

Lunch

STARTERS

Deviled Eggs 9 FOR THREE EGGS
horseradish, crispy fried chicken, maple drizzle

Tomato Basil Soup 6 CUP / 8 BOWL
basil oil, parmesan & croutons

Gazpacho 6 CUP / 8 BOWL
cold tomato gazpacho, cucumber

Whole Grilled Artichoke 16
fresh herbs, lemon aioli

Cajun Hot Crab Dip 22
jumbo lump crab, three-cheese blend, saltine crackers & tabasco

Whipped Feta 16
warm tomato confit, thyme, balsamic, grilled sourdough

Mediterranean Lamb Meatballs 18
feta, mint, pine nuts, pomodoro, grilled sourdough

Fried Green Tomatoes 14
buttermilk aioli and herb salad

Seasonal Burrata 20
peach bruschetta, burrata, arugula, prosciutto, gooseberry

Snapper Crudo* 18
strawberry mignonette, hazelnuts, jalapeño, lime zest

Smoked Beef Carpaccio* 18
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

SALADS 8 CHICKEN / 12 SALMON / 12 GULF SHRIMP

Caesar Salad* 15
romaine, hearts of palm, fried capers, croutons, parmigiano-reggiano

Kale Salad 15
chopped kale, pecorino, toasted walnuts, dried cranberries, maple red wine vinaigrette

Apple Salad 15
mixed greens, granny smith apples, candied pecans, goat cheese, apple vinaigrette

Salmon Citrus Salad* 24
mixed greens, cucumbers, dried cranberries, toasted almonds, orange, grapefruit, goat cheese, champagne vinaigrette

Chopped Salad 15
mixed greens, beets, tomatoes, garbanzo beans, cucumbers, bacon, cheddar, tangy mustard vinaigrette

Crispy Chicken Salad 20
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

Watermelon, Tomato & Feta 15
arugula, pickled onions, pepitas, breadcrumbs & basil lime vinaigrette

SANDWICHES SERVED WITH YOUR CHOICE OF SIDE

Lobster Roll MARKET WHEN AVAILABLE
tarragon mayo, bibb lettuce, warm roll with fries

Cheeseburger* 19
house-ground beef, cheddar, coriander onions, aioli, relish pickles, lettuce & tomato on toasted bun

Crispy Chicken Sandwich 18
fried chicken thigh, relish pickles, tarragon ranch, cheddar, lettuce & tomato on toasted bun

The Classic 15
roasted turkey, lettuce, tomato, cheddar, tomato aioli & bacon on toasted wheat

Chicken Salad Sandwich 15
chopped chicken, grapes, green onions, celery, almonds, lettuce & tomato on toasted wheat

Relish Grilled Cheese 16
three-cheese blend, pesto aioli, bacon, tomato, avocado on sourdough

Pear & Brie Grilled Cheese 16
triple cream brie, bosc pears, blackberry jam, arugula, on sourdough

Turkey Melt 16
roasted turkey, cheddar, coriander-onions, tomato aioli, arugula & bacon on sourdough

Rotisserie Chicken Panini 16
goat cheese, pesto aioli, oven-dried tomatoes, arugula on sourdough

ENTREES

Seared Salmon* 34
fresh peas, asparagus, dill creme fraiche

Chicken Paillard 20
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

Gulf Snapper Puttanesca* 34
olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro

Steak Au Poivre 32
grilled 8oz hanger steak, peppercorn-cream sauce, hand-cut fries

Herb Roasted Chicken 28
honey thyme au jus, potato puree, broccolini

Bucatini alla Puttanesca 18
olives, anchovies, tomatoes, capers, lemon, basil, parmesan

SIDES

Hand-Cut French Fries w/ aioli 8

Quinoa & Kale w/ blueberries, feta 7

Cauliflower Salad w/ grapes, green onion, pumpkin seeds 7

Seasonal Fresh Fruit 7

Potato Salad w/ dijon, celery, green onion, dill 7

RESTAURANT & BAR

RELISH

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
20% gratuity will be added for parties of six or more

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Treat Yourself