

COCKTAILS

MIMOSA | 5

champagne with orange, pineapple, grapefruit, apple cider, cranberry, or cucumber juice

BELLINI or RASPBELLINI | 6
sparkling wine & white peach or raspberry purée

G **LUBA'S FAVORITE | 7**
champagne and strawberries on ice

FRENCH SEVENTY-FIVE | 8
gin, fresh lemon juice, agave, champagne

SPARKLING PALOMA | 8
tequila, fresh grapefruit juice, fresh lime juice, agave, bitters, champagne

G **THE EARL | 8**
house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon

CHAMPAGNE POP | 10
champagne and handcrafted popsicle

BLOODY MARY | 8.5
house made mix, pickled veggies & bacon

G **ROSÉ BOWL | 11.5**
Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

Burnt Sugar Latte | 5.75

Spicy Maple Chai | 5.5

Bouquet Latte | 6.95

Toasted Coconut Iced Latte | 5.5

Iced Honey Latte | 5

Single Origin Cold Brew | 4.5

Chai Latte | 3.5

Macchiato | 3

Mocha | 4.5

Espresso | 2.75

Latte | 4

Americano | 2.75

Cappuccino | 3.5

Drip Coffee | 2.75

Gibraltar | 3.5

Hot Tea Selection | 3.5

+0.5 Caramel +0.5 Chocolate +0.5 Vanilla

HAND-CRAFTED CAFFEINE

Iced Tea | 2.5

Soda | 2.5

Coke, Diet Coke, Sprite, Dr. Pepper,
Diet Dr. Pepper

Perrier | 3.5

Apple Cider Iced Tea | 4

Lemonade | 3

Arnold Palmer | 3

Milk | 3

Orange, Pineapple, or Grapefruit Juice | 3

Sparkling Mint Lemonade | 5.5

BEVERAGES

+ Grilled Asparagus | 5 + Sautéed Exotic Mushrooms | 6 + Sautéed Spinach | 5

SHARING PLATES

PEAR GORGONZOLA ROSEMARY TART | 8

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

BEEF CARPACCIO* | 8

thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic

AVOCADO TARTINE | 10

whole wheat toast, avocado, tomatoes, radishes, pine nuts, scallions, cilantro, & olive oil served with mixed green salad or fries + blackened shrimp | 4.5

LUMP CRAB AVOCADO TARTINE | 14

toasted rustic bread, avocado basil mash, lump crab salad with tomato, basil, served with citrus fennel salad

CHEESE BOARD | 10

assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, and dried cranberries + charcuterie | 8

G GEORGE FRIES | 12

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

SANDWICHES

served with hand cut rosemary sea salt fries or side salad
with parmesan truffle fries | 2

STEAK SANDWICH ON CIABATTA | 13.95

8oz. ribeye, shitake mushrooms, caramelized onions, gruyère cheese, horseradish cayenne mayo

G BONITA'S LOBSTER ROLL | 19

Maine lobster, basil aioli, cucumber, micro radish + bacon | 1.5

CRISPY CHICKEN ON BRIOCHE | 11

chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli

GRILLED CHICKEN ON CIABATTA | 11

grilled chicken breast, prosciutto, mozzarella, tomato, cucumber, arugula, basil mayo

GRILLED SHRIMP & SAFFRON AIOLI BLT | 15

grilled tiger shrimp, thick cut bacon, arugula, tomato, saffron aioli on ciabatta

G LOCAL FISH SANDWICH | 11

grilled or blackened local fish with tri-colored slaw, cucumber, tomato, roasted garlic bacon aioli

GL BURGER ON BRIOCHE | 12.5

100% angus beef patty, arugula, heirloom tomato, pickled red onion, sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75 + egg | 1.5

GRILLED VEGETABLES ON CIABATTA | 10

portobello, asparagus, red bell pepper, onions, spinach, arugula, avocado, basil mayo

G PASTRAMI ON RYE | 14

NY style pastrami, tricolor slaw, gruyère cheese, coarse mustard, cucumber, signature Russian dressing, marble rye bread

ENTRÉES

QUICHE | 12.5

parisian ham, bacon, and sharp cheddar in a puff pastry shell, served with rosemary sea salt fries & mixed green salad

G SHRIMP & GRITS | 15

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil

ROASTED CHICKEN | 19

48-hours brined roasted chicken, stuffed with lemon, thyme & rosemary, served with mashed potatoes, sautéed kale with garlic, marcona almonds & dried cranberries

SALADS

FALL HARVEST SALAD | 13

roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

KALE CAESAR | 10

kale, tomatoes, cucumbers, radishes, aged parmesan, artisan toast, tossed in our signature caesar dressing

ROASTED BEET | 9

greens, roasted beets, green apples, scallions, walnuts, fried goat cheese, 18-year aged balsamic dressing

KALE & QUINOA | 11

kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut mustard olive oil dressing

G AVOCADO POWER BOWL | 15

kale, tricolor quinoa, avocado, black beans, hard-boiled egg, red bell pepper, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing

+ grilled chicken | 4.5

+ crispy chicken | 4.5

+ shrimp | 4.5

+ salmon | 5

+ blackened shrimp | 4.5

CHICKEN SALAD | 10.5

chicken salad, cranberries, walnuts & celery, served over mixed greens, cucumbers, and tomatoes with artisan toast

G CRAB & SHRIMP LOUIE | 16.5

crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

GRILLED CHICKEN COBB | 14

grilled chicken, mixed greens, tomatoes, scallions, gorgonzola cheese, bacon, hard-boiled egg, avocado, lemon dressing

GRILLED SEAFOOD SALAD | 15

grilled salmon & shrimp, arugula, grape tomatoes, scallions, fennel, celery, orange segments, avocado, dill, cilantro, blood orange citrus dressing

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
{ Extra dressings and sauces are 25c each. }