



**Spring Tomato Soup**

garlic croutons, herb oil 8

**Mixed Green Salad**

strawberries, blue cheese, pecans, strawberry balsamic vinaigrette 8

**Grilled Romaine**

rupert cheese, grilled onion, balsamic and roasted pepper dressing 9

**Grilled Gulf White Shrimp**

tasso spiked grits, grilled green tomato coulis 11

**Jerk Style Pork Tenderloin**

tostones, grilled bok choy, pico de gallo 11

**Cheese Course**

brie de meaux-honeyed beets; rupert-blueberry; cambazola-apple onion relish 15

**Salmon Tartare**

lemon soy vinaigrette, ponzu aioli, sesame crackers 14

**Oyster Duo**

raw and cornmeal crusted apalachicolas, cayenne remoulade, mardi gras slaw 14/28

**Grilled Atlantic Salmon**

farmer's market succotash, basil aioli 14/28

**Grilled Lamb Chops**

panko fried eggplant, sautéed sweet pea leaves, bacon apple relish 15/30

**Seared Dayboat Scallops**

avocado, grilled tomato, lime, lotus chips 14/28

**Pan Seared Destin Grouper**

west indies salad, yukon gold potatoes, haricots verts, grilled portobello, corn sauce 15/31

**Veal Picatta**

roasted fingerling potatoes, broccolini, caper meuniere 16/32

**Grilled Tenderloin of Beef**

truffled steak fries, asparagus, chimichurri, demi-glace 34

**Tanglewood Farms Chicken Breast**

andouille stuffing, roasted pepper, grilled zucchini, guajillo pepper 27

**Tasting of Vegetables**

a compilation from the menu this evening 24

**Sides 7**

-fried green tomatoes

apalachicola oysters 14/28

-spicy pineapple collards

-truffle steak fries

**Chef/Owner Daniel Briggs**

**Sous Chef Alex Champion**

**Pastry Chef Brent Seamon**

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**Join Us for Mother's Day Brunch – Sunday, May 13, 2012 – 10:30 to 2:30**