

June 21, 2022

Shareables

- Cheese and Charcuterie Board 18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables, and Mustard
- Tomatoes and Burrata 15
Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil
- 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

- Red Beets and Crisp Goat Cheese 15
Roasted and Sliced Red Beets with Crisp Fried Goat Cheese, Crushed Pignolis, Pickled Raddishes and Watercress
- Duck Confit 15
Napa Cabbage, Watercress, Duck Confit, Toasted Almonds and Duck Cracklins tossed in a Mandarin Vinaigrette
- Caesar 12
Romaine Lettuce, House Made Dressing, Grana Padano and Garlic Toast
- Chopped 14
Roasted Red Pepper, Red Onion, Olives, Garbanzo Beans, Cucumber, Edamame, Carrot, Sweet Corn, Pepitas, Romaine, Queso Panela with a Lemon Thyme Vinaigrette
- Fried Shrimp & Okra 16
Crisp Fried Shrimp and Okra with Fresh Napa and 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 or shrimp \$8)
- Organic Farro Power Bowl 17
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas with a Fennel-Honey Vinaigrette (add chicken or shrimp \$8)

We are unable to offer substitutions on our menu.



Lunch Menu - Summer

Hand Crafted Pizza

- Pane 10
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt
- Classic 13
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil
- The Local 15
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone
- Old World Pepperoni 15
Red Sauce, Old World Pepperoni and Fresh Mozzarella
- Portobello & Pignoli 15
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta
- The Avalon 17
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach
- BBQ Chicken 17
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

Desserts

- S'mores 9
Toasted Homemade Marshmallows, Graham Crackers, Chocolate Ganache and a Salted Chocolate Caramel Sauce
- Warm Chocolate Cake
Warm Chocolate Cake, Whipped Cream and Dulce de Leche
- Strawberry Shortcake with Lemon Poppy Drop Biscuit
Fresh Strawberries and Strawberry Coulis served on a Lemon Scented Drop Biscuit and Whipped Cream
- Vanilla Crème Brûlée
Chilled Vanilla Custard with Carmelized Sugar, Topped with Berries
- Vanilla Ice Cream
Two Scoops

Sandwiches & Burgers (Served with pickle and hand cut fries) (Add cheese \$1, Add bacon \$3)

- Angus Chuck Burger * 14
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato and Lemon Aioli
- Roasted Chicken Sandwich 16
Muenster Cheese, Red Wine Soaked Onions, Aioli, Lettuce and Tomato
- Fried Grouper Sandwich 18
Crisp Grouper, Seeded Bun, Lettuce, Tomato and Lemon-Dill Sauce
- Pulled BBQ Beef Sliders 14
Braised BBQ Angus Beef on Toasted Slider Buns with Pickled Peppers, Arugula, Shredded Cheddar-Jack Cheese and Tomato

Tacos (Served with Chips and Guacamole)

- Fried Grouper 16
Crisp Grouper, Napa Slaw, Queso Panela, Chipotle Aioli
- Sautéed Shrimp 15
Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema
- Grilled Angus Beef 16
Grilled Angus Beef, Avocado, Charred Corn Relish, Guajillo Sauce

Entrees

- Spice Crusted Tuna with Gazpacho * 29
Fennel & Coriander Crusted Tuna Seared and Sliced over Gazpacho with Summer Field Greens
- Seafood Alfredo 31
Shrimp, Clams, and Scallop in Garlic Cream with Parmesan, Fettuccini and Herbs
- Grilled Salmon Piccata* 26
Chargrilled Atlantic Salmon with a Lemon Caper Sauce over Wilted Arugula, Ditalini Pastini, Tomato and Pine Nuts
- Filet Mignon* 37
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Accompaniments 8

- 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.