

SHAREABLE PLATES

Teriyaki Glazed Salmon Brochette

Mixed Greens with a Citrus Vinaigrette (GF)
17

Blackened Mahi Mahi Tacos

Southern Slaw, Avocado Crema
18

Filet Mignon Bites

Caramelized Onions, Red Wine Demi-Glace, Blue
Cheese Crumbles (GF)
22

Pear and Brie Flatbread

Caramelized Onions, Baby Arugula, Honey Drizzle (V)
14

Pastrami Smoked Salmon Crostini

Mascarpone, Capers, Red Onions
22

Prosciutto and Fig Jam Flatbread

Fontina Cheese, Balsamic Vinaigrette, Baby Arugula
14

Asian Brussel Sprouts

Sweet Chili Sauce, Crushed Peanuts (V, GF)
15

Fiesta Shrimp & Chorizo Skewers

Tomatillo Salsa, Pico de Gallo, Cilantro (GF)
19

Sesame Ahi Tuna Tataki**

Seaweed Salad, Pickled Ginger, Wasabi Aioli (GF)
19

Spicy Meatballs

Honey Sriracha BBQ Sauce, Scallions
16

Veggie Crumble

Black Rice, Sauteed Vegetables (V+, GF)
16

Clyde Cooper's BBQ Brisket Taco

Sweet Corn & Black Bean Salsa, Spicy Salsa Verde
18

Local Charcuterie Board

Rotating Selection of Meat & Cheese, Baguette,
Onion Jam, Mustard
26



DESSERTS

Mango Guava Cheesecake

with Fresh Whipped Cream
10

Chocolate Peanut Butter Explosion

with Caramel Drizzles and Fresh Whipped
Cream
10

Crème Brûlée Crostata

with Fresh Whipped Cream
10

(GF) Gluten Free
(V) Vegetarian
(V+) Vegan

23% Gratuity will be added for groups of 6 or more.

*Consuming raw or undercooked meats, seafood, shellfish, nuts or eggs may increase the risk of foodborne illness.

** These items may be served raw or undercooked