

LUNCH

SMALL PLATES

FLASH FRIED CALAMARI	10
Jalapeño Tomato Crudo	
HAND-BATTERED ONION RINGS (v)	8
Shaved Brussels Sprouts Radish Avocado Pommery Mustard	
TRIO OF HOUSEMADE SPREADS (v)	12
Ricotta with Gorgonzola & Truffle Oil Home-Made Pimento Cheese Sun-Dried Tomato Hummus Lavosh & Pita Chips	
CRAB CAKE SLIDERS	16
Mini Brioche Remoulade Cream Corn Relish	

SOUP

SOUP OF THE DAY	<i>cup 7 bowl 10</i>
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GARDEN

TUSCAN KALE SALAD (v+) (gf)	12
Mango Avocado Cucumber Fresh Mint Pepitas Vodka Poached Cranberries	
ARUGULA SALAD (v+) (gf)	13
Radish Green Apple Shaved Fennel Curry Almonds Lemon Zest Vinaigrette	
SPINACH SALAD (v) (gf)	11
Carrots Orange Segments Brie Praline Walnuts Molasses Vinaigrette	
CLASSIC CAESAR	11
Romaine Hearts Croutons Anchovy Pecorino Caesar Dressing	
QUINOA POWER BOWL (v+) (gf)	15
Chickpeas Roasted Butternut Squash Kale Brussels Sprouts Avocado Dried Cranberry Radish White Balsamic Vinaigrette	

ADD TO ANY GARDEN SELECTION
SALMON 6 | STEAK 7 | SHRIMP 6 | CHICKEN 5

HANDHELDS

served with hand cut fries

BEEF SHORT RIB CRISPY FLATBREAD	16
Sunny-Side Up Egg Arugula Pickled Carrots Queso Fresco	
FOUR CHEESE GRILLED CHEESE (v)	14
Challah Truffle Butter	
PRESSED BUTTERMILK FRIED CHICKEN & COCOA WAFFLE PANINI	18
Green Apple Brie Caramel	
THE STANDARD	12
8 oz. Burger Tomato Onion Herb Mayo Cheddar Cheese	
PHOENIX ARTISAN TURKEY CLUB	14
Bacon Havarti Tomato Cranberry Cream Cheese Red Onion Avocado Daikon Sprouts	

MAINS

SHRIMP & GRITS (gf)	28
Shrimp Andouille Tomato Cheddar Grits	
PLANK ROASTED ATLANTIC SALMON (gf)	34
Stewed Tomato Okra Confit Braised Kale Creamed Potatoes	
ANGEL HAIR PASTA	24
Grilled Shrimp Pancetta Seasonal Mushrooms Leek Cream Tomato Ragout	
CORIANDER CRUSTED CHICKEN (gf)	24
Pancetta Brussels Sprouts Seasonal Mushrooms Balsamic Glazed Cipollini	
BREADED PORK CHOP	24
Field Peas Rice Gravy Smothered Greens	