



APPETIZERS

Charcuterie & Cheese Board (for 2)* ale bread, mustard, cornichons
Warm Bavarian Pretzel gruyère and ale fondue
Bacon Blue Cheese Tots blue cheese aioli
Korean Fried Chicken* peanuts, scallions, garlic chips
Jerk Chicken Empanadas smoked scotch bonnet aioli
Black Bean Hummus pico de gallo, plantain chips
Warm House Made Ricotta citrus honey, kalamata olives, ale bread
Octopus Carpaccio pickled mango, jalapeño vinaigrette
Rum Glazed St. Louis Cut Ribs house made pickles
Duck Meatballs tomato, basil, parmesan whipped potatoes
Steamed PEI Mussels coconut curry broth, chilis, lemon grass
Spicy Tuna Tartare avocado mousse, yuzu ponzu, crostini
Gulf Shrimp Tempura* shallot soy vinaigrette, spicy mayo
Local Burrata oven dried tomato, roasted peppers, garlic ciabatta
Beet, Arugula & Goat Cheese Salad* pear, almonds, sherry vin.
Caesar Salad romaine hearts, garlic croutons, parmesan crisp

ENTREES

Harlan Burger cheddar ale sauce, bacon onion jam
Spiced Quinoa Burger* jalapeño slaw, avocado goat cheese spread
Grilled Bell & Evans Chicken panzanella salad, white balsamic vin., ricotta salata
Seared Sea Scallops crab & coconut risotto, pineapple lime vinaigrette
Gulf Shrimp & Grits crispy prosciutto, shrimp gravy, parsley pesto
Pan Roasted Salmon fingerling potatoes, asparagus, wild mushrooms
Jumbo Lump Crab Cakes chipotle roasted corn, cherry tomatoes, avocado mousse
Bucatini hand crushed tomato, kale, garlic ricotta
Long Island Duck Breast coconut carrot mousse, luxardo cherry reduction
Grilled Flat Iron Steak parmesan truffle potato mousse, asparagus, chimichurri

DESSERTS

Market Berry & Lemon Curd Napoleon Raspberry Coulis
Tahitian Crème Brûlée
Chocolate & Hazelnut Beignets*
Peach Cobbler Freshly Whipped Vanilla Cream