

Specials

HOUSE MADE SOUP

New England Clam Chowder or Tomato Basil

\$4.9 cup | \$6.9 bowl

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers + onions, buffalo sauce, ranch drizzle, scallions.

GFO \$9.9

STEAK* FRITES**

8 oz. USDA Choice Black Angus flat iron steak, sliced and topped with herb butter. Shoestring

French fries. GF \$20.9

GRILLED MAHI

Fresh, wild caught. Garlic whipped potatoes and steamed broccoli. GF \$26.9

SHRIMP + GRITS

Creamy cheddar grits with a touch of fresh jalapeno, shrimp, tasso ham. GF \$18.9

PRICKLY PEAR STUFFED FRENCH TOAST

Butter croissant, prickly pear cream cheese stuffing, berries, powdered sugar, edible flowers. V
\$12.9

- Available only during Sunday Brunch on Easter, April 20. •

TRES LECHES CAKE

Light sponge cake, sweet milk, whipped cream.
\$8.9

LIQUID COURAGE

Belle Isle Cold Brew Coffee Moonshine, Stoli Vanilla vodka, Licor 43, cold brew double espresso. \$14

*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, fish, and shellfish.