

November 1, 2021

Shareables

Red Beets and Crisp Goat Cheese	15
Roasted and Sliced Red Beets with Crisp Fried Goat Cheese, Crushed Pignolis, Pickled Raddishes and Watercress	
Cheese and Charcuterie Board	17
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables, Mustard	
Tomatoes and Burrata	14
Heirloom Tomatoes, Fresh Mozzarella, Basil and Olive Oil	
Whipped Guacamole	10
Tomato, Red Onion, Cilantro, Pickled Jalapenos & Naan Chips	
Fried Buffalo Cauliflower	11
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

Salads

Crispy Calamari	15
Radicchio, Napa Cabbage & Watercress with Miso Lime Dressing	
Caesar	11
Romaine Lettuce, House Made Dressing, Grana Padano & Garlic Toast	
Chopped	13
Roasted Red Pepper, Red Onion, Olives, Garbanzo Beans, Cucumber, Edamame, Carrot, Sweet Corn, Pepitas, Romaine, Queso Panela & Lemon Thyme Vinaigrette	
Fried Shrimp & Okra	15
Crisp Fried Shrimp and Okra with Fresh Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl	16
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado, Lime Soy Vinaigrette (add chicken or shrimp \$7)	
Organic Farro Power Bowl	16
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken or shrimp \$7)	

We are unable to offer substitutions on our menu.

Local and Company

Food + Drink

Lunch Menu - Fall

Hand Crafted Pizza

Pane	8
Virgin Olive Oil, Three Herbs and Himalayan Salt	
Classic	12
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil	
The Local	14
Red Sauce, Roasted Mushrooms, Red Onion, "Local" Sausage and Provolone	
Old World Pepperoni	14
Red Sauce, Old World Pepperoni and Fresh Mozzarella	
Portobello & Pignoli	14
Garlic White Sauce, Grilled Portobello, Caramelized Onion, Pine Nuts, Mozzarella and Herbed Ricotta	
The Avalon	16
Roasted Garlic Puree, Smoked Gouda, Roasted Chicken, Sun Dried Tomato and Spinach	
BBQ Chicken	16
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro	

Desserts

Warm Chocolate Cake	8
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Seasonal Crumble with Vanilla Ice Cream	
Chef's Seasonal Appareil Baked with a Crumbly Streusel Topping	
Vanilla Crème Brûlée	
Chilled Vanilla Custard w/Carmelized Sugar, Topped with Berries	
Vanilla Ice Cream	
Two Scoops	

Sandwiches & Burgers (Served with pickle and hand cut fries) (Add cheese \$1, Add bacon \$2)

Angus Chuck Burger *	13
Wood Grilled Angus Burger, Seeded Bun, Lettuce, Tomato and Lemon Aioli	
Roasted Chicken Sandwich	15
Muenster Cheese, Red Wine Soaked Onions, Aioli, Lettuce, Tomato	
Fried Grouper Sandwich	17
Crisp Grouper, Seeded Bun, Lettuce, Tomato, Lemon-Dill Sauce	
Pulled BBQ Beef Sliders	13
Braised BBQ Angus Beef, on Toasted Slider Buns with Pickled Peppers, Arugula and Shredded Cheddar-Jack Cheese & Tomato	

Tacos (Served with Chips and Guacamole)

Fried Grouper	14
Crisp Grouper, Napa Slaw, Queso Panela, Chipotle Aioli	
Sautéed Shrimp	12
Gulf Shrimp, Napa Slaw, Shredded Cheddar-Jack, Ancho Crema	
Grilled Angus Beef	13
Wood Fired Beef, Avocado, Charred Corn Relish, Guajillo Sauce	

Entrees

Pan Seared Tuna*	28
Wasabi Infused Pomme Puree Sauteed Shiitakes & Spinach, Eel Sauce, Nori Chips	
Seafood Alfredo	28
Shrimp, Clams, and Scallops in Garlic Cream with Parmesan, Fettuccini and Herbs	
Grilled Atlantic Salmon*	25
Grilled Salmon over Speckled Corn Grits with Roasted Corn Kernels and Roasted New Mexican Chiles, Sauced with an Ancho-Honey Glaze	
Filet Mignon*	35
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	

Accompaniments

Sauteed Brussels Sprouts with Shallots & Bacon
Grilled Asparagus / Lemon & Parmesan cheese
Sour Cream and Scallion Mashed Potatoes
Hand Cut French Fries
Fried Okra Spears

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.