

Small Plates

Crispy roasted sweet potato and fried Greek Kasserli cheese tower with yogurt mint emulsion, cool cucumber green olive relish, cherry tomato and green onion salad and chive oil \$3.85

Fresh local goat's cheese crostini with slow roasted garlic tomato, olive basil pesto, Chianti balsamic drizzle and fresh arugula salad \$3.25

Grilled thin crust red pepper pesto focaccia with grilled red onions and zucchini topped with pine nuts, drizzled with EVO and rosemary syrup. \$3.95

Tuscan spiced butter poached giant shrimp with white truffle crimini risotto and cardinal sauce \$4.25

Cheese and wine soup highlights the flavors of Parmesan, Fontina, Gruyere and Stilton cheeses, cleverly finished with a combination of dry white and sweet red wines all topped with crispy garlicky croutons \$3.95

Escargot Mussel Cream, this soup is one of my all time favorite recipes and is certainly worth a try. Bursting with the flavors of Provincial France it features mussels and snails in a perfect combination with crème fraîche and Pernod \$3.95

Soup of the day~A steaming portion of this morning's specialty soup. \$3.25

The soup sampler is a sample of all three of our soups. \$3.95

Cool Plates

Apple wood smoked bacon and Fuji apple salad with baby spinach, toasted mixed nuts, grape tomatoes, dried cranberries, fresh strawberries, crispy endive and raspberry orange vinaigrette Half \$3.95 Full \$7.25

Yucatan roasted pulled chicken salad with charred corn black bean compote, lime jícama red onion relish, scorched tomatoes and el caporal chocolate mole tequila drizzle Half \$3.95 Full \$7.25

A trio of salads combines the earthiness of grilled asparagus and shaved carrot, the sweetness of caramelized walnuts and fennel and the tender richness of fresh avocado and pistachio all served with creamy roasted garlic champagne dressing Half \$3.95 Full \$7.25

Sharing Plates

Combine any half salad with any soup. \$7.50

Hot Plates

Caribbean cassulet includes allspice rubbed Bahamian roast chicken, fennel sausage and rum soaked shrimp all bathed in rich mango guava nectar served on corn roasted pepper pudding, plantain crisps and herbed beans \$8.25

Garlic scented sauté of Beef tender topped with a morel mushroom pasta parcel served with celery root gastric, potato rosti, poached asparagus, tomato petal and rich red wine Bordelaise sauce \$7.50

Grilled supreme of Alaskan Halibut on top of scorched baby spinach, roasted carrots, buttered beans, asparagus and sauce Maltaise, all drizzled with fresh mint oil \$8.35

Roasted thyme infused Confit of duck served with garlic chive Yukon gold potato hash, baby carrots, buttered snap peas, orange sesame salad and sauce Bigarade \$7.35

By the Glass

Sparkling Beverages \$2.25
Natural Juices (orange, cranberry, or apple juice) \$2.00
Hot or Iced Tea (freshly brewed) \$1.25
Milk (whole or skimmed) \$1.25
Soda \$1.25
A carafe of freshly squeezed Pink Lemonade \$2.25
Non-alcoholic Beer \$2.50

By the Cup

Espresso Coffee \$1.50
Latte-style Coffee \$3.25
Cappuccino \$3.25
Coffee (fresh ground, regular or decaffeinated) \$1.25

The Finishing Plate

Your server will present a selection of today's featured desserts. \$3.45

*Cooked to order. Consuming raw or under cooked meat may increase your risk of food borne illness.