

June 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	15
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, Marinated Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction	

Salads

Fork & Knife Caesar Salad	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	
Goat Cheese Salad	16
Goat Cheese with a Napa and Arugula Salad Mix, Roasted Beets, Chopped Pistachio and Radishes Dressed with a Golden Grape 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)	

We are unable to offer substitutions on our menu.

Local and Company

Food+Drink

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	
Fontina and Funghi	16
Sliced Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fines Herbs and Truffle Aioli	
BBQ Chicken	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	
Szechuan Steak	19
Charred Szechuan Angus Beef, Crushed Peanuts, Sesame, Garlic, Fire Roasted Bell Peppers, Corn and Onions with Shredded Provolone Cheese and Szechuan Drizzle	

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 Summer Vegetables and Sauce Romesco	
Ahi Tuna*.....	36
Seared Ahi Tuna, Gochujang Stir-Fried Bok Choy and Garden Vegetables with Crispy Sesame Rice and Herb Salad	
Char Grilled Mediterranean Salmon *.....	30
Char Grilled Salmon with Marinated Tomatoes, Olives, Roasted Bell Peppers, Artichokes, Herbs, Toasted Quinoa and Lemon Dill Sauce	
Seafood Alfredo	33
Shrimp, Scallop and Clams in a Garlic Cream Sauce with Parmesan, Fettuccini and Herbs	
Chilean Sea Bass.....	37
Bronzed Chilean Sea Bass over a Farro, Parmesan and Tomato Risotto with a Fiery Romesco	
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 Bread Pudding

Homemade Bread Pudding Seasoned with Cinnamon, Brown Sugar and Nutmeg served with Vanilla Ice Cream and English Toffee Sauce

Warm Chocolate Tart

A Warm White Chocolate Tart with Dulce de Leche, Milk Chocolate Mousse, Fresh Berries and Chantilly Cream

Our Daily Handcrafted Frozen Dessert

Two Scoops

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