

# LUNCH

SERVED DAILY  
11:00AM - 2:00PM

## STARTERS

PULL-APART BREAD  
housemade, local cane sugar butter  
\$5

CHILLED KEY WEST PINK SHRIMP  
lemon, house made cocktail sauce, old bay  
\$22

DEVEILED EGGS  
pickled mustard seeds, chicharron  
\$16

HUMMUS TRIO  
roasted garlic, carrot sriracha, edamame,  
fresh and pickled vegetables, toasted pita  
\$19

CRAB CAKE  
blue crab, southern chow chow,  
tabasco aioli  
\$24

## ENTREES

LOCAL MUSHROOM PASTA  
housemade creste di gallo,  
spicy tomato sauce, english peas  
\$26

STEAK FRITES  
fries, garlic herb butter, truffle aioli  
\$48

ORA KING SALMON  
roasted marble potatoes, kale, lemon vinaigrette,  
spinach cream  
\$38

## SALADS

Add: chicken +8, salmon +14, shrimp +14, steak +16

LITTLE GEM SALAD  
fresh citrus, ricotta salata, hazelnuts, herb vinaigrette  
\$17

CAESAR  
romaine hearts, cornbread croutons,  
aged parmesan, caesar dressing  
\$16

BEETS & BURRATA  
roasted carrots, mint from the garden,  
pomegranate vinaigrette  
\$18

## HANDHELDS

served with fries or side salad

SMASHBURGER  
white cheddar, comeback sauce,  
onion jam, house made pickles, brioche bun baked daily  
\$24

FRENCH DIP  
house made baguette, beef, gruyere,  
mushrooms, onions, truffle aioli, jus  
\$29

FRIED CHICKEN SANDWICH  
local honey, dill mayo, chow chow, brioche bun baked daily  
\$20

CRISPY FISH SANDWICH  
cornmeal crusted snapper, fennel apple slaw,  
brioche bun baked daily  
\$24

CAPRESE PANINI  
ciabatta, fresh mozzarella, heirloom tomato, basil pesto  
\$16

## BRUNCH

AVOCADO TOAST  
sourdough, pimento cheese, citrus, pickled onion  
+ fried egg \$3  
\$18

WAFFLES  
honey butter, maple syrup, fresh berries  
\$18

TWO FARM EGGS  
roasted potatoes, bacon and sausage, toast  
\$22

CHICKEN & WAFFLES  
crispy chicken, maple syrup, aleppo pepper  
\$26

## KIDS MENU

*served with fruit, fries and kids beverage*

GRILLED CHEESE

BUTTER NOODLES

\$10

CHEESEBURGER

CHICKEN TENDERS

MAC & CHEESE

\$14



TWIN VIEW

