

DINNER

STARTERS

Deviled Eggs	\$9
Arugula, Paprika, Candied Sugar Bacon.	
Fried Green Tomatoes	\$9
Pimento Cheese, Chow Chow, Balsamic Reduction.	
Crab Cake	\$12
Lemon Dill Aioli, Cucumber and Tomato Relish, Pickled Radish.	
Mediterranean Plate	\$12
Spinach and Feta Hummus, Olives, Roasted Red Peppers, Artichokes, Tzatziki, Sweet Curry Reduction.	
Cheeses and Charcuterie	\$14
House Made Fruit Jams, Grove Honey, Crackers.	

SOUPS

Tomato Basil	Cup\$4/Bowl\$8
with Garlic Croutons and Micro Greens.	
Soup of the Day	Cup\$4/Bowl\$8
Please Ask Your Server	
French Onion	Bowl\$9
Dark Rye with Swiss and Provolone Cheese.	

SALADS

House Garden	\$7
Mixed Greens, Cucumbers, Tomatoes, Croutons. Choice of Dressing.	
Caesar	\$8
Hearts of Romaine, Shaved Parmesan, Hard Boiled Egg, Croutons. Tossed in a Caesar Dressing.	
Arugula	\$8
Goat Cheese, Spicy Almonds and Golden Raisins. Tossed in a Poached Pear Vinaigrette	
Crab Wedge	\$12
Crab, Benton's Bacon, Heirloom Cherry Tomatoes, Iceberg lettuce and Parmesan Cheese. Tossed in an Avocado Ranch.	

Add Chicken \$4 Steak \$8 Shrimp \$8 or Salmon \$7

ENTRÉE

Chicken Pappardelle Pasta	\$19
Spinach, Crimini Mushrooms, Marsala Cream Sauce, Sundried Tomato Pesto, Parmesan Cheese, Micro Greens.	
Paella	\$24
Fish, Shrimp, Mussels, Saffron Rice, House Made Chorizo, Bell Peppers, Red Onions, Spring Peas, Tomato Broth, Lemon Wedge.	
Half Chicken	\$24
Fried Brussels Sprouts, Three Cheese Mac & Cheese, Almond Caramel Sauce.	
Seared Mahi Mahi	\$28
Spring Vegetable Risotto, Arugula, Pickled Red Onion, Brown Butter Vinaigrette.(Can Substitute Scottish Salmon)	
Whiskey Marinated Ribeye	\$32
White Cheddar Mashed Potatoes, Grilled Asparagus, Caramelized Onions Demi, Truffle Herb Butter.(Can Substitute Non-Marinated Filet)	

18% Gratuity Added to All Transactions

Please Inform Server or Manager of Any Allergies or Special Requests

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Foodborne Illness