



TAP ROOM

Grab a tap and pour your own
family style menu / 20 guest capacity / 10 liters of 3 different craft beers

ARRIVE:

Charcuterie & Cheese Board ale bread, pickled vegetables

Black Bean Hummus pico de gallo, plantain chips

Octopus Carpaccio pickled mango, jalapeño vinaigrette

1ST COURSE:

Local Burrata oven dried tomato, roasted peppers, garlic ciabatta

Gulf Shrimp Tempura shallot soy vinaigrette, spicy mayo

Beet, Arugula & Goat Cheese Salad* pear, almonds, sherry vin.

2ND COURSE:

Bucatini hand crushed tomato, kale, garlic ricotta

Grilled Bell & Evans Chicken panzanella salad, white balsamic vin., ricotta salata

Harlan Burger cheddar ale sauce, bacon onion jam

Seared Sea Scallops crab & coconut risotto, pineapple lime vinaigrette

3RD COURSE:

Chocolate & Hazelnut Beignets*

Market Berry & Lemon Curd Napoleon Raspberry Coulis