

Specials

BRIE + PROSCIUTTO FLATBREAD

Baked brie, prosciutto, blueberries, arugula, balsamic glaze. GFO VO
\$9.9

MEDITERRANEAN SALAD

Organic greens, romaine hearts, English cucumber, kalamata olives, red onion, ripe + sundried tomatoes, heart of palm, prosciutto, feta.

House-made balsamic vinaigrette. GF VO \$14.9

- Add chicken or shrimp +10. Add salmon* +14. Add steak* +16. •

NY STRIP* ROCKEFELLER

12 oz. USDA Braveheart Black Angus Beef®, creamed spinach and parmesan-crust. Garlic whipped potatoes and grilled asparagus.
\$43.9

BOURBON-GLAZED SALMON

Certified sustainable. House-made bourbon-pineapple glaze. Garlic whipped potatoes and steamed broccoli. GF \$26.9

DESERT FIRE OMELETTE

House-made bacon-wrapped jalapeños stuffed with four different cheeses, chilled cilantro-lime sauce, fresh pico, avocado. Breakfast potatoes. GF \$12.9

- Only available during Sunday Brunch •

CHOCOLATE + PISTACHIO LAYER CAKE

Pistachio cream, toasted phyllo crunch, milk chocolate mousse, salted chocolate ganache. V \$10.9

SOUTHERN CHARM

Tito's Handmade Vodka, lemon, peach, iced tea. \$11
• sweet + fruity •

BASIL LIMONATA

Fresh basil, lemon, lemon-lime soda. \$9
• herbaceous + crisp •

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, dairy, fish, and shellfish.