

SOUP

CLAM CHOWDER new england style | 7 | SEASONAL | 5 |

NICHE DEVILED EGGS

with a hint of horseradish | 5 |

WHOLE ROASTED ARTICHOKE

served with remoulade, black sea salt and olive oil | 8 |

SHAVED BRUSSEL SPROUTS

seared in butter and a little bit crispy | 6 |

TZATZIKI LAMB MEATBALLS

house-made morgan valley lamb meatballs smothered in our own tzatziki sauce | 10 |

**AHI TARTARE\*** 

ahi and avocado poke with wonton chips, spicy sesame aioli and sweet soy sauce | 12 |

"SHRIMP & GRITS"

creamy jalapeno polenta, seared shrimp and candied bacon | 9 |

## SALADS

## SMOKED SONOMA CHICKEN SALAD

smoked chicken, mixed greens, dried blueberries, gorgonzola cheese, almonds, caramelized onion, apples, pomegranate vinaigrette | 14 |

THAI SALAD\*

thai marinated all-natural steak, yakisoba noodles, herbs, napa cabbage, toasted coconut, mango, avocado, tomato, peanuts, thai dressing | 16 |

SHRIMP & AVOCADO WEDGE SALAD

iceberg lettuce, pickled shrimp, petite tomatoes, avocado, peppadew peppers, avocado goddess dressing | 14 |

WARM QUINOA SALAD

organic red quinoa, roasted tomatoes, caramelized onion, garlic, arugula, lemon vinaigrette | 12 | add avocado | 3 | add chicken | 4 | add salmon | 5 |

## **FNTRFFS**

CITRUS HALIBUT

citrus radish relish, herbed cous cous, arugula, pomegranate gastrique | 27 |

WILD MUSHROOM RISOTTO

seasonal mushrooms, asparagus, peas, chives, umami broth | 18 |

SPINACH STUFFED CHICKEN

chicken breast stuffed with spinach, feta cheese and bell pepper over soft polenta in a chorizo broth | 20 |

MORGAN VALLEY LAMB\*

ladolemono marinade, herb roasted fingerling potatoes, sautéed cherry tomatoes, bloomsdale spinach | 22 |

PINEAPPLE & SOY GLAZED SALMON

spicy pineapple soy glaze, ginger sweet potatoes, bok choy, blood orange puree | 20 |

MARSALA BEEF TENDERLOIN\*

mushroom marsala sauce, asparagus, blue cheese smashed potatoes | 28 |