



First Course

SPINACH & SPROUT SALAD

*strawberries, blueberries, toasted almonds, local goat cheese, raspberry vinaigrette*

SPRING SALAD

*shaved asparagus & zucchini, snap peas, radish, Talbot reserve cheddar, pine nuts, arugula, lemon-honey vinaigrette*

Entrée

BLACKENED ROCKFISH SANDWICH

*shredded cabbage, spicy avocado cream, cilantro, ciabatta*

BBQ BRISKET SANDWICH

*cucumber, red onion & radish slaw, sunflower sprouts, broche bun*

AVOCADO MELT

*whispering breeze cheddar, smoked tomato jam, avocado spread, grilled portabella mushrooms, local arugula, multi-grain bread*

*\$20.18*

*Tax & Gratuity not include\* Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical problems . Parties of 6 or more may include 18% service charge*



### First Course

#### SPINACH & SPROUT SALAD

*strawberries, blueberries, toasted almonds, local goat cheese, raspberry vinaigrette*

#### CRAB BISQUE

*lump crab meat, chili oil, pretzel bread*

#### SPRING SALAD

*shaved asparagus & zucchini, snap peas, radish, Talbot reserve cheddar, pine nuts, arugula, lemon-honey vinaigrette*

### Entrée

#### BRAISED SHORT RIBS

*local mushroom, English peas, radish, red wine demi-glace, garlic-chive grits, local pea tendrils*

#### LEMON-HONEY CHICKEN

*purple potato mash, asparagus, rosemary-garlic sauce, radish, sunflower sprouts*

#### HAND CUT PASTA

*heirloom cherry tomatoes, asparagus, baby spinach, roasted red pepper sauce, lemon*

### Dessert

#### CHEESECAKE SHAKES

*classic vanilla, peanut butter & chocolate, cookies & cream*

#### CARROT CAKE CUPCAKE

*salted caramel, toasted pecans, white chocolate frosting*

**\$30.18**

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