, Marinaded Heirloom Tomatoes, Field Greens, 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	
Pork & Beans Salad .....	15
Neusk's Smoked Slab Bacon, Edamame, Gigantes & Haricot Verts tossed with Kale, Napa Cabbage, Brown Butter Walnuts and Maple-Fig Vinaigrette	
Chicken Salad .....	18
Local and Company's Chicken Salad Served with Chopped Lettuces, Cashews, Fresh Grapes, Feta Cheese, Cucumber, Tomato and White Balsamic Vinaigrette	
Fried Shrimp & Okra .....	16
Crisp Fried Shrimp and Okra with a Napa & Arugula Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl .....	18
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 .....	18
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 - Spring

### 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	
Pizza Vongole .....	17
Garlic White Sauce, Chopped Clams, Sauteed Spinach, Diced Tomato, Parmesan Cheese, Oregano & Parsley Pesto	
BBQ Chicken.....	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	
Tuscan Steak .....	19
Chopped Angus Beef, Seasoned Ricotta, Roasted Garlic Puree, Sundried Tomatoes, Char-Grilled Onions, Fontina Cheese and Rosemary Oil	

### Sandwiches & Tacos

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

Angus Chuck Burger *.....	16
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 .....	17
Crisp White Fish, Napa Slaw, Queso Panela, Chipotle Aioli, Naan Chips and Guacamole	
Sautéed Shrimp Taco.....	17
Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema, Naan Chips and Guacamole	

### Entrees

Catch of the Day*.....	Market Price
Farro Risotto, Sauteed Spring Vegetables and Sauce Romesco	
Ahi Tuna Fricassee *.....	36
Char-Grilled Tuna, Shrimp and Black Mussels Fricassee with Hen of the Woods Mushrooms, Asparagus and Fennel in a Tarragon Cream Sauce	
Salmon with Spring Corn *.....	30
Flat Grilled Salmon with Roasted Corn and Fingerling Hash, Sweet Corn Puree, Popped Blue Corn Kernels and Smoky Tomato Ragout	
Seafood Alfredo .....	33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon* .....	44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	

### Accompaniments..... 10

#### Our Chef's Seasonal Side of the Day

Roasted Brussels Sprouts with Shallots and Bacon

Sour Cream and Scallion Mashed Potatoes

Hand Cut French Fries

Fried Okra Spears

### Desserts.....10

Vanilla Crème Brûlée

Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries

Coconut Cake

Coconut Layered Cake with Chantilly Frosting, Coconut Dulce and Red Berry Gelato

Sticky Toffee Pudding

Brown Sugar and Molasses Sponge Cake with Chocolate Toffee Sauce, Burnt Marshmallow and Vanilla Ice Cream

The Everything Cookie

A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with Coffee Ice Cream

Our Daily Handcrafted Frozen Dessert

Two Scoops

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.