

Lunch

starters

Deviled Eggs (THREE EGGS)	9
horseradish, crispy fried chicken, maple drizzle	
Tomato Basil Soup	6 CUP / 8 BOWL
basil oil, parmesan & croutons	
Tuscan White Bean	10 CUP / 12 BOWL
cannellini beans, italian sausage, spinach, pecorino	
Butternut Squash Soup	6 CUP / 8 BOWL
roasted butternut squash, pumpkin seeds, celery, croutons	
Whole Grilled Artichoke	18
fresh herbs, lemon aioli	
Cajun Hot Crab Dip	24
jumbo lump crab, three-cheese blend, saltine crackers & tabasco	
Whipped Feta	16
warm tomato confit, saba, basil, grilled sourdough	
Mediterranean Lamb Meatballs	18
feta, mint, pine nuts, pomodoro, grilled sourdough	
Pickled Fried Okra	14
served with remoulade & frisee	
Seasonal Burrata	20
prosciutto, fig compote, arugula, saba, lemon zest, hazelnuts	
Tuna Tartare*	20
ahi tuna, tomato relish, avocado, quinoa salad	
Smoked Beef Carpaccio*	18
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon	
Beets & Blue	14
roasted beets, gorgonzola cream, candied pistachios, maple lemon vinaigrette, crispy bread crumbs, lemon zest	

Sandwiches

Lobster Roll	MARKET
tarragon mayo, bibb lettuce, warm roll with fries	
Cheeseburger*	19
house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato on toasted brioche	
Crispy Chicken Sandwich	18
fried chicken thigh, relish pickles, tarragon ranch, cheddar, lettuce, tomato on toasted brioche	
BLT	16
crispy bacon, beefsteak tomato, green leaf, pesto aioli on toasted wheat	
Chicken Salad Sandwich	16
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	17
triple cream brie, bosc pears, blackberry jam, arugula, on sourdough	
Turkey Melt	17
roasted turkey, cheddar, coriander-onions, tomato aioli, arugula & bacon on sourdough	
Rotisserie Chicken Panini	17
goat cheese, pesto aioli, oven-dried tomatoes, arugula on sourdough	

SERVED WITH YOUR CHOICE OF SIDE

Entrees

Seared Salmon*	36
braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc	
Chicken Paillard	20
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon	
Gulf Snapper Puttanesca*	36
olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro	
Steak Au Poivre	34
prime 8oz hanger steak, peppercorn-cream sauce, hand-cut fries	
Roasted Harissa Chicken	28
half roasted chicken, harissa citrus, herbs, apricot tomato couscous, sumac-carrot puree, pomegranate drizzle	
Pappardelle & Mushrooms	22
house made pappardelle, crispy prosciutto, wild mushrooms, fresh herbs, parmesan, white wine	

SHAREABLE sides

HAND-CUT FRENCH FRIES	9
garlic aioli & ketchup	
QUINOA & KALE	8
blueberries, feta	
CAULIFLOWER SALAD	7
grapes, green onion, pumpkin seeds	
SEASONAL FRESH FRUIT	7
POTATO SALAD	7
dijon, celery, green onion, dill	

Salads

Caesar Salad*	15
little gem, 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	22
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch	
Roasted Harvest Salad	20
mixed greens, roasted chicken, butternut squash, chickpeas, red onion, goat cheese, red wine vinaigrette	

8 CHICKEN / 12 SALMON / 12 GULF SHRIMP

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

RELISH

20% gratuity will be added for parties of six or more.