

Refined Roots

For the Table

Deviled Eggs 11

bacon jam, paprika, parsley, tabasco

Mediterranean Dips 14

whipped feta, bruschetta, tzatziki

served with warm naan

add raw garden vegetables 4

Urban Sprouts 13

crispy brussel sprouts, whipped feta, bacon jam

pickled red onion

Tri-Color Carrots 13

orange, purple, yellow carrots, goat cheese, cranberries, walnuts, pomegranate balsamic

Bruschetta Burrata 15

fresh burrata on top of daily bruschetta

served with warm french baguette

Florida Shrimp Skewer 15

coconut curry, cucumber dill yogurt

served with warm pita

Tuna Tataki * 16

seared rare with asian pickled slaw and spicy aioli

Turkey Meatballs 13

homemade meatballs with house marinara,

ricotta cheese with side of toasted baguette

Refined Beef Wellington 19

served with gorgonzola fondu

Blue Crab & Corn Dip 17

jumbo & colossal lump crab, fire roasted corn and poblano succotash, herb infused cream, parmesan, served with toasted crostini

Gochujang chicken wings 16

sweet chili glaze served with bleu cheese ranch

Truffle Parm Fries 10

black and white truffle oil, chives, parmesan, served with mushroom garlic aioli

Triple Cheese & Shroom Flatbread 20

gluten free cauliflower crust, tarragon aioli, roasted mushrooms, goat cheese, feta, mozzarella, spinach, figs, balsamic glaze.

-Gluten Free pita available for all items above-

Soup and Salads

Homemade Soup mkt

tomato soup or soup of the day

Seasonal Harvest Salad 14

spinach, asian pears, candied walnuts, gorgonzola, shredded carrots, pomegranate dressing

Beets & Burrata Salad 14

arugula, red and yellow roasted beets, burrata, pumpkin seeds, hot honey dressing

Spring Bayou Salad 14

mixed greens, tomatoes, cucumber, black olives, bell peppers, red onion, feta, greek vinaigrette

Add protein to any salad:

Ahi Tuna* 10 / grilled chicken 6 / salmon 10

bulgogi beef 9 / shrimp 8

Primaries

Pistachio Basil Salmon 29

served with tri-color carrots and herb butter broccoli

7 oz Filet Mignon 40

hand cut tenderloin, with rosemary potatoes, roasted broccoli and bleu cheese velouté

add garlic mushrooms 5

Roots alla Fettuccini 21

imported Italian noodles, creamy vodka tomato sauce, eggplant, peas, spinach, and mushrooms

add chicken 6 / shrimp 8 / turkey meatballs 9

**vegan option available*

Truffle & Rosemary Mushroom Risotto 26

wild mushroom blend with garlic parmesan

add chicken 6 / shrimp 8 / salmon 10 / filet tips 9

Shrimp Orzo 27

tomatoes, kalamata olives, lemon, parsley, feta

Bourbon Fig Chicken 22

panko chicken breast, goat cheese, figs, orange, cranberries, and arugula

Catch of the Day mkt

ask server for details

Handhelds

Turkey Burger Caprese 17

turkey burger, house-made pesto, tomato, mozzarella, spinach, on a brioche bun *-gf bun \$1*

The Brad 18

two beef smash patties, aged cheddar cheese, daddy sauce, lettuce, tomato, onion, pickle, on a brioche bun *-gf bun \$1*

Bird on Fire 17

hand battered crispy chicken, honey lemon sriracha aioli, lettuce, tomato, onion, pickle, on a brioche bun

Grown Up Grilled Cheese 17

cheddar, mozzarella, roasted tomato, bacon jam, balsamic onions, accompanied by our homemade tomato soup

all handhelds(except grilled cheese) are served with fries or petite salad.

upgrade to an elevated side for \$3

Elevated Sides

sweet potato fries 6

truffle parm fries 6

rosemary potatoes 5

raw garden veggies 5

petite side salad 5

broccoli 6

tri color carrots 6

ask your server for specials we might have

~please inform your server of any big allergies as not all ingredients are listed

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness parties of 8 or more are subject to 20% gratuity*