



SUMMER MENU

" Let's celebrate local summer produce! "

HORS D'OEUVRES

CAPRESE BITES (V | GF) - \$30
local cherry tomatoes, basil, balsamic
(3 pcs)

CAVAILLON MELON & PROSCIUTTO DI PARMA - \$32
basil, balsamic
(3 pcs)

TOMATO BASIL BRUSCHETTA - \$28
shaved parmesan, balsamic (2 pcs)

SOUP & SALADS

ANDALUSIA GAZPACHO SOUP - \$45
ripe tomatoes, cucumber, sweet bell peppers, onions, olive oil, garlic
croutons

GRILLED LOCAL PEACH & KALE - \$35
arugula, sesame brittle, honey goat cheese, pomegranate balsamic
dressing

BURRATA & FIG HEIRLOOM TOMATO SALAD (V | GF) - \$38
micro arugula, basil, white balsamic dressing

PASTA

CAVATAPPI PESTO PASTA SALAD (V) - \$40
local cherry tomatoes, waxed beans, ciliegine mozzarella, olives, pesto,
pine nuts, italian vinaigrette

MONOGRANO SPICY PACCHERI (V) - \$35
Calabrian chili peppers, pomodoro cream sauce, parmesan cheese, basil

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MAIN COURSE

BARBECUE PASTURE RAISED CHICKEN (GF) - \$58
grilled peach, house-made barbecue sauce, grilled corn & fregola salad

GRILLED WHOLE BONELESS BRANZINO - \$65
stuffed summer tomatoes & herbs, grilled vegetable caponata salad

SAINT-TROPEZ LOBSTER SALAD (GF) - \$68
heirloom tomatoes, haricot vert, figs, champagne-lemon dressing

TENDER GRILLED GREEK STYLE OCTOPUS - \$48
lemon potatoes, sherry vinaigrette

COLD SEAFOOD PLATTER FOR TWO - \$175
florida stone crab claws, colossal shrimp, maryland jumbo crab salad,
housemade tartar sauce, housemade cocktail sauce

SIDES

GRILLED CAPONATA VEGETABLES - \$25
zucchini, tomatoes, sweet peppers, capers, olives, grilled corn, fregola

GRILLED MEXICAN CORN (ELOTE) - \$25
local corn, tajin, cotija cheese

DESSERT

SUMMER PEACH CRUMBLE PIE - \$29
pumpkin seed, amaretto mascarpone
(Individual 4" round)

CHERRY PANNA COTTA - \$27
rose syrup

SEASONAL FRESH LOCAL FRUIT

PLUMS - \$4
PEACHES - \$5
NECTARINES - \$5

LIMITED AVAILABILITY LOCAL FRUITS

RASPBERRY - \$MP
BLUEBERRY - \$MP
RED CURRANT - \$MP