

FIRST

CHILLED SHRIMP

fresh lemon, cocktail and marie rose sauces

DEVILED EGGS

pickled mustard seeds, chicharron
— \$14 —

HUMMUS TRIO

roasted garlic, carrot sriracha, edamame, crisp vegetables & pita — \$16 —

CRAB CAKE

southern chow chow, tabasco aioli
—— \$22 ——

PRETZEL EPI

whole grain bourbon mustard, cheese sauce

SIDES

\$10

SEASONAL VEGETABLES

PEAS & CARROTS

FENNEL APPLE SLAW

SWEET CORN SUCCOTASH

ROASTED MARBLE POTATOES & KALE

FRENCH FRIES

SILKEN MASHED POTATOES

WILD MUSHROOMS

GARDEN

Add: chicken \$6 salmon \$12 steak \$14

LITTLE GEM SALAD

fresh citrus, ricotta salata, hazelnuts, herb vinaigrette

CAESAR

romaine hearts, low country croutons, aged Reggiano, creamy dressing

– \$16 –

HANDHELDS

served with fries or side salad

BURGER

pressed and loaded, aged white cheddar

\$22 ——

FISH SANDWICH

fresh market fish, fennel apple slaw, dressed

PARISIAN

HONEY CHICKEN SANDWICH

crispy fried chicken, pepper chow chow, dilly mayo, bun

CAPRESE PRESS

fresh mozzarella, heirloom tomato, basil pesto, ciabatta



SPECIALTIES

CRESTE DI GALLO PASTA

marinara rosa, peas, wild mushrooms, freshly picked mint

STEAK FRITES

rib eye, crisp fries, herb aioli

SALMON

roasted marble potatoes, kale, lemon vinaigrette

TWIN VIEW KIDS

\$14

Served with fresh fruit or French fries and beverage (10 and under)

PASTA butter or marinara, grated cheese

KIDS GRILLED CHEESE

KIDS HUMMUS fresh vegetables

KIDS CHICKEN TENDERS

KIDS CHEESEBURGER

MAC AND CHEESE

— HOUSE-MADE SPECIALTY DESSERTS -

\$12

CLASSIC ICE CREAM SANDWICH

vanilla bean gelato, dark chocolate whoopie

BANANAS FOSTER BREAD PUDDING

drunken bananas, scoop of vanilla

KEY LIME ICE CREAM SANDWICH

key lime ice cream, graham cracker, raspberry

CITRUS HONEY DRIPPER

orange catalina, pavlova, orange blossom honey

SIGNATURE S'MORES

Evermore chocolate, marshmallow fluff, coco-graham cookie