

LUNCH MENU

PAIRINGS

PAIRINGS (400 - 720 cal) \$11.95

SELECT A HALF FLATBREAD

- Garlic Pesto Chicken
- Braised Short Rib & Cheddar
- Crispy Prosciutto & Asparagus
- All-Natural Pepperoni
- Roasted Roma Tomato
- Lobster & Fresh Mozzarella +2

PAIR WITH A BOWL OF SOUP OR SALAD

- Potato & Roasted Leek
- Asparagus
- Grass-Fed Beef Chili
- Organic Field Greens
- Crisp Romaine & Baby Kale Caesar

FLATBREADS

- GARLIC PESTO CHICKEN \$9.75**
mozzarella, balsamic Cipollini onions, roasted red peppers, arugula (460 cal)
- BRAISED SHORT RIB & CHEDDAR \$11.75**
pickled red onions, golden beets, horseradish crema, micro cilantro (460 cal)
- CRISPY PROSCIUTTO & ASPARAGUS \$10.95**
Camembert cheese, chervil (480 cal)
- ALL-NATURAL PEPPERONI \$9.95**
roasted Roma tomatoes, mozzarella, basil pesto (530 cal)
- ROASTED ROMA TOMATO \$8.95**
mozzarella, Parmesan, basil (380 cal)
- LOBSTER & FRESH MOZZARELLA \$15.75**
roasted sweet peppers, scallions, lobster sour cream (430 cal)

STARTERS

- LUMP CRAB CAKE \$11.95**
Maryland-style, mustard sauce (300 cal)
- WHOLE ROASTED CAULIFLOWER \$9.95**
Gruyère, cheddar & Parmesan cheese sauce (640 cal)
- WOOD-GRILLED ARTICHOKE \$10.95**
remoulade sauce (390 cal)
- BUFFALO SPINACH & BRUSSELS SPROUTS DIP \$9.50**
Gorgonzola crumbles, Applewood bacon (790 cal)
- DUCK WING "LOLLIPOPS" \$10.25**
Korean Gochujang red chili glaze, sesame seeds (470 cal)
- BLISTERED SHISHITO PEPPERS \$7.50**
roasted corn, goat-feta cheese, lemon aioli, sumac (390 cal)
- LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS \$10.50**
panko crust (230 cal)
- MEDITERRANEAN HUMMUS \$6.95**
roasted cauliflower & onions, sumac, assorted breads (760 cal)
- SHRIMP SCAMPI \$10.95**
garlic butter, white wine, basil (290 cal)
- AHI TUNA TARTARE* \$13.75**
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal)

SALADS

- CALIFORNIA GOLDEN BEETS \$8.75**
Laura Chenel goat cheese, toasted pistachios, micro basil (190 cal)
- CRISPY PROSCIUTTO & BURRATA \$9.75**
arugula, grilled asparagus, shaved fennel, 15-year aged balsamic (410 cal)
- CHOPPED GREEK \$8.25**
chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, Greek dressing (340 cal)
- CRISP ROMAINE & BABY KALE CAESAR \$8.25**
shaved Parmesan, toasted ciabatta croutons (340 cal)
- ORGANIC FIELD GREENS \$6.50**

toybox tomatoes, savory granola, white balsamic vinaigrette (210 cal)

SPINACH	\$8.⁷⁵
spring strawberries, pea tendrils, toasted almonds, Gorgonzola, white balsamic vinaigrette -request without gorgonzola	
MAUI TUNA CRUNCH*	\$18.⁵⁰
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal)	
SESAME GRILLED SALMON	\$17.⁵⁰
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal)	
BBQ CHICKEN	\$14.⁵⁰
baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, Gorgonzola, cumin-lime vinaigrette (470 cal)	
THAI STEAK & NOODLE*	\$17.⁵⁰
vegetable & egg noodles, avocado, mango, toybox tomatoes, sesame-peanut vinaigrette (690 cal)	

SOUPS

POTATO & ROASTED LEEK SOUP	
crispy Applewood bacon, chives • Cup (240 cal) Bowl (270 cal)	
Chef's Dujour - Cup	\$5.⁷⁵
Chef's Dujour - Bowl	\$6.⁷⁵
ASPARAGUS SOUP	
lemon chantilly cream • Cup (190 cal) Bowl (210 cal)	
AE Vegetable Soup Cup	\$5.⁷⁵
AE Vegetable Soup Cup	
AE Vegetable Soup Bowl	\$6.⁷⁵
AE Vegetable Soup Bowl	
GRASS-FED BEEF & BLACK BEAN CHILI	
cilantro sour cream • Cup (380 cal) Bowl (450 cal)	
Grass-Fed Beef & Black Bean Chili - Cup	\$6.⁷⁵
Grass-Fed Beef & Black Bean Chili - Bowl	\$7.⁷⁵

