



**TWIN VIEW  
LUNCH MENU**

**TEASERS**

**MUSHROOMS**

*64° egg, smoked goat cheese, jamon,  
black garlic, marcona almonds*

— \$19 —

**STRACCIATELLA**

*persimmon, local honey, Meyer lemon, borage*

— \$18 —

**LOBSTER "POT PIE"**

*mornay, sweet peas, drunken mustard, gruyere*

— \$28 —

**CHILLED**

**HOG ISLAND OYSTERS**

*dressed with brined purple onion, leche de tigre*

— MP —

**FLORIDA SHRIMP**

*spiced tomato, bourbon barrel smoked paprika*

— \$29 —

**FIRE**

**8OZ FILET MIGNON**

*Heartbrand Akaushi Beef,  
mashed potatoes, grilled broccolini*

— \$75 —

**ORA KING SALMON**

*loin, green onion soubise, peas, mint chimichurri*

— \$47 —

**SIDES**

**MASHED POTATOES**

\$12

**JUPITER RICE GRITS**

\$12

**ROASTED MARBLE POTATOES**

\$12

**BETWEEN BREAD**

*Served with fries*

**CUBANO**

*bourbon cask ham, roast pork, Emmentaler,  
mustard, cumin aioli, Mallorca bread*

— \$19 —

**WAGYU BURGER**

*heirloom tomato marmalade, hydro-crisp lettuce, onion,  
jack cheese, craft sauce, pickles*

— \$28 —

**LOBSTER ROLL**

*apple fennel slaw, brown butter*

— \$38 —

**HONEY STRUNG CHICKEN**

*green tomato chow chow, brioche*

— \$18 —

**CHICKPEA FRITTER**

*pickled turnip, lettuce, tomato, green chili, tahini, naan*

— \$16 —

**EARTH**

ADD GRILLED CHICKEN \$10

OR CHILLED SHRIMP \$12

**LOW COUNTRY CAESAR**

*lettuce hearts, Thomasville Tomme,  
cornbread crouton, buttermilk Caesar dressing*

— \$16 —

**FARMHOUSE SALAD**

*butterhead lettuce, tomatoes, slivered vegetables,  
fresh cheese, warm bacon dressing*

— \$15 —

**STRAWBERRY SALAD**

*peppered greens, Asher blue, smoked pecans,  
strawberries, agrodolce*

— \$15 —

**CREAMED CORN**

*bacon, chive gremolata*

\$15

**TRUFFLE FRIES**

*pecorino, fresh herbs*

\$14

**GRILLED BROCCOLINI**

*Aleppo pepper*

\$14