

Shareables

March 31, 2023

Pane11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Vegan Antipasto Platter16
Field Greens, Pickled Sun Chokes, Balsamic Roasted Carrots, Marinated Olives, White Bean Hummus, Heirloom Tomatoes, Asparagus, Mushrooms and Lavosh

Cheese and Charcuterie Board18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard

Burrata and Seasonal Fruit15
Chilled Burrata, Mixed Herb Pesto, Chefs Seasonal Fruit Preparation, Rosé Balsamic Reduction, Toasted Focaccia

House Smoked Ahi Tuna Dip.16
Fresh Smoked Ahi Tuna, Grilled Naan Bread, Arugula and Olives

Whipped Guacamole13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing

Salads

Caesar12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Tomato Jam

Local Salad12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette

Golden Beets Salad15
Roasted Golden Beets, Feta Cheese and Spicy Pecans, Toasted Challah, Local Greens, and Sweet Peach Vinaigrette

Fried Shrimp & Okra16
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 Bowl17
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 - Spring

Hand Crafted Pizza

Classic14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone

Old World Pepperoni16
Red Sauce, Old World Pepperoni and Fresh Mozzarella

Provolone and Pepitas16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad

Pizza Puttanesca.16
Heirloom Tomatoes, Roasted Garlic, Anchovy-Ricotta, Olives, Red Onion, Capers, Provolone

Desserts10

Vanilla Crème Brûlée
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries

Seasonal Fruit Pie
Seasonal Fruit with Vanilla Ice Cream

Whole Oat, Dried Cranberry, Pecans and White Chocolate Chip Cookie
A Warm Oatmeal Cookie with our Ice Cream of the Day

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 *15
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato with Pickle & Hand Cut Fries

Fried Grouper Sandwich19
Crisp Grouper, Seeded Bun, Lettuce, Tomato and Lemon-Dill Sauce with Pickle & Hand Cut Fries

Fried Sea Bass Taco16
Crisp Sea Bass, Napa Slaw, Queso Panela, Chipotle Aioli, Naan Chips and Guacamole

Sautéed Shrimp Taco16
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, Sauteed 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
Herb Risotto, Sauteed Spring Vegetables and Sauce Romesco

Tuna with Orange and Sesame32
Pan Seared Tuna with Orange-Sesame Vinaigrette, Julienne Snow Peas, Orange Supreme and Sunchoke Puree

Grilled Salmon & Orzo.29
Flat Grilled Salmon with Seasonal Vegetable, Toasted Orzo Pilaf, Zucchini and Sweet Basil Butter

Seafood Alfredo33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs

Filet Mignon*42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Accompaniments9

- Sauteed Brussels Sprouts with Shallots and Bacon
- Grilled Asparagus with Grana Padano
- 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.