

★ Owned and Operated by a U.S. Air Force Veteran ★



## STARTERS

SOUP DU JOUR — \$5

*Chef's Selection*

CHEF'S CHOICE STUFFED EGGS (GF) — \$8

*Eggs stuffed with chef's favorites*

PEACOCK SHRIMP — \$10

*Coconut Crusted Butterfly Shrimp with a House Made Peacock Sauce*

ARANCINI (FRIED RISOTTO) — \$6

*Mascarpone, Kasseri, Shaved Parmesan, Fresh Basil, Roasted Tomato*

LUMP CRAB CAKE STUFFED MUSHROOMS — \$8

*Cremini Mushroom, Shaved Parmesan, House Made Lump Crab Cake*

SCALLOP CASINO — \$12

*Applewood Smoked Bacon, Peppers, Parmesan, Bread Crumbs, Lemon Beurre Blanc.*

~ GF option available ~

BAKED CHEVRE (GF) — \$10

*Fresh goat cheese with fire roasted peppers, fresh herbs & served with a soft naan bread.*

~ May substitute cucumber slices as a GF option. ~

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness

# SMALL PLATES

## CHEESE PLATE — \$13

*Local & Import Cheese, Accompaniments*

## VEGETARIAN FLATBREAD — \$10

*House Marinara, Fresh Basil, Fresh Local Peppers, Bermuda Onion, Sliced Cremini Mushroom, Mozzarella*

~ Add Chicken - \$4 ~

## PROSCIUTTO & ALFREDO FLATBREAD — \$12

*House Made Alfredo, Prosciutto, Spinach, Bermuda Onion, Mozzarella*

## MEDITERRANEAN CHICKEN FLATBREAD — \$12

*Sun Dried Tomato Basil Pesto, Kalamata Olives, Mozzarella, Grilled Chicken*

## CANELLINI HUMMUS SAMPLER — \$12

*House Made Basil, Roasted Red Pepper and Curry Hummus served with Artisan Naan*

## HOUSE PIMENTO CHEESE BURGER — \$13

*Applewood Smoked Bacon and Melted House Made Pimento Cheese on a Brioche Bun*

~ served with pasta salad ~

## SALMON CAKE BLT SLIDERS — \$10

*Roasted Red Pepper Aioli, Crispy Prosciutto, Microgreens, Heirloom Tomatoes*

~ On Toasted Brioche Buns ~

## MEATBALL SLIDERS — \$8

*House Made Pork and Beef Brisket Meatballs, Marinara, Parmesan Reggiano Ribbons*

~ On Toasted Brioche Buns ~

## CURRIED BEAN SLIDERS — \$10

*Curry Infused Black Bean Patties, Microgreens, Heirloom Tomatoes, Coconut Chilli Drizzle*

~ On Toasted Brioche Buns ~

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# SALADS

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Add a protein to any salad  
Grilled Chicken or Shrimp +\$5 Salmon +\$8

## CAESAR SALAD — 4/8

*Local Romaine, Reggiano, French Bread Parmesan Crouton*  
- add anchovy 50 cents -

## CHEF'S SEASONAL SALAD — \$8

*Chef's Selection Seasonal Vegetables, Mixed Greens*

## BISTRO SALAD — 4/8

*Mixed greens, Bermuda Onion, Heirloom Tomato, English Cucumber, Croutons*

## GREEK SALAD — 5/10

*Mixed Greens, Heirloom Tomato, English Cucumber, Feta, Bermuda Onion, Kalamata Olives, Pepperoncinis.*  
- add anchovy 50 cents -

- House Made Dressings -

*Ranch - Spicy Ranch - Caesar - Blue Cheese - Greek - Honey Mustard*

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## MAINS

### STUFFED ATLANTIC SALMON (GF) — \$28

*Lump Crab and Tiger Prawn Stuffed Salmon, Lobster Risotto, Lemon Beurre Blanc, Steamed Broccoli*

### PECAN CRUSTED LOCAL TROUT (GF) — \$22

*Southern Style Swiss Chard, Pimento Cheese Grits*

### DIVER SCALLOPS (GF) — \$26

*Diver Scallops, Southern Style Swiss Chard, Pimento Cheese Grits, Lemon Beurre Blanc, Capers*

### CHICK'N WAFFLE (WITH A TWIST) — \$19

*Lightly Breaded & Fried Organic Free Range Chicken Breasts. Served With Our Gourmet "Mac'n Cheese Waffles"*

*~ choice of Bourbon Blueberry Bbq or Nashville Hot ~*

### GRILLED CHICKEN BREAST (GF) — \$17

*Smokey Sweet Corn Risotto, Roasted Red Pepper Coulis, Herbed Butter*

### SEARED PORK TENDERLOIN MEDALLIONS (GF) — \$19

*Creamy Mushroom Risotto, Asparagus Tips*

### FRENCHED DUROC PORK CHOP (GF) — \$24

*Grilled, Thyme Scented Mashed Potatoes and a Local Peach Salsa*

### NEW YORK STRIP (GF) — \$30

*14 oz Grass Fed Black Angus, Lobster Risotto, Steamed Broccoli*

### 8 OZ AGED BARREL CUT FILET (GF) — \$34

*Thyme Scented Mashed Potatoes, Grilled Asparagus*

*~ Add a Lobster Tail \$9, add Shrimp \$5 or replace starch for lobster risotto \$4 ~*

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# PASTAS

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served with small seasonal or caesar salad

## VEGAN ZUCCHINI PRIMAVERA (V, GF) — \$15

*Zucchini Spaghetti, Artichoke Heart, Fresh Basil & Sun Dried Tomato Pesto, Broccoli, Lemon, EVOO*

- add grilled chicken or grilled shrimp \$5 -

## CHICKEN CARBONARA — \$17

*Sautéed chicken breast with prosciutto and fresh asparagus tips in a creamy carbonara sauce over pappardelle*

## SHRIMP BUCATINI PASTA — \$22

*Tiger Prawn, Basil & Sun Dried Tomato Pesto, Roasted Garlic, Lemon, Fresh Garden Herbs*

## LOBSTER & SHRIMP PAPPARDELLE — \$26

*Lobster and shrimp in our house made sauce with pappardelle*

## CHICKEN PARMESAN — \$19

*Lightly breaded and fried chicken breast smothered in our house made marinara, topped with mozzarella over spaghetti.*

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# DESSERTS

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## CHEESECAKE OF THE DAY — \$8

## CREME BRULEE (GF) — \$8

## ICE BOX S'MORES — \$7

*Layers of Chocolate Ganache, Marshmallows And Graham Cracker*

## FLOURLESS CHOCOLATE CAKE (GF) — \$7

## BREAD PUDDING — \$6

*Chocolate and Cherry Bread Pudding With A House Made Bourbon Caramel Drizzle*

## KEY LIME PIE — \$8

*Southern Pecan & Graham Cracker Crust, Raspberry Reduction*

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