

LUNCH

STARTERS

korean bbq wings

tamari, gochujang, cucumber, sesame, scallion.

cuban cigars

cured ham, roast pork, swiss cheese, pickles, dijon aioli.

smoked fish dip

house pickles + saltines, home brew hot sauce.

SUSHI + RAW

ahi tuna poke

soba noodles, ginger, tamari, sesame, nori, mushroom, savory herbs.

floribbean roll

jerk spiced coconut shrimp, red bell, avocado, yuzu-wasabi marmalade.

crackle-pop roll

spicy tuna, daikon pickle, crisped rice, shichimi aioli, cilantro, masago.

everything roll

salmon lox, spicy cream cheese, red onion, toasted seeds, ponzu.

vegan roll

avocado, red bell pepper, radish, daikon pickle, spicy tofu crema.

SOUPS + SALADS

little gem caesar

ancho-parmesan dressing, brioche crouton.

baby kale + fennel

orange, evoo yogurt, crisp pita, quinoa, apricots, burnt honey vinaigrette.

chopped cobb

egg, pickled onion, bacon, bleu cheese, tomato, dijon mustard vinaigrette.

mediterranean

roasted tomatoes, olives, fennel, cucumber, red onion, feta, oregano vinaigrette.

daily soup

inquire with server about availability.

ADD ONS

grilled NY strip
grilled salmon filet
grilled chicken breast
grilled jumbo shrimp
ahi tuna

SANDWICHES

served with french fries

grouper melt

cornflake crusted grouper, thousand island dressing, cheddar, tomato, slaw.

lobster b.l.t.

1/4 lb. maine lobster, celery root aioli, grilled nueske's bacon, tomato, brioche roll.

sexy burger

8 oz. beef patty, pimento cheese, bacon marmalade, ranch.

rotisserie chicken salad

red grapes, pecans, tarragon aioli, dried cherries, brioche roll.

classic gyro

toasted pita, beef gyro meat, red onion, tomato, mint, tzatziki sauce.

the "no burger" burger

house made grain burger patty, LTO, provolone, pickles, mustard.

grilled cheese tartine

toasted brioche, four cheese soufflé, spicy tomato-carrot bisque.

fried chicken sandwich

hot honey, pickle, whole grain mustard, mayo, brioche bun.

LARGE PLATES

grilled scottish salmon filet

ginger-carrot purée, quinoa pilaf, market vegetable.

grilled chicken breast

roasted roots, sweet corn pudding, onion jus, tupelo honey.

bison sausage bucatini

san marzano marinara, herbed ricotta, parmesan, basil.

SIDES

red cabbage slaw

seasonal fruit

house salad

daily market vegetable

french fries