



Appetizers for the Table

Crispy Eggplant - Fried Eggplant, Creamy Herbed Goat Cheese, Spiced Tomato Jam & Balsamic	\$7
Deviled Eggs with Dijon Mustard and Dill	\$6
Fried French Beignets (Donuts) with House Syrup and Cinnamon Sugar	\$7
Bread Service for the table with Tapenade & House Made Roasted Garlic-Parsley Butter	\$.75 per person

Soup & Salad

Hearts of Romaine Caesar -Romaine leaves with Traditional Caesar Dressing, Parmesan Reggiano, and Crusty Ciabatta Croutons	\$8
Bistro "Chopped" Salad – Chopped Bibb Lettuce with Avocado, Blue Cheese, Radish, Organic Heirloom Tomato, House Pancetta Lard-On, Carrot, Fried Onions and Buttermilk Dressing	\$8
Florida Orange Salade – Hand-Torn Butter Head Lettuce, Butter Milk Blue, Pickled Red Onion, Fresh Berries, Toasted Almonds & Candied Orange Vinaigrette	\$8
Sweet Corn & Bacon Veloute --\$6	\$6
Lobster Bisque --\$7	\$7
Soup a la Onion --\$9	\$9

Eggs & Sur le Pain

Omelet with Baby Spinach-Lump Crab and Brie	\$13
Omelet with Asparagus- Crimini & Shitake Mushrooms and Gruyere	\$11
Quiche Lorraine with Gruyere-Spinach & Black Forrest Ham and Torn Greens	\$12
Bruschetta Benedict with Tomato-Basil Relish, Fresh Mozzarella on Garlic Rubbed Ciabatta	\$12
Crispy Pork Belly Confit & Braised Local Greens with Creamy Polenta & Poached Eggs	\$14
Gravlax & Bagel , House Cured Scottish Salmon, Toasted Bagel, Dill Cream Cheese, Onion & Capers	\$15
Hot Brown , Sliced Roasted Turkey, Crispy Bacon, Tomato & Mornay on Toasted Croissant	\$14
Provence Burger , House Ground Black Angus, Lettuce & Tomato with Crispy Red Potatoes	\$14
Add..... Fontina \$1 Bacon \$1 Fried Egg \$1	

Plates

Crab Cake , Fried Green Tomato, Beurre Blanc, Tomato Coulis & Roasted Vegetables	\$14
Scottish Salmon , Wild Rice Pilaf, Roasted Vegetables and Béarnaise Aioli	\$15
Leg of Lamb , Garlic-Herb Roasted & Carved, Cranberry Wild Rice Pilaf, Red Wine Demi-Glace	\$24
Chicken Picatta , Mashed Potatoes, Roasted Vegetables, Capers & Beurre Blanc	\$14
Classic Meatloaf , Whipped Yukon Potatoes, Roasted Vegetables, Béarnaise Aioli & Demi-Glace	\$14
Sour Dough French Toast with Fresh Berries, Streusel & House Syrup	\$14
Lasagna Bolognese , House Made Pasta, Fresh Ricotta & Mozzarella Cheeses, Sauce Béchamel	\$13

Sides Garlic Roasted Red Potatoes-\$4; Buttermilk-Honey Biscuit-\$3; Fruit Bowl-\$3
 Sliced Tomato-\$2; Apple Wood Smoked Bacon-\$3; Roasted Vegetables-\$3
 Italian Cheese Grits (Parmesan Polenta)-\$4; Whipped Yukon Potatoes-\$3

Dessert-\$7 Crème Brulee; N.Y. Style Cheese Cake; Dark Chocolate Mousse; French Fried Donuts with Cinnamon Sugar