

## Shareables

June 21, 2023

Pane . . . . .	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Vegan Antipasto Platter . . . . .	16
Field Greens, Pickled Sun Chokes, Balsamic Roasted Carrots, Marinated Olives, White Bean Hummus, Heirloom Tomatoes, Asparagus, Mushrooms and Lavosh	
Cheese and Charcuterie Board . . . . .	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Burrata and Tomatoes . . . . .	15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia	
House Smoked Ahi Tuna Dip. . . . .	16
Fresh Smoked Ahi Tuna, Grilled Naan Bread, Arugula and Olives	
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	

## Salads

Caesar . . . . .	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Tomato Jam	
Local Salad . . . . .	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Summer Kale and Berry Salad . . . . .	15
Chopped Kale, Strawberries, Blackberries, Feta Cheese, Toasted Almonds, Petite Croutons and our Fennel-Honey 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 - Summer

### 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	
Provolone and Pepitas . . . . .	16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad	
Pizza Primavera . . . . .	16
Roasted Garlic Puree, Heirloom Tomatoes, Summer Squash, Olives and Fire Roasted Garden Vegetables with Provolone and Parmesan	

### Desserts

Vanilla Crème Brûlée	
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Apple Pie	
Warm Apple Pie with Vanilla Ice Cream	
The Everything Cookie	
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with a Glass of Horchata	
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 Sea Bass Taco . . . . .	16
Crisp Sea Bass, 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
Herb Risotto, Sautéed Spring Vegetables and Sauce Romesco	
Tuna with Ginger & Soy*. . . . .	32
Chilled Soba Noodles, Thai Basil, Bok Choy, Daikon Sprouts, Crispy Shallots, Sweet Carrot Sambol	
Dukkah Spiced Salmon Filet * . . . . .	29
Roasted Oyster Mushrooms Ragout, Fresh Dill, Snow Peas, Fennel, Fingerling Potatoes and Lemon Scented Creme Fraiche	
Seafood Alfredo . . . . .	33
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	

### Accompaniments

Sauteed Brussels Sprouts with Shallots and Bacon	
Grilled Asparagus with Grana Padano	
Summer Squash Casserole	
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.