

LUNCH

SMALL

Florida Keys Stone Crab Claws – 1/2 pound, House Mustard Sauce, Lemon
Lobster Bisque – Parmesan & Espellete Twist
Caramelized Onion Soup Gratinée - Sourdough Crouton, Emmental, Gruyere
House Cured Smoked Salmon Roulade - Apple, Radish, Pumpernickel, Cream Cheese, Capers, Gribiche
Charcuterie - Cured Meats, Pate, Barolo Mustard, Onion Jam, Grilled Baguette
Baked Provolone - Caramelized Onions, Sea Salt, Grilled Garlic Herb Bread

SALADS

Graze Salad - Baby Greens, Garden Herbs, Radish Sprouts, Pea Shoots, Asparagus, Shallot Truffle Vinaigrette
Seared Rare Ahi Tuna Salad - Arugula, Heirloom Tomato, Haricot Vert, Olives, White Anchovies, Sauce Gribiche
Pulled Roast Chicken Salad - Arugula, Watercress, Bleu Sunshine Blue Cheese, Grapes, Walnuts, Sherry Vinaigrette
Duck Confit Salad - Poached Pear, Watercress, Cucumber, Toasted Coriander Vinaigrette
Shaved Asparagus Salad - Fennel, Watercress, Grapefruit, Pancetta, Basil, Mint, Lemon Yogurt

SANDWICHES

Graze All Natural Beef Burger - Caramelized Onions, Gruyere Cheese, Arugula, Tomato, Truffle Aioli, Brioche Bun, Truffle Herb Frites
Mozzarella Panini - Roasted Tomato, Basil, Eggplant, Roasted Peppers, Sourdough
Italian Cured Meat Sandwich - Soppressata, Prosciutto, Mortadella, Pepperoni, Provolone, Arugula, Tomato, French Baguette

MAINS

Saffron Angel Hair - Florida Rock Shrimp, Tomato, Garlic, White Wine, Arugula, Basil
Grilled Mahi Mahi - Spring Onion & Shishito Peppers, Romesco, Sicilian Green Olives, Marcona Almonds
Atlantic Salmon - Farro, Spinach, Puff Pastry, Grain Mustard & Dill Beurre Blanc

SIDES

Celery Root Slaw - Parsley, Chives, Dill
Fresh Fruit - Seasonal Berries
Fried Brussel Sprouts - Cippolini, Bacon, Garlic, Mustard Seed
Pomme Puree - Roasted Garlic, Parmesan
Herb Frites - Truffle, Parsley