

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
- Short Rib Spring Roll** braised & pulled beef short rib, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha ... 13
- Cheese Burger Arancini** cheddar & house ground beef filled risotto balls, fancy sauce, house made pickles, arugula, tomato ... 14
- Tuna Tataki*** togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds ... 15
- Crispy Cauliflower** non-breaded, rice wine pickled & fried florets, sundried tomato aioli, celery petals, datil pepper emulsion ... 14
- Pimento Cheese & Bacon** cheddar, pimentos, cheddar-cream cheese mousse, bacon chiffonade, house made potato chips ... 12
- Cheese & Charcuterie** Manchego (sheep's milk), Midnight Moon (goat's milk) and Double Crème Brie (cow's milk), seasonal salami, candied cashews, house made fig & datil pepper jam, grapes, crostini ... 19

Salads

- Chicken Salad on Salad** slow roasted chicken breast with raisins, walnuts, celery, onion, dijonnaise & 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***

Soups

- Garden Vegetable Tomato Soup** basil oil garnish ... 7
- Soup du Jour** ... market price

Sandwiches

sandwiches include choice of side: Caesar Salad, House Made Ranch Potato Chips, 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 red shrimp, street corn salsa, cotija cheese, cabbage-bell pepper slaw, cilantro, flour tortillas ... 15
- Classic Pastrami** warm pastrami, melted swiss, sauerkraut, house made deli mustard, dill pickle spear, toasted marble rye ... 16
- Greek Chicken Wrap** tomato, cucumber, feta, roasted pepper, mild banana pepper, oregano vin, romaine, spinach tortilla ... 14
- Tuscan Grilled Vegetable** grilled portobello, red onion & provolone, spinach, basil pesto, sun dried tomato aioli, ciabatta 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

- Layered Chocolate Cake** with chocolate Swiss meringue buttercream, ganache, sea salt infused caramel, vanilla anglaise...9
- 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.