

Starters

Tuscan Beans & Greens Soup with Basil Oil	6
Farmhouse Cheeses & Charcuterie Board	
Artisan Cheeses	For two 16 For four 24 For six 48
Artisan Charcuterie	For two 18 For four 36 For six 54
Combination Cheese & Charcuterie	For two 28
Mediterranean Olive Bowl	6
Rare Tuna Taquito	14
Seared rare tuna with lemon crema slaw, seaweed salad, pickled ginger, wasabi aioli on crispy corn tostadas	
Lobster Cocktail	19
Fresh Maine lobster, avocado purée, sweet soy, crispy wonton chips	
Herb-Infused Lamb Meatballs	12
Fig yogurt and grilled naan	
Stuffed Calamari	15
Chorizo, cilantro and smoked tomato purée	

Salads

Wild & Tame Greens	7
Heirloom tomato, red onions, red wine vinaigrette	
Grace Wedge	12
Brick Street Farms Sputnik lettuce, grated hard-cooked egg, bacon lardons, buttermilk horseradish dressing	
Grilled Caesar Salad	12
Brick Street Farms Gem Romaine, pickled red onions, shaved Romano, anchovy hushpuppies, Caesar dressing	
Salt & Sugar Cured Heirloom Tomatoes	11
Fried pistachios, extra virgin olive oil, orange blossom water	

Dinners

King Salmon	24
Roasted fingerlings, haricot verts, pineapple-pomegranate salsa	
Potato Crusted Florida Grouper	MP
Braised spinach, roasted fingerling potatoes, Pine Key aioli	
Shrimp & Grits	32
Grilled head-on Gulf shrimp, andouille sausage, cheesy grits, spicy crawfish	
Pan-Roasted Sea Scallops	27
Rice, peas, green onions, creamy lemon sauce	
Steak Frites	29
10 oz. Prime New York strip and French-fried potatoes	
Pan-Seared Filet Mignon	36
Garlic mashed potatoes, haricot verts	
Three Quacks	33
Pan-roasted duck breast, grilled duck sausage, duck confit, basmati and wild rice, dried cranberries, black cherry balsamic reduction	
Lemon & Herbed Stuffed Chicken	19
Fingerling potatoes, haricot verts, citrus garlic broth	
Wild & Tame Mushroom Ragout	19
Mélange of roasted mushrooms, Brick Street Farms arugula, grilled sourdough bread, topped with a sunny-side up egg	
Roasted Stuffed Squash	18
Israeli couscous, quinoa, pistachios, mint, raisins, Brick Street Farms arugula, carrots, honey serrano vinaigrette	
Black Angus Beef Burger	14
Blend of brisket, short ribs, and chuck served with French fries, lettuce, tomato, pickle Add: cheese 1 bacon 1 fried egg 1 artisanal cheese 5	

Sides

All Sides	7
Garlic mashed potatoes, oven-roasted fingerling potatoes, French fries, wilted spinach with garlic and shallots, haricot verts	

We strive to use the freshest seasonal ingredients. We're also keeping it local by supporting area farms, products and ingredients.

Consumer advisory: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.