

September 21, 2023

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	13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing	

Appetizers

Bowl of Soup	14
The Chefs daily inspiration	
Vegan Falafel	15
Crisp Homemade Chickpea Falafel served with Pickled Okra and Coriander Sauce	
Burrata and Tomatoes	15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia	

Salads

Caesar	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Tomato Jam	
House Salad	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Duck Confit and Couscous Salad	15
Warm Duck Confit and Spiced Couscous tossed with Sweet and Bitter Local Greens, Crisp Cracklings, Brown Butter Walnuts and Maple-Fig Vinaigrette	
Fried Shrimp & Okra	16
Crisp Fried Shrimp and Okra with a Napa & 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 \$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.

Local and Company

Food+Drink

Lunch Menu - Fall

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	
Fontina and Funghi	16
Shredded Fontina Cheese with Roasted Creminis Stewed Oyster Mushrooms, Crisp Shiitakes, Fine Herbs and Truffle Aioli	
BBQ Chicken	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Mozzarella, Cilantro	

Desserts

Vanilla Crème Brûlée	10
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries	
Pear, Pistachio and Almond Tart	
Warm Pear, Pistachio and Almond Tart with Cardamom Gelato	
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 Fish Tacos	16
Crisp White Fish, 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
Herbed Risotto, Sautéed Spring Vegetables and Sauce Romesco	
Tuna with Green Curry*	32
Seared Ahi Tuna with Ginger-Soy Marinade, Thai Style Coconut Sticky Rice, Scallions Thai Basil, Sprouts, Red Peppers and Green Curry	
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

Roasted Brussels Sprouts with Shallots and Bacon	9
Grilled Asparagus with Grana Padano	
Stewed Okra and Tomatoes	
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.