

TABLE SNACKS

Local Fried Seafood	\$14
Buttermilk cornmeal fried, French remoulade sauce Oysters Shrimp Or Combo	
Twice Fried Chicken Wings	
Dill pickle brined, fried extra crispy, bleu cheese or ranch Flavors - dry rub, buffalo, or BBQ 6 \$12 12 \$20	
Hummus Plate	\$14
Grilled pita, fried saltines, crudite, feta	
Falafel	\$15
Roasted red pepper aioli, hummus, tomato, cucumber salad	
Sushi Grade Ahi Tuna	\$16
Siracha, seaweed salad, wonton crunch, puff rice noddles, sesame dressing	
Pimento Cheese Plate	\$10
Fried Old Bay saltines	



Classic Caesar

Romaine lettuce, shaved parmesan, focaccia
croutons, classic dressing

Tuna Crunch

Ahi tuna, Pho noodle, carrot, scallions, cucumber,
snap peas, avocado, wonton crisps, cabbage,
sesame dressing

Southern Chopped Cobb

Sweet corn, grape tomato, avocado, bacon, sharp
cheddar, cucumber, pickled red onion, 6 minute
egg, creamy Ranch
Crab Cake Fried Oyster OR Salmon

\$19 Mediterranean Shrimp & Orzo	\$22
Chimichurri roasted shrimp, chilled orzo pasta, cherry tomato, cucumber, red onion, olives, feta, lemon olive oil dressing, toasted pita	
Miss Kim	\$16
Greens, roasted peppers, heriloom tomato, sweet corn, radish, cucumbers, croutons, candied sunflowers, feta, hot honey dressing	

Baja Tacos	\$18
Three corn tortillas, pico de gallo, guacamole, chipotle creama, cabbage, chip and salsa Shrimp Grouper OR Fried Oysters	

BOWLS

Mezze Bowl

Crispy house falafel, roasted sweet peppers, cucumbers,
marinated artichokes, feta, tomato, pickled red onions, lemony hummus, grilled pita,
served on bed of arugula in lemon olive oil vinaigrette

Cali Tostada Bowl

Blackened shrimp, toasted chimichurri rice, guacamole, pico de gallo, refried beans, pineapple,
pickled red onions, corn tortillas

Bistro Salmon Bowl

Butter roasted salmon, chimichurri basmati rice, wild mushrooms, grilled asparagus, charred
tomato, olive tapenade, sesame vinaigrette

Tree Hugger Bowl

Chimichurri basmati rice, black beans, lemony hummus, grilled pita, all the veggies, dressed

SANDWICHES

side options: fries, chips, tomato cucumber salad

Groovin' Reuben	\$19	French Quarter Muffuletta	\$19
Smokey pastrami, Swiss, sauerkraut, Russian dressing on grilled Rye bread		Sopresata, tavern ham, shaved prosciutto, smoked provolone, mixed olive gardineire, house vinaigrette, salt and pepper, rocket greens on focaccia	
Dagwood Club	\$19	Crispy Grouper	\$22
Triple Decker - oven roasted turkey, smokey ham, crispy bacon, romaine, tomato, avocado, mayo on Brioche bread		Cornmeal crusted blackened grouper, lettuce, tomato, onion, pickles, roasted red pepper aioli	
Chicken Salad Croissant	\$19	Tree Hugger	\$19
(House Speciality) lettuce, and tomato		Crispy eggplant, hummus, arugula, chimichurri roasted veggies sesame dressing, focaccia	
Cracker Dusted Lump Crab Cake	\$22	Pub Burger	\$19
Pan fried jumbo crab cake, remoulade sauce, lettuce, tomato, onion, pickle on buttered roll		8oz patty, lettuce, tomato, onion, pickle, special sauce - choice of American, Swiss, Cheddar, Bleu cheese Pimento Cheese 2.00 Bacon 3.00 Fried Egg 2.00 Avocado 2.00	
Angry Bird	\$19		
Fried chicken breast, Mommas pimento cheese, smoked bacon, lettuce, tomato, onion, mayo			
Big Dipper	\$21		
Shaved ribeye steak, grilled onions, wild mushroom, talggio cheese, horsey sauce, au jus			

PIZZAS

Truffly Wild Mushroom	\$18	Kimmy T's Hot Honey Garden	\$18
Roasted garlic and Boursin cheese base, cremini mushrooms, caramelized onions, fresh herbs, parmesan, mozzarella		House red sauce, roasted peppers, caramelized onions, mushrooms, tomato, fresh mozzarella, arugula, hot honey drizzle and dots of pesto	
The 3 P's!	\$18	Old School	\$18
Pepperoni, pepperoni, pepperoni!!!! House red sauce, mozzarella		House red sauce, parmesan, basil, olive oil, tomato, creamy buffalo mozzarella	