HANDHELDS

SERVED WITH CHOICE OF SIDE	
BLACKENED MAHI MAHI TACOS	\$11.⁷⁵
pico de gallo, salsa verde, cilantro sour cream (440 cal)	
GRILLED CHICKEN CAPRESE SANDWICH	\$9.⁹⁵
mozzarella, roasted tomatoes, basil pesto, sprouted-grain ciabatta (630 cal)	
LUMP CRAB CAKE SANDWICH	\$14.⁷⁵
Maryland-style, lettuce, tomato, mustard sauce, brioche bun (510 cal)	
CRISPY BRAISED SHORT RIB SANDWICH	\$11.⁷⁵
cheddar, pickled red onion, golden beets, horseradish crema, au jus dip (520 cal)	
"KNIFE & FORK" GRILLED VEGETABLE SANDWICH	\$9.⁹⁵
burrata, 15-year aged balsamic, toasted ciabatta (720 cal)	
SIGNATURE CHEESEBURGER*	\$12.⁷⁵
grass-fed beef blended with mushrooms, cave-aged Gruyère, butter lettuce, roasted tomatoes (730 cal)	
BRUNCH BURGER*	\$13.⁷⁵
grass-fed beef blended with mushrooms, pasture-raised egg, crispy shiitake mushrooms, hollandaise (790 cal)	
GUACAMOLE BURGER*	\$13.²⁵
grass-fed beef blended with mushrooms, butter lettuce, pico de gallo (690 cal)	
SIDES	
SWEET CORN & BLACK BEAN SALAD (150 cal)	\$2.⁹⁵
CRUSHED POTATO SALAD (270 cal)	\$2.⁹⁵
with bacon	
SAUTÉ OF VEGETABLES (100 cal)	\$2.⁹⁵
BROCCOLI SALAD (140 cal)	\$2.⁹⁵
with bacon	
HOUSEMADE PICKLES (15 cal)	\$2.⁹⁵
CUP OR BOWL OF SOUP Cup +1 Bowl +2 (190-450 cal)	\$2.⁰⁰
ORGANIC FIELD GREENS +2 (210 cal)	\$2.⁰⁰

SEA

WOOD-GRILLED HANDLINE TUNA*	\$25.⁹⁵
black rice, vegetable slaw, sesame-peanut vinaigrette (530 cal)	
SOUTHERN-STYLE SHRIMP & GRITS	\$19.⁹⁵
chorizo, bacon, stone ground cheddar grits (580 cal)	
CEDAR PLANK-ROASTED SALMON	\$21.⁷⁵
roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (490 cal)	
WOOD-GRILLED BONELESS RAINBOW TROUT	\$18.⁵⁰
heritage carrots, crushed potatoes, grilled lemon (450 cal)	
CARAMELIZED GRILLED SEA SCALLOPS	\$24.⁷⁵
lemon risotto, English peas, roasted asparagus (460 cal)	
ASIAN-GLAZED CHILEAN SEA BASS	\$32.²⁵
black rice, snow peas, shiitake mushrooms, micro wasabi (620 cal)	

LAND

HONEY & HERB ALL-NATURAL ROASTED HALF CHICKEN	\$17.⁹⁵
sauté of vegetables, Yukon mash, lemon-herb jus (550 cal)	
WOOD-GRILLED BBQ MEATLOAF	\$16.⁹⁵
grass-fed beef blended with mushrooms, green beans, Yukon mash (770 cal)	
VEGETABLE TASTING	\$15.⁹⁵
wood-grilled kohlrabi steak, vegan paella, asparagus, broccoli, Parmesan (520 cal)	
WOOD-GRILLED FLAT IRON STEAK*	\$16.⁵⁰
roasted mushrooms, asparagus, Yukon mash, red wine sauce (460 cal)	
WOOD-GRILLED FILET MIGNON*	\$27.⁹⁵
roasted mushrooms, asparagus, Yukon mash, red wine sauce (440 cal)	

DESSERTS

KEY LIME PIE	\$3.⁰⁰
pecan crust, toasted meringue (310 cal)	
PECAN PIE	

vanilla bean mousse, whipped cream, honey-glazed pecan (370 cal)	\$3.⁰⁰
BELGIAN CHOCOLATE S'MORE	\$3.⁰⁰
chocolate cake, rocky road mousse, toasted marshmallow, chocolate-dipped graham cracker (300 cal)	
MOCHA MACCHIATO	\$3.⁰⁰
mocha & vanilla mousse, chocolate cake, caramel sauce (290 cal)	
CHOCOLATE PEANUT BUTTER TORTE	\$3.⁰⁰
chocolate cake, peanut butter mousