

# DINNER

# FEATURES

## CHEF'S SPECIALS

**VEGAN CHILE CON QUESO \$9**  
SERVED WITH LOCAL CORN TORTILLA CHIPS

**EGGPLANT PARMESAN SANDWICH \$14**  
PANKO CRUSTED EGGPLANT, MARINARA, PROVOLONE,  
ARUGULA, AND AIOLI ON TOASTED 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, EGGPLANT,  
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**

**SEARED SNAPPER \$21**

### DINNER SIDES

**SAUTEED GREENS**

**SAUTEED VEGGIES**

**SMASHED  
SWEET POTATOES**