

DINNER FEATURES

CHEF'S SPECIALS

HUMMUS CRUDITE \$8

SERVED WITH SEASONAL VEGGIES AND CIABATTA TOAST

LOCAL BLT SANDWICH \$14

44 FARMS BEEF BACON, LOCAL FRIED EGG, ROMAINE, HEIRLOOM TOMATO,
AVOCADO, AIOLI, SERVED ON WHEAT BREAD

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 RAINBOW TROUT \$21

SEARED DORADE \$21

GULF SHRIMP \$16

DINNER SIDES

VEGETABLE MEDLEY
SWEET POTATO MASH
SAUTEED GREENS