LUNCH

STARTERS

DEVILED EGGS (THREE EGGS) 12
horseradish, crispy fried chicken, maple drizzle

SEASONAL SOUP OF THE DAY 9 CUP / 12 BOWL

TUSCAN WHITE BEAN 10 CUP / 14 BOWL
cannellini beans, italian sausage, spinach, parmesan

WHOLE GRILLED ARTICHOKE 20
fresh herbs, lemon aioli, grilled lemon

CAJUN HOT CRAB DIP 26
jumbo lump crab, three-cheese blend, saltine crackers & tabasco

WHIPPED FETA 18
warm tomato confit, saba, basil, grilled sourdough

MEDITERRANEAN LAMB MEATBALLS 20
feta, mint, pine nuts, pomodoro, grilled sourdough

BEETS & BLUE 18
roasted beets, gorgonzola cream, candied pistachios, arugula, maple lemon vinaigrette, crispy bread crumbs, lemon zest

SEASONAL BURRATA 20
prosciutto, cherry-fig compote, arugula, champagne vinaigrette, candied walnuts

SMOKED BEEF CARPACCIO* 20
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

TUNA TARTARE* 24
ahi tuna, tomato relish, avocado, quinoa, tomato, cucumber, fried capers

SALADS

CAESAR SALAD* 16
little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano

APPLE SALAD 16
mixed greens, granny smith apples, candied pecans, goat cheese, apple vinaigrette

SALMON CITRUS SALAD* 28
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 26
mixed greens, crispy chicken thigh, hard boiled eggs, blistered tomatoes, cheddar, avocado, green onion, croutons, tarragon ranch

ROASTED HARVEST SALAD 16
mixed greens, butternut squash, chickpeas, red onion, feta cheese, red wine vinaigrette

KALE SALAD 16
shredded kale & napa cabbage, pecorino, toasted walnuts, dried cranberries, maple red wine vinaigrette

8 CHICKEN / 14 SALMON / 14 GULF SHRIMP
6 PROSCIUTTO / 6 AVOCADO

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

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

SANDWICHES

LOBSTER ROLL MARKET
tarragon mayo, bibb lettuce, warm roll

CHEESEBURGER* 21
freshly ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato, toasted brioche

THE CLUB 18
house roasted turkey, ham de Paris, lettuce, tomato, cheddar, tomato aioli, bacon, toasted wheat

CHICKEN SALAD SANDWICH 18
chopped chicken, grapes, green onions, celery, almonds, lettuce & tomato on toasted wheat

RELISH GRILLED CHEESE 18
three-cheese blend, pesto aioli, bacon, tomato, avocado on sourdough

PEAR & BRIE GRILLED CHEESE 18
triple cream brie, bosc pears, blackberry jam, arugula, on sourdough

TURKEY MELT 20
roasted turkey, cheddar, coriander-onions, tomato aioli, arugula & bacon on sourdough

SERVED WITH YOUR CHOICE OF SIDE

ENTREES

SEARED SALMON* 38
braised white beans, melted leeks, artichokes, dill, lemon, tomato confit, beurre blanc

CHICKEN PAILLARD 22
rocket salad, oven dried tomatoes, fried capers, parmesan, lemon

GULF SNAPPER PUTTANESCA* 38
olives, tomatoes, capers, basil, broccolini, roasted potatoes, buttered farro

STEAK AU POIVRE 40
prime 8oz hanger steak, peppercorn-cream sauce, hand-cut fries

BOLOGNESE 26
mafalda pasta, veal bolognese, mascarpone, italian chili crisp

CHICKEN FRANCESE 26
artichoke, dill, blistered confit tomatoes, broccolini, beurre blanc

LINGUINE & SHRIMP 32
fresh linguine, gulf shrimp, blistered tomatoes, white wine sauce, basil

CIOPPINO 42
snapper, salmon, shrimp, clams, scallops, tomato-seafood stock, fresh herbs, garlic bread

CRAB CAKE 38
remoulade, asparagus, frisee & parsley salad, pickled onions

SHAREABLE SIDES

HAND-CUT FRENCH FRIES 10
garlic aioli & ketchup

QUINOA & KALE 9
blueberries, feta

CAULIFLOWER SALAD 9
grapes, green onion, pumpkin seeds

SEASONAL FRESH FRUIT 8

POTATO SALAD 8
dijon, celery, green onion, dill

RELISH RESTAURANT & BAR