

Refined Roots

For the Table

Deviled Eggs 11

bacon jam, paprika, parsley, tabasco

Mediterranean Dips 14

whipped feta with olive tapenade,
tomato & basil bruschetta,
tzatziki, served with naan

add raw garden vegetables 4

Urban Sprouts 12

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

homemade tomato basil bruschetta on top of
fresh burrata served with french baguette

Salmon Tartar* 16

avocado, ponzu, citrus caviar, spicy aioli
with rice crisps

Tuna Tataki * 16

sesame ahi tuna, asian pickled slaw, spicy aioli

Turkey Meatballs 13

homemade meatballs with house marinara and
ricotta cheese with side of toasted baguette

Bulgogi Beef Lettuce Wraps 19

asian pear marinated tenderloin, pickled
vegetables, bibb lettuce, crispy rice paper

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, cojita, chives,
parmesan, served with mushroom garlic aioli

Triple Cheese & Shroom 20

gluten free cauliflower crust flatbread, 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

Autumn Harvest Salad 14

spinach, asian pears, candied walnuts,
gorgonzola, shredded carrots,
maple 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, tzatziki,
greek vinaigrette

Add protein to any salad:

Ahi Tuna* 10 / grilled chicken 6 / salmon 10
bulgogi beef 9 / shrimp 8

Primaries

Curry Korma Salmon 29

Atlantic Salmon, tri-color carrots, herb butter
broccoli, warm coconut curry korma sauce

7 oz filet mignon 39

hand cut tenderloin, on bed of bacon cognac
cream sauce, with rosemary potatoes, herb butter
roasted broccoli. *add garlic mushrooms for \$5*

Garden Noodles 21

vegan fettuccini, with pistachio, pine nuts, basil,
marinated tomatoes, and spinach
add any protein of your choice \$

Truffle & Wild Mushroom Risotto 26

king trumpet, maitake, hon shimeji, arborio rice,
parmesan reggiano

Shrimp Orzo 26

tomatoes, kalamata olives, lemon, parsley, feta

Lemon Dijon Chicken 22

panko chicken breast, mix greens, citrus
vinaigrette, dried cranberries, granny smith
apples, goat cheese

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 *-gf bun \$1*

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,*