

June 21, 2024

Shareables

Pane 11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt

Cheese and Charcuterie Board 18
Artisanal Cheeses & Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard

Whipped Guacamole 15
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips

Fried Buffalo Cauliflower 14
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch Dressing

Hand Made Vegan Pot Stickers 14
Asian Style Pan Fried Dumplings Filled with Garden Vegetables & Asian Flavors and a Soy Lime Dipping Sauce

Burrata and Tomatoes 15
Chilled Burrata, Marinated Heirloom Tomatoes, Field Greens, Basil Pesto, Balsamic Reduction

Avocado Toast 15
Toasted Multi-Grain Bread with Diced Avocado, Lime, Cucumber, Tomato, Onion, Crushed Pepitas & Everything Spices

Salads

Fork & Knife Caesar Salad 12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia & Mixed Olive Relish

House Salad 12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette

Goat Cheese Salad 16
Goat Cheese with a Napa and Arugula Salad Mix, Roasted Beets, Chopped Pistachio and Radishes Dressed with a Golden Grape Vinaigrette

Chicken Salad 18
Local and Company’s Chicken Salad Served with Chopped Lettuces, Cashews, Fresh Grapes, Feta Cheese, Cucumber, Tomato and White Balsamic Vinaigrette

Fried Shrimp & Okra 16
Crisp Fried Shrimp and Okra with a Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette

Red Quinoa Power Bowl 18
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado with a Lime Soy Vinaigrette (add chicken \$8, or shrimp \$10)

Organic Farro Power Bowl 18
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas, Fennel-Honey Vinaigrette (add chicken \$8, or shrimp \$10)

Saturday Brunch Menu

Hand Crafted Pizza

Classic 14
Red Sauce, Fresh Tomato, Fresh Mozzarella and Fresh Basil

The Local 16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage and Provolone

Old World Pepperoni 16
Red Sauce, Old World Pepperoni and Fresh Mozzarella

Fontina and Funghi 16
Sliced Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fines Herbs and Truffle Aioli

BBQ Chicken 18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda and Cilantro

Szechuan Steak 19
Charred Szechuan Angus Beef, Crushed Peanuts, Sesame, Garlic, Fire Roasted Bell Peppers, Corn and Onions with Shredded Provolone Cheese and Szechuan Drizzle

Desserts 10

Vanilla Crème Brûlée
Chilled Vanilla Custard with Carmelized Sugar and Fresh Berries

Coconut Cake
Coconut Layered Cake with Chantilly Frosting, Coconut Dulce and Red Berry Gelato

Sticky Toffee Bread Pudding
Homemade Bread Pudding Seasoned with Cinnamon, Brown Sugar and Nutmeg served with Vanilla Ice Cream and English Toffee Sauce

Warm Chocolate Tart
A Warm White Chocolate Tart with Dulce de Leche, Milk Chocolate Mousse, Fresh Berries and Chantilly Cream

Our Daily Handcrafted Frozen Dessert
Two Scoops

Brunch Cocktails

Bloody Mary, Handcrafted with Tito’s 9

Mimosa Bottle Service, with Fresh Orange and Cranberry Juice 38

Aperol Spritz, Aperol, Prosecco and Orange Slice 10

Peach Rosemary Lemonade with Crown Peach 10

Entrees

LoCo Brunch Burger* 22
Griddled Angus Smashed Burger with Smoked Bacon, Fried Egg, Cheddar Cheese and Avocado on a Seeded Bun with Lettuce, Tomato Pickle & Hand Cut Fries

Traditional Eggs Benedict* 22
Two Poached Eggs over English Muffins, Canadian Style Bacon and Hollandaise Sauce with Breakfast Potatoes

Tasso Ham and Cheese Omelet* 22
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend, Fines Herbs and Breakfast Potatoes

Steak and Eggs Tacos. 22
Grilled Beef Filet Tips, Scrambled Eggs, Chopped Pico, Shredded Cheddar-Jack, Chipotle Sauce, Naan Chips and Guacamole

Fried Fish Tacos. 17
Crisp Fried White Fish, Napa Cabbage Slaw, Queso Panela, Chipotle Sauce, Naan Chips and Guacamole

Feta Cheese, Broccoli & Bacon Quiche 20
Freshly Made Pate Sucree filled with Smoked Bacon, Broccoli and Feta Cheese Served with a Frisee and Arugula Salad

Blueberry French Toast with Spicy Fennel Sausage. 20
Classic Brioche French Toast with Blueberry Compote and Grilled Sausage Patties

Fried Grouper Sandwich 19
Crisp Grouper, Seeded Bun, Lettuce, Tomato, Lemon-Dill Sauce with Pickle & Hand Cut Fries

Char Grilled Mediterranean Salmon * 30
Char Grilled Salmon with Marinated Tomatoes, Olives, Roasted Bell Peppers, Artichokes, Herbs, Toasted Quinoa and Lemon Dill Sauce

Seafood Alfredo 33
Shrimp, Scallop and Clams in a Garlic Cream Sauce with Parmesan, Fettuccini and Herbs

Filet Mignon* 44
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi

Accompaniments 10

Breakfast Potatoes

Hickory Smoked Bacon

House Made Sausage Patties

Blueberry Pancakes with Pure Maple Syrup

Our Chef’s Seasonal Side of the Day

Roasted Brussels Sprouts with Shallots and Bacon

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.

We are unable to offer substitutions on our menu.