

lunch

starters

Deviled Eggs (THREE EGGS)	9
horseradish, crispy fried chicken, maple drizzle	
Gazpacho	6 CUP / 8 BOWL
cold tomato gazpacho, cucumber	
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	
Fried Green Tomatoes	14
buttermilk aioli and herb salad	
Seasonal Burrata	20
prosciutto, cantaloupe, basil, arugula, saba, lemon zest, toasted hazelnuts	
Smoked Beef Carpaccio*	18
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon	

Sandwiches

Lobster Roll	MARKET
tarragon mayo, bibb lettuce, warm roll	
Cheeseburger*	19
house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato on toasted brioche	
Crispy BBQ Chicken Sandwich	18
fried chicken thigh, chipotle-peach BBQ sauce, pickles, slaw, toasted brioche bun	
The Classic	16
roasted turkey, lettuce, tomato, cheddar, tomato aioli, bacon, 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	

SERVED WITH YOUR CHOICE OF SIDE

Salads

Caesar Salad*	16
little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano	
Peach Panzanella & Burrata	20
peaches, heirloom tomatoes, gooseberries, arugula, croutons, champagne vinaigrette, saba	
Apple Salad	16
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	16
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	
Grilled Garden Salad	16
mixed greens, feta, roasted red onion, grilled zucchini & yellow squash, chickpeas, red wine vinaigrette	
Watermelon, Tomato & Feta	16
arugula, pickled onions, toasted pepitas, breadcrumbs, basil-lime vinaigrette	

8 CHICKEN / 12 SALMON / 12 GULF SHRIMP
6 PROSCIUTTO / 6 BURRATA

Entrees

Seared Salmon*	36
tomato-fenugreek sauce, corn maque choux	
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	
Bucatini alla Puttanesca	18
olives, anchovies, tomatoes, capers, lemon, basil, parmigiano-reggiano	
Chicken Francese	24
artichoke, dill, blistered confit tomatoes, broccolini	
Linguine & Shrimp	28
fresh linguine, gulf shrimp, blistered tomatoes, white wine sauce, basil	

SHAREABLE sides

HAND-CUT FRENCH FRIES	10
garlic aioli & ketchup	
QUINOA & KALE	8
blueberries, feta	
CAULIFLOWER SALAD	8
grapes, green onion, pumpkin seeds	
SEASONAL FRESH FRUIT	8
POTATO SALAD	8
dijon, celery, green onion, dill	

*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.

RELISH