Lunch Menu

Appetizers

Truffle Deviled Eggs (4) with black truffle egg yolk mousse, tomato - mustard seed jam … 9

Royal Red Shrimp sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread … 14

Bay Scallop Ceviche* fresh mango & kiwi, lime, lemon, red bell pepper, poblano & red onion, tortilla chips … 14

Short Rib Crostini braised beef short rib with reduced jus, black pepper feta spread, vanilla pickled onion, fig jam, toasted batard … 12

Asian Meatballs house ground veal, beef & pork with Asian spices, teriyaki BBQ glaze, cabbage slaw, scallion, sesame seed … 13

Tuna Tataki* togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ...15

Cheese & Charcuterie pick 3 cheeses plus prosciutto, Marcona almonds, Hoby's Chili jam, fresh fruit, crispy lavash … 19
English Cheddar, Manchego, Aged Gouda or Double Crème Brie.

Salads

Chicken Salad on Salad slow roasted chicken breast with craisins, walnuts, celery, onion, dijonaise & light curry seasoning, served on mixed greens with tomatoes & cucumber, balsamic vinaigrette, toasted naan points … 15

Watermelon & Feta compressed watermelon, feta, tomato, cucumber, arugula, toasted pepitas, vanilla basil vin, aged balsamic … 13

Beet & Goat Cheese red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette … 13

Classic Wedge heirloom tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing & crumbles, iceberg lettuce … 12

Caesar grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing … 11

Salad & Veg Plate Additions: *Fresh Catch … 12** *Argentinian Red Shrimp … 9* *Faroe Island Salmon … 10** *Grilled Chicken Breast … 8* *Grilled Flat Iron Steak … 16**

Soup

Garden Vegetable Tomato Soup basil crema garnish … 7

Soup du Jour … market price

Sandwiches

sandwiches include choice of side: Caesar Salad, Pommes Frites, Truffle Frites +$1

Grouper Sandwich lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun … 16

Shrimp Tacos lightly blackened Royal Red shrimp, street corn salsa, Napa cabbage-bell pepper slaw, cilantro, flour tortillas … 15

Chicken Caesar Wrap grilled chicken breast, romaine, heirloom tomatoes, shredded parmesan, Caesar dressing, flour tortilla … 14

Chicken Salad Croissant slow roasted chicken breast with craisins, walnuts, celery, onion, dijonaise & light curry seasoning, lettuce & tomato, butter toasted croissant … 14

Pulled Pork Sandwich house smoked pork, fennel-apple slaw with citrus poppy, bourbon BBQ sauce, toasted brioche bun … 15

Steak Sliders* house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls … 13

Entrees

Warm Orzo with edamame, onion, heirloom tomatoes and sweet corn, sautéed kale, tomato-mustard seed jam … 24
includes choice of: Fresh Catch* or Faroe Island Salmon*

Vegetable Plate Chef's selection of sautéed vegetables & greens, tomato - mustard seed jam, aged balsamic … 16

Desserts

Chocolate Cake dark chocolate, milk chocolate mousse, chocolate ganache, vanilla anglaise, berry coulis, fresh berries … 8

Key Lime Tart key lime custard, Brulee meringue, graham cracker crust, guava puree, sliced mango, fresh berries … 8

Limoncello Mousse Cake lemon infused mascarpone mousse, limoncello pound cake, lemon curd topping, macerated berries … 8

Vanilla Crème Brulee with fresh berries … 8

Chocolate Ice Cream … 5 **Vanilla Ice Cream** … 5 **Raspberry Sorbet** … 5

A 20% gratuity is recommended on parties of 10 or more. A $5 split plate charge applies on all Salads and Sandwiches.

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

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254 Alta Mar Drive, Ponte Vedra Beach, FL 32082
Located at Oak Bridge at Sawgrass