

## Starters

<b>Beans &amp; Greens with Grilled Ciabatta</b>			9
<b>Cheese &amp; Charcuterie Board</b>			
Artisan Cheeses	For two	20	For four 28
Artisan Charcuterie	For two	22	For four 38
<b>Combination Cheese &amp; Charcuterie</b>			For two 34
<b>Tuna Tartare</b>			18
Avocado pureé and crispy wonton chips			
<b>Lobster Ravioli</b>			22
Lobster-filled raviolis with Maine lobster tail in saffron broth			
<b>Herb-Infused Lamb Meatballs</b>			14
Spicy Moroccan tomato sauce			
<b>Smoked Fish Spread</b>			14
Crème Fraiche, Artisanal crackers, lemon			
<b>Mediterranean Olive Bowl</b>			8
<b>Escargot</b>			16
Garlic butter and grilled baguette			

## Salads

<b>Arugula Salad</b>			10
Brick Street Farms Arugula, watermelon radish, strawberries, goat cheese and strawberry vinaigrette			
<b>Grace “Wedge”</b>			14
Brick Street Farms Sputnik lettuce, grated hard-cooked egg, bacon lardons, blue cheese, buttermilk horseradish dressing			
<b>Grilled Caesar</b>			13
Brick Street Farms Gem Romaine, pickled red onions, shaved Romano, anchovy hushpuppies, Caesar dressing			
<b>Salt &amp; Sugar Cured Heirloom Tomatoes</b>			12
Fried pistachios, extra virgin olive oil, orange blossom water			

## Dinners

<b>Spicy Crispy Cauliflower Rice</b>			19
Spicy cabbage, carrots, brussel sprouts, sunny-side egg, and nori shards			
<b>Wild &amp; Tame Mushroom Bolognese</b>			21
Mélange of roasted mushrooms, oven roasted tomatoes, Mezi rigatoni			
<b>Roasted Stuffed Squash</b>			21
Israeli couscous, quinoa, pistachios, mint, raisins, Brick Street Farms arugula, carrots, honey-serrano vinaigrette			
<b>Lemon &amp; Herbed Stuffed Chicken</b>			24
Fingerling potatoes, haricot verts, citrus garlic broth			
<b>Duck Frites</b>			31
Roasted duck breast, duck sausage, frites, black cherry reduction			
<b>Cast Iron Skillet Seared Filet Mignon</b>			38
Mashed potatoes, grilled asparagus, blue cheese sauce			
<b>Grilled Vegas Strip</b>			29
Vindaloo cauliflower, fingerlings, and demi-glacé			
<b>Pan-Roasted Sea Scallops</b>			31
Apricot-ginger basmati rice			
<b>Potato Crusted Florida Grouper</b>			MP
Braised spinach, roasted fingerling potatoes, Pine Key aioli			
<b>King Salmon</b>			29
Crispy brussel sprouts, braised red cabbage, scallion sauce			
<b>Black Angus Beef Burger</b>			15
Blend of brisket, short ribs, and chuck served with French Fries, lettuce, tomato, pickle			
Add: cheese <b>1.</b>   bacon <b>1.</b>   fried egg <b>1.</b>   artisanal cheese <b>5.</b>			

## Sides

<b>All Sides</b>			7
mashed potatoes   oven-roasted fingerling potatoes   French fries   wilted spinach with garlic and shallots   haricot verts   crispy brussel sprouts			

We strive to use the freshest seasonal ingredients. We’re also keeping it local by supporting area farms, products and ingredients.

Consumer advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.