

**DINNER****FEATURES****CHEF'S SPECIALS**

**GULF SNAPPER \$21**  
**SPRING VEGETABLE SUCCOTASH,**  
**PETITE FENNEL SALAD**

**LOCAL MUFFALETTA \$12**  
**ROASTED SQUASH, ZUCHINNI, EGGPLANT,**  
**TAPENADE, PICKLED ONION, CUCUMBER,**  
**BRUSSELS, PROVOLNE, CIABATTA**

**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,**  
**BABY SQUASH, 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**

**GULF SHRIMP \$16**

**DINNER SIDES**

**VEGETABLE MEDLEY**  
**ROASTED ROOT VEG**  
**SAUTEED GREENS**