



New Signature Offerings

Marinated Olives GF V ✓ 3

Clam Chowder 6/8

French Fries or Garlic Fries GF V 6

Sweet Potato Fries GF V
with habanero mustard 6

Local Fried Green Tomatoes with
habanero remoulade 10

Falafel seasonal hummus, goat cheese,
tzatziki, fresh mint 14

Cauliflower Bites V crispy panko
beer-battered cauliflower, caper dill aioli 11
(hot wing sauce, add \$1)

Escargots burgundy snails, garlic
herb butter, crostini 13

Crispy Smashed Potatoes V GF marble
potatoes fried and tossed in truffle essence,
fresh grated parmigiano reggiano, duck fat and
parsley 12

Brochette and Caesar Salad bistro filet
brochette, Caesar salad, pistou 11

Buffalo Chicken Skewers
with blue cheese slaw 11

Tempura Shrimp sriracha gastrique
on a bed of cabbage 12

GF = Gluten-Free V = Vegetarian ✓ = Vegan

OVER FOR OTHER FAVORITES~~~~▶

Chicken Cordon Bleu Croquettes
with preserved lemon and Dijon aioli 12

Braised Pork Shank
on a bed of creamy parmesan polenta topped
with a green tomato chutney 15

Lobster and Rock Shrimp Ceviche
lobster and rock shrimp cooked in citrus with
heirloom tomatoes, red onion, cucumber,
jalapeno and citrus segments served with
tostadas, salsa verde, radish and cilantro 18

Meat & Cheese Board prosciutto, salami,
chorizo, brie, seasonal cheese, mixed
olives and flatbread crisps 18

Spiced Nuts GF V mixed medley of
cashews, almonds, pecans, walnuts
and pistachios 6

Baby Octopus and Chorizo crispy baby
octopus with chorizo, marbled potatoes,
chorizo oil, preserved lemon aioli 14

**Artisan Rolls with
Dipping Oil** 3

DESSERTS

Crème Brûlée traditional French
vanilla bean custard 8

Gâteau au chocolat flourless
chocolate decadence cake served
over raspberry coulis 8

Peach Pots de Crème peach custard, grilled
peach, whipped cream, lace cookie 9
(GF without cookie)

~ Consuming raw or uncooked foods may be a health risk ~

*07-3119