



seared manchego 9

aged spanish sheep's milk cheese with olive oil poached pimiento peppers, wild mushrooms and grilled ciabatta

brochette 8

fire-roasted tomatoes, garlic, shallots, fresh basil, artichoke pesto and mezzaluna fontina served with rustic ciabatta bread

cheese & fruit 10

chef selected artisan cheeses with seasonal fresh fruit and crackers

hummus of the day 8

fresh ground hummus, cumin-orange-thyme marinated olive medley served with warm pita bread

baby greens salad 6

organic baby greens, spiced pecans, sliced pear, buttermilk blue affine cheese and white balsamic vinaigrette

tuna "raro" 11

island spiced tuna, seared rare with plantain chips, avocado salsa, lime crema and blood orange-mojo vinaigrette

sea scallop paella 11

diver sea scallops, prince edward island mussels and gulf prawns tossed with green peas, red peppers and saffron arborio rice

crab cakes 10

blue crab with shoepeg corn, poblano and cilantro toasted golden brown served with saffron tartar sauce and crispy tobasco fried shallots

blackened shrimp soft tacos 11

blackened gulf prawns, fresh mango salsa, lime sour cream, micro greens and two grilled flour tortillas

fried oysters 11

blue cornmeal dusted appalachicola oysters lightly fried, served with a cheddar cheese grit cake and smoked jalapeno remoulade

peppered filet 11

black peppercorn grilled 4 oz beef filet served with a blue cheese potato cake, wild mushroom demi and crispy onion rings

pork flautas 10

adobo spiced slow roasted pulled pork tossed with a guajillo barbecue sauce, rolled in 3 flour tortillas with melted cheddar, served with salsa verde and baby greens

kobe sliders 12

char-grilled wagyu burgers on mini kaiser buns, with grilled peach relish, bacon cream sauce, truffled rustic french fries and a roasted garlic aioli

duck empanadas 11

duck confit, goat cheese, poblano peppers and onions folded into puffy pastry dough served with a roasted eggplant and tomato sauce

lamb chop lollipops 12

rosemary grilled baby rack of lamb served with butternut squash risotto and balsamic-blackberry compote

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Advisory: consuming undercooked protein may increase the risk of food borne illness