

DINNER FEATURES

CHEF'S SPECIALS

BABY BEET SALAD \$11

**BABY RED AND GOLDEN BEETS, HONEY PECANS, FIGS, GOAT CHEESE, AND RADISH
WITH CITRUS VINAIGRETTE ON ARUGULA AND BABY KALE**

YELLOWFIN TUNA POKE \$17

**MARINATED YELLOWFIN TUNA, BABY BOK CHOY, CUCUMBER, AVOCADO
STEAMED RICE, EDAMAME, AND NORI**

DINNER BOWLS

SEAFOOD GUMBO \$16

**GULF SHRIMP AND CRAB,
SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE**

44 FARMS BEEF RAGU \$16

**TAVOLA BUCATINI PASTA,
TOMATO, BABY KALE,
PARMESAN**

VEGAN POWER BOWL \$14

**CURRIED TOFU-QUINOA, LENTILS,
ENGLISH PEAS, ROASTED ROOT VEG,
TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE**

DINNER PLATES

**SERVED WITH 2 DINNER
SIDES OR CUP OF SOUP**

**CHIMICHURRI
ROASTED CHICKEN \$18**

SEARED SEA BREAM \$21

GULF SHRIMP \$16

DINNER SIDES

**VEGETABLE MEDLEY
SWEET POTATO MASH
SAUTEED GREENS**