

Appetizers \$10

Deviled Crab Cakes

pickle relish, creole sauce

Escargot “Strudel”

mushroom, leeks, garlic cheese curd

Merguez Lamb Sausage

grits, chopped tomato sauce

Smoked Fish Dip

assorted house made crackers, pickled vegetables

3-Course Menu \$35*

(includes salad, entrée, & dessert)

First

North African Pumpkin Soup

smoked paprika oil, parsley

Roasted Carrot Salad

roasted and pickled carrot, feta,
lemon-dill crème fraiche

Florida Tomato Salad

local tomato, basil, pickled shrimp, gazpacho vinaigrette

Caesar

romaine, lemon avocado dressing,
anchovy breadcrumbs, parmesan, pickled onion

Entree

Diver Sea Scallops

confit leek risotto, broccoli, lemon beurre blanc

Roasted Hen

lentil falafel, lemon-carrot tahini, za'atar cauliflower

Hanger Steak

ham hock roasted sweet potatoes,
blue cheese vinaigrette, haricot vert

North Atlantic Salmon

farro, beets, horseradish, pearl onion

Grouper

spanish braised potatoes, herbed zucchini,
scrambled hollandaise, basil

Dessert

Blueberry Vanilla Cheesecake

Coconut Cream Cake

Chocolate Fudge Corruption

Wine & Cocktail Pairings

Available upon Request

***12% service fee will be added to final bill**