



← Tuesday lunch →



Soups

- cup 3<sup>00</sup>  
bowl 5<sup>00</sup>
- \* Lobster Bisque
  - \* Black Bean Tomato: Lime

Salads

- \* Roasted Chicken Breast over Red Oak Leaf Lettuce tossed w/ Sautéed Onions & Peppers & Creamy W.B.M. Roasted Garlic Dressing 9<sup>50</sup>
- \* Sliced Avocado, Pistachios, Palmetto Sweet Onions: Mixed Local Greens in Organic E.V.O.O. 9<sup>95</sup>
- \* Seared Salmon over Mizuna Greens w/ Pineapple, Onions & B.B.Q. Vinaigrette 12<sup>95</sup>

Sandwiches

- \* Housemade Bratwurst w/ Provolone, Caramelized Onions & W.B.M. on Fresh Hoagie Roll 8<sup>50</sup>
- \* Spicy Ham w/ Blue Cheese, Roasted Red Pepper & Aioli on Sourdough 8<sup>50</sup>
- \* Creamy Chicken Salad on Toasted Blueberry Bagel 8<sup>50</sup>

Entrées

- \* Sautéed Tilapia topped w/ Sesame-Carrot Compound Butter 12<sup>95</sup>
- \* Hand Carved Bistro Steak sauced w/ Roasted garlic Red Wine Demi Glace 13<sup>95</sup>
- \* Crispy Roasted Ashley Farms Duck Quarter drizzled w/ Worcestershire Vinaigrette 11<sup>50</sup>
- \* Artisanal Pasta tossed w/ Marinated Locally foraged Wild Mushrooms, Feta Cheese & Organic E.V.O.O. 8<sup>95</sup>
- \* Sautéed Beaufort Shrimp in Curried Lobster Cream 12<sup>95</sup>
- \* Sugar Brined Boneless Pork Chops smothered in Smokey Sausage Gravy 11<sup>95</sup>