



# Dinner

## Starters

Housemade Bread.....8/15

1/2 or full size of our signature country loaf, served with salted honey butter

Seafood Gumbo - Bowl.....10      Soup of the Day - Bowl.....9

Gulf Coast grouper, shrimp, andouille sausage, okra, long grain rice

Hummus Platter.....14

Hummus, olives, roasted peppers, artichokes, carrots, celery, micro pea tendrils, toasted pita bread

Tempura Shrimp.....17

Crispy fried local royal red deep water shrimp, unagi sauce, sriracha mayonnaise

Corn Fritters.....13

Apple-radish slaw, pecans, remoulade

Jumbo Lump Blue Crab Cake.....19

Roasted corn-coconut salad, arugula, remoulade

Charcuterie & Cheese.....23

Soppresatta, Spanish chorizo, humbolt fog, shropshire, grapes, fig jam, crostinis

Roasted Beet & Burrata Salad.....16 

Organic greens, oranges, toasted almonds. citrus vinaigrette, balsamic reduction

Garden Salad.....12  

Organic greens, radish, cucumber, cherry tomatoes, carrots, candied pecans, ricotta salata cheese, citrus vinaigrette

Caesar Salad.....12

Classic caesar, romaine lettuce, fresh croutons, Parmigiano-Reggiano, housemade caesar dressing

Pear Salad.....16  

Seared pears, organic greens, romaine lettuce, candied pepitas, Point Reyes blue cheese, pear vinaigrette

Add farm raised chicken breast or grass-fed steak to any salad....10    Royal Red Shrimp (5)....15

## Entrees

Add a side Caesar or Garden Salad to any entree.....7

Seared Florida Coast Grouper.....42 

Roasted eggplant, zucchini, baby heirloom tomatoes, spinach, tomato-caper salsa

Roasted Red Wattle Pork Belly.....29  

Uncle Bubby's "Sweet Heat" honey glaze, collard greens, Anson Mills fresh milled grits

Vegetable Torchio Pasta.....29

Torchio with spinach, cremini mushrooms, marinara and fresh mozzarella

Beef Bourguignon.....35  

Grass fed & finished beef, carrots, cipollini onions, mashed Yukon gold potatoes

Fettuccine with Shrimp.....32

Shrimp, garlic, basil, tomatoes, cream, grated parmesan

Pan Seared & Roasted Chicken.....29  

Blossom & Brie farm raised all-natural chicken breast, wing, and boneless thigh, lemon, rosemary, parsley, and fresh garden herb risotto

Allen Brothers Black Angus Filet.....53 

Seared 8oz. pasture raised filet, dried cherry demi glace, pomegranate reduction, mashed Yukon gold potatoes, country style green beans

## Sides

Mushroom Risotto.....12

Assorted sautéed mushrooms, roasted garlic, parmigiano-reggiano, fresh parsley

Vegetable of the Day.....8

Mashed Yukon

Gold Potatoes.....7

## Desserts

Jonathon's Cheesecake.....10

Spiced berry compote

Flourless Chocolate Cake.....10

Raspberries & raspberry sauce

Tiramisu.....10

Coffee-soaked lady fingers, mascarpone, cocoa & chocolate



Gluten Free Menu Items



Items from the Farm

\*Warning: Consuming raw or undercooked meats, poultry, seafood, or eggs increases the risk of food borne illness