

Lunch

SOUP

Of The Day 6

THIS MENU IS A SAMPLE ONLY

DAILY FEATURES WILL REFLECT THE FRESHEST COMPONENTS, FARM LOCAL AND OUR CHEF'S SEASONAL INSPIRATION

ENTREE SALADS

Grilled Marinated Salmon Nicoise Salad 15

FRISÉE, HARD-BOILED EGGS, POTATO, OLIVES, TOMATOES, LEMON-ARTICHOKE VINAIGRETTE

Grilled Chicken Salad 13

ROMAINE, MONTEREY JACK CHEESE, BLACK BEANS, AVOCADO, CRISPY TORTILLAS, TOASTED ALMONDS, SHALLOT, CORIANDER & LIME VINAIGRETTE

Grilled Sirloin Steak 14

MIXED GREENS, ROASTED RED PEPPERS, PORTOBELLO MUSHROOMS, FETA, RICE BEANS, FRIED SHALLOTS, BLACK PEPPER BALSAMIC VINAIGRETTE

MAIN PLATES

Fields of Athenry Lamb Tacos 12

CILANTRO, AVOCADO, GRILLED SCALLIONS, ANCHO CHILI SAUCE

House Made Potato Gnocchi 14

ROASTED WILD MUSHROOMS, PARMESAN COULIS

Red Thai Curry Seafood Stew 15

SHRIMP, MUSSELS, FISH, KAFFIR LIME, THAI BASIL, RICE

Gumbo 15

ANDOUILLE, MUSSELS, SHRIMP, OYSTERS, PORK BELLY, OKRA, RICE

House Made Reuben Quesadilla 12

HOUSE MADE SAUERKRAUT, 1000 ISLAND DRESSING, PETITE SALAD

Pan Roasted Salmon 15

CARDAMOM SCENTED JASMINE RICE, GINGERED BOK CHOY, YUZU GLAZE

Lamb Merguez Sausage Sandwich 13

CUCUMBER-SHALLOT RELISH, MINTED YOGURT, ARUGULA & FETA SALAD

Jumbo Lump Chesapeake Bay Crab Cake 17

STIR-FRIED BRUSSEL SPROUTS, SMOKED DUCK HAM, BABY CARROTS, OLD BAY ESSENCE

