

September 9, 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

- Vanilla Crème Brûlée ..... 9  
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

### 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\* ..... 38  
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.