



GOURMET KITCHEN

STARTERS

- POTATO BEIGNETS** 15
Dried Mushroom and Herb Seasoning, Charred Leek,
Green Goddess Dip
- BIG EYE TUNA CRUDO** *df, gf* 16
Pickled Watermelon, Salted Cucumber, Basil, Mint,
Tomato Water
- BAKED CRAB DIP** 24
Spinach, Artichoke, Blue Crab, Aged Cheddar, Crostini

SALADS

- SMOKED BEET SALAD** *gf, df, vg* 14/9
Local Beets, Arugula, Lemon Tahini Dressing, Fennel,
Sunflower Dukkah, Fried Capers
- CAESAR SALAD** 14/9
Little Gem Lettuce, Caesar Dressing, Croutons,
Parmesan
- ASIAN CABBAGE SALAD** *gf, df, vg** 15/10
Napa Cabbage, Persian Cucumber, Carrot, Cilantro,
Sweet Pepper, Miso Ginger Vinaigrette

LUNCH FAVORITES

- SCRATCH SMASH BURGER** 15
4oz Patty, Potato Bun, Aged Cheddar, Griddled Onions,
House Pickles, Garlic Aioli, Fries
- CHICKEN SALAD CROISSANT** 16
Lemon Poached Chicken Salad, Havarti, Arugula,
Tomato, Fries
- GRILLED CHICKEN SANDWICH** 22
Buttonwood Chicken Breast, Potato Bun, Chipotle Aioli,
Gem Lettuce, Pickled Shallot, Smoked Gouda, Fries
- STEAK FRITES** 25
5oz Flatiron Steak, Roasted Garlic Butter, Chimichurri,
Fries
- SUMMER SQUASH BUCATINI** *vg** 25
Golden Squash Fonduta, Local Oyster Mushrooms, Pistachio
Mint Gremolata, Manchego

SWEETS

- GRILLED PINEAPPLE** *vg* 13
Toasted Coconut Gelato, Rum and Black Lime Caramel,
Brown Butter Graham Crumb
- LAVENDER HONEY SEMOLINA CAKE** *vg* 15
Chamomile Cream, Lemon, Sunflower Seed Praline