

## STARTERS

<b>Soup of the Day</b>	cup 6 / bowl 8
<b>Crispy Wonton Wrapped Shrimp</b>	12
with sweet chili slaw and ginger ponzu	
<b>Portobello Frites</b>	11.95
freshly sliced mushroom fries served with our house-made "Truffup" (truffle ketchup) and buttermilk ranch	
<b>Summer Sandia Salad</b>	13.50
ripe watermelon, heirloom grape tomatoes, English cucumber, crumbled feta, and a chiffonade of fresh mint on a bed of arugula and baby greens with our Champagne vinaigrette	
<b>Artisan Romaine Caesar Salad</b>	13
with shaved Parmesan and house-made garlic butter croutons	

## FLATBREADS

<b>Wild Mushroom &amp; Brie</b>	14
with caramelized onion balsamic drizzle and fresh herbs	
<b>Hungry Farmer</b>	14
sweet peppers, cremini mushrooms, grilled onions, summer squash, crumbled goat cheese, and tomato pesto	
<b>Spicy Chicken &amp; Jalapeno</b>	14.95
smoky pulled barbecued chicken, smoked Gouda-jack blend, diced peaches, Spanish onion, fresh jalapeno, tangy barbecue drizzle, and fresh cilantro	
<b>Margherita</b>	14
classic combination of ripe Roma tomato, fresh mozzarella, a light Parmesan cream and fresh basil pesto	
<b>Sicilian</b>	14.95
a trio of pepperoni, Italian sausage, and prosciutto, marinara and mozzarella gratin	

## ENTREES

Sandwiches served with house chips

<b>Keep It Simple Chicken Salad</b>	14.50
a generous scoop of fresh house-made chicken salad, crisp lettuce, and ripe tomato on a buttery croissant	
<b>Mediterranean Grilled Chicken Wrap</b>	14.50
"Gyro" inspired marinated chicken, roasted tomatoes, baby spinach, olive tapenade, and a creamy feta-tzatziki sauce in a garlic and herb soft tortilla	
<b>Grouper Baja Tacos</b>	18
two locally pressed soft corn tortillas loaded with pan seared grouper, lime-cilantro slaw, diced Roma tomatoes, Cotija cheese, and a roasted poblano crema along with a side of savory black beans	
<b>Soft Shell Crab Bahn Mi</b>	19
crispy soft shell crab, bibb lettuce, pickled onions, matchstick carrots, fresh jalapenos, and Panang curry aioli	
<b>Daily Quiche</b>	14
freshly baked and presented with a light hollandaise sauce and fresh seasonal fruit	

## KIDS STUFF

Served with fruit or chips

<b>Grilled Cheese</b>	
<b>Hand-Breaded Chicken Tenders</b>	
<b>Macaroni &amp; Cheese Bites</b>	7

❖ **These items may be served raw or undercooked. Cook to order advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

## FLAT TOP GRILLED BURGERS

Served with house fries

<b>The Classic❖</b>	15
topped with American cheese, crisp lettuce, ripe tomato, and bread and butter pickles on a brioche bun	
<b>The Patty Melt❖</b>	15.50
a smash burger topped with savory caramelized onions, melted Swiss and white American cheese on buttery grilled rye bread	
<b>Bacon Cheddar❖</b>	16
on a craft made brioche roll with house made bacon jam, crisp applewood smoked bacon and sharp cheddar	
<b>Black Bean Burger</b>	14
on a brioche bun with avocado, chipotle mayo, bibb lettuce and roma tomato	

## OTHER SIDES

<b>Hand-Cut Russet Fries</b>	6
<b>Fresh Seasonal Fruit Cup</b>	5
<b>Sweet Potato Fries</b>	5

## DESSERTS

<b>Mocha Ice Cream &amp; Brownie Sundae</b>	8
<b>Homemade Key Lime Pie</b>	7
with raspberry coulis	
<b>Warm Apple Tart</b>	8
a la mode with French vanilla ice cream	