



Starters

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| Seasonal Soup Selection continuously changing selection of local ingredients | 8 |
| Osceola Farm Greens herbs, cherry bomb radishes, smoked cheddar, candied garlic dressing | 8 |
| Baby Beet Salad pecans, aged goat cheese, grapes, local arugula, blood orange banyuls vinaigrette | 11 |
| Butter Lettuce bacon lardons, grilled cucumber, tomatoes, dill ranch dressing | 10 |
| with grilled organic chicken 14 | |
| with grilled market fish 18 | |
| with grilled flat iron steak | 18 |
| Oysters on the Half Shell* (6 per order) cabernet mignonette, pomegranate sorbet | 14 |
| Steamed Sebastian Inlet Clams tomatoes, oyster mushrooms, arugula, pesto | 10 |

Flatbreads

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| Heirloom Tomato heirloom tomatoes, organic extra virgin olive oil, mozzarella and basil | 12 |
| Country Ham and Arugula shaved country ham, aged goat cheese, arugula-shallot salad | 12 |
| Ahi Tartare * wasabi crème, avocado, spicy tuna, and soy reduction | 17 |
| Flatbread of the Day | 12 |

Sandwiches

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| Grilled All Natural Sirloin Burger choice of swiss, blue or cheddar, kaiser roll, fries, house made bread and butter pickles | 12 |
| BBQ Pork Sandwich pickled onions, soft roll and cole slaw | 12 |
| Turkey Wrap roasted turkey breast, smoked bacon, arugula, cranberry aioli, pear tomatoes served with a local greens salad | 12 |
| Soft Shell Crab Club crispy smithfield ham, arugula, yellow tomatoes, brioche, sauce remoulade choice of local greens salad or cucumber avocado salad | 13 |
| Grilled Market Fish Sandwich arugula, tomato, onion, cajun tartar sauce, onion roll choice of local greens salad or cucumber avocado salad | 13 |
| Fried Green Tomato BLT pimento cheddar cheese, brioche and fries | 11 |
| Garden Vegetable Burger garlic mayo, sweet potato fries, lettuce, tomato, onion, bread and butter pickles | 12 |

Entrées

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| Grilled Chicken Cobb Salad local greens, bacon, blue cheese, tomatoes, egg, avocado, candied pecans | 14 |
| Local Tuna Nicoise Salad french beans, olives, egg, bibb lettuce, red onion, balsamic dressing | 18 |
| Pan Seared Chicken Breast ricotta gnocchi, swiss chard, foie gras jus | 22 |
| 8oz Flat Iron Steak truffle fries, garlic aioli, worcestershire | 26 |

Five Dollar Sides

Truffle Fries
 Cucumber Avocado Salad
 Charred Brussel Sprouts
 Broccoli
 Champ Potatoes
 Sweet Potato Fries

Menu Created By Chef Brad Willits

Please advise your server of any food allergies prior to ordering

We use local, organic, sustainable products whenever possible.
 All of our meat is all natural and hormone free.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.*

For your convenience, a 20% gratuity is added to all parties of 6 or more.