

# DINNER FEATURES

FRIDAY, NOVEMBER 16TH, 2018

## COCKTAIL

### LEGENDS OF THE FALL SANGRIA

\$10gl / \$20 half carafe / \$40 full carafe  
RED WINE, HOUSE LIMONCELLO,  
APPLES, GINGER BEER

## SMALL PLATES

**RED WINE ROASTED FIG DRESSING \$6**

SLOW DOUGH BREAD, LOCAL VEGETABLES

**ROASTED VEGETABLES \$6**

GREEN BEANS, ACORN SQUASH, MUSHROOMS,  
RAINBOW CARROTS, CHIMMICHURRI

**CHICKEN LEMONGRASS SOUP \$3.5/\$5.5**

COCONUT MILK, TOMATO, CRISPY RICE NOODLES, CILANTRO

## LARGE PLATES

**SEAFOOD GUMBO \$16**

GULF SHRIMP & BLUE CRAB, SCALLION RICE, TOASTED BAGUETTE

**VEGAN POWER BOWL \$14**

BEANS, AUTUMN SQUASH, CHERRY TOMATOES, AVOCADO VINAIGRETTE

**GRILLED SALMON \$15**

CELERY ROOT, BOSCH PEAR, LEEKS, FENNEL

**LOCAL GROUPER \$18**

STIR-FRY VEGETABLE-GINGER BROTH, LEMONGRASS, LIME

**HALF ROASTED CHICKEN \$17**

FARRO, BLACK GARLIC HAVARTI, MUSHROOMS, VEGAN CREAM

**VEGAN MEATBALL SUB \$14**

ROASTED BELL PEPPER, MARINARA, SPRING MIX,  
BAGUETTE, SPINACH BASIL PESTO

## DESSERT

**VEGAN CARROT CAKE CUPCAKE \$4**

WALNUTS, VEGAN FROSTING