



Summer Menu

Salads

Mixed Field Greens

Watermelon Radish, Wontons & Jalapeno Honey Vinaigrette

Baby Spinach & Purple Cabbage

Blueberries, Feta, Walnuts & Cucumber Vinaigrette

Romaine & Radicchio

Ditalini, Salami, Pickled Red Onions & Creamy Italian Dressing

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Entrées

Paccheri Pasta, Pimento Cheese & Shredded Pork

Crunchy Okra

Squid Ink Penne Rigate, Super Lump Crab & Citrus Crème Fraiche

Dill

Porcini Tortellini, English Peas & Asiago

White Truffle Oil

Lime Butter Shrimp, Cornmeal Crumble

Modjlo Tomatoes

Sizzled Salmon, Toasted Coconut & Tamarind Rum Sauce

Basil

Smoked Paprika Grilled Chicken Brasts

Romesco Sauce

Griddled Chicken Thighs, Mustard Green Chimichurri

Fresno Chiles

Root Beer BBQ Mopped Baby Back Ribs

Brown Sugar Rub

Center Cut Pork Chops, Papaya & Red Onion Salsa

Bourbon Peach

Brazilian Steakhouse Marinated Beef Skewers
Arugula & Yellow Tomato Tapenade

Sesame & Teriyaki Dry Rubbed & Sliced Filet Mignon
Wasabi Cream

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Fingerling Potato Salad, Lemongrass Pesto
Sweetly Drops

Orzo, Triple Cream Brie & Caramelized Cipollinis
Parsley

Red & Butter Bean Salad, Castelvetrano Olives & Artichokes
Caper Dijon Aioli

Corn on the Cob, Parmesan & Chive Dust
Blue Spirulina Sea Salt Butter

Miso Broccoli Slaw, Carrots & Scallions
Avocado Mayo

Garlic Oil Brushed & Griddled Zucchini
Sicilian Spices

An Assortment of Bread
Waterproof Grass Fed Butter

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Sweets

Little Bites

Key Lime in Cocoa Crust
Old Fashioned Raspberry Cheesecake
Chocolate Lava Cakes
Maple Pecan & Cream Cheese Pastry
Layered Chocolate, Coconut Cream, Graham Cracker Crust

Bars

Passionfruit
Salted Chocolate Caramel
Fairy Shortbread