

Shareables

Pane	10
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
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

Caesar	12
Whole Romaine Leaves, House Made Dressing, Grana Padano & Garlic Toast	
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	
Fried Shrimp and Okra	16
Crisp Fried Shrimp and Okra with Fresh Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	

Desserts 9

Vanilla Crème Brûlée
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries
Warm Seasonal Fruit Galette
Warm Galette with a Seasonal Fruit Filling and Crème Fraiche
Local Tiramisu
Rum Whipped Mascarpone, Espresso-Soaked Sponge Cake, Kahlua, and Coco Powder
48hr Dark Chocolate Chip and Toffee Cookie
A Giant Warm Cookie served with House Made Ice Cream
Warm Chocolate Cake
Warm Chocolate Cake, Whipped Cream and Dulce de Leche
Vanilla Ice Cream
Two Scoops



Dinner Menu - Summer

Hand Crafted Pizza

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	

We are unable to offer substitutions on our menu.

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	
Organic Farro with Grilled Gulf Shrimp	26
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas and Fennel-Honey Vinaigrette	
Grilled Salmon Piccata Salmon*	26
Chargrilled Atlantic Salmon with a Lemon Caper Sauce over Wilted Arugula, Ditalini Pastini, Tomato and Pine Nuts	
Chilean Sea Bass	34
Bronzed Chilean Sea Bass, Farro Risotto with Heirloom Tomatoes and Parmesan, Sauce Romesco and Crispy Leeks	
Red Quinoa with Grilled Chicken Breast	26
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado and Lime Soy Vinaigrette	
Duck Noodles.	30
Sliced Pan Roasted Duck, Crisp Confit Dark Meat, Curry Noodles, Bok Choy, Hon-Shimeji Mushrooms and Tomato	
Niman Ranch Pork Chop*	32
Sweet Potato Puree, Roasted Brussels Sprouts and Mustard Seed-Shallot Demi	
Roasted Rack of Lamb*	38
Four Bone Lamb Rack with Beluga Lentils, Dill & Parsley Pesto, Mediterranean Style Garniture	
Filet Mignon*	38
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	
"Cowboy" Ribeye Chop*	55
.20 oz. Chargrilled Cowboy Chop, Roasted Corn, Shiitake Mushroom and Fingerling Hash, Piquant Worcester Sauce	
Accompaniments	8
Roasted 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.