



Our Farm to Table Commitment:

To offer regionally grown and/or organic, humanely raised and environmentally conscious food, from the farm to your fork

SMALL PLATES

Sweet Corn Soup	\$8
Crispy shallots, basil oil	
Crispy Calamari	\$14
Lightly battered squid, pickled peppers, sriracha aoli	
Pate - Joyce Farms, Winston-Salem, NC	\$14
Country pate, tarragon mustard, grain mustard, pickled wild onion, toasted crostini	
Shrimp Cocktail	\$15
Gulf shrimp, sriracha mayo, soba noodle salad with julienned vegetables	
Crispy Braised Heritage Pork Belly - Circle C Farm Felda	\$16
Pork belly, kimchee, chili sauce, pea tendrils, peanuts	
Charcuterie Board	\$17
St. Andre cheese, pickled wild onion, cured meat	
Prince Edward Island Mussels	\$14
Mussels, white wine and fresh herb butter broth, crème fraiche	

SALADS

House Salad	\$9
Mixed artisan lettuce, shaved vegetable, mustard vinaigrette	
The Wedge	\$10
Iceberg lettuce, house cured bacon, cherry tomato, blue cheese dressing	
Arugula Salad	\$10
Stone fruit, shaved parmesan cheese, pomegranate vinaigrette	
Blood Orange & Goat Cheese Salad	\$10
Arugula, blood orange, beets, fennel, prosciutto, goat cheese	
Beet Salad	\$12
Goat cheese mousse, popcorn shoots, chives, pistachio vinaigrette	

LARGE PLATES

Vegetable Tagine	\$23
Cous-cous, carrots, zucchini, potato, ginger, green harissa broth	
Roasted Chicken – Circle C Farms	\$27
Carrot puree, wild grain risotto	
Mushroom Risotto - Anson Mills Carolina Gold Rice	\$23
Mushrooms, mascarpone, preserved meyer lemon, parmesan, pea shoots	
Grouper	\$34
Braised fennel, saffron tomato sauce, herb salad	
Gulf Shrimp and Anson Mills Cheese Grits	\$28
Shrimp, shallot, bacon, white cheddar	
Bristol Bay Salmon	\$29
Wild Alaskan salmon, spinach, tarragon beurre blanc	
Whole Snapper	\$32
Garganelli Pasta Add: Sautéed Shrimp \$10	\$23
Cherry tomatoes, zucchini, parmesan, basil	
Painted Hills Beef Tenderloin	\$36
8oz tenderloin, garlic mashed, asparagus	
Painted Hills Skirt Steak	\$28
Skirt Steak, glazed carrots, fingerling potatoes	
Sautéed Spinach Roasted garlic, shallot	\$6
Sea Island Red Peas Pancetta, garlic, herbs	\$6
Farro Succotash Corn, fava beans, thyme	\$8
Garlic Mashed Potato Yukon gold potato, double cream, butter	\$6
Roasted Fingerling Potato Tossed with sea salt, fresh herbs	\$6
Honey Glazed Carrots Honey glaze	\$6

Produce

Herban Gardens - Ft Myers, FL; Oakes Farm - Naples, FL; Taylor Farms - Orlando, FL; Pontano Farms - Boynton Beach, FL; Alderman Farms - Boynton Beach, FL; Indian River - Ft Pierce, FL; Farmhouse - Lake Worth, FL

Meat, Fish, Honey, Dairy and More

Locally sourced, where possible, and reflects humane treatment for the animal

Beef, Lamb, Pork and Poultry:

Niman Ranch - pasture based, antibiotic and hormone-free; Joyce Farms Poultry - Winston-Salem, NC; Circle C Farms - Felda, FL; Maverick Meat Processors - Lehigh Acres, FL

Fish and Seafood:

Trico Fish Company - Ft Myers, FL; Browne Trading Co - Portland, ME; Blue Star - Ft Myers, FL

Honey:

Walker Farms Honey - North Ft Myers, FL

Dairy:

Turtle Creek Farm - GA; Farm Fresh - Dover, FL



CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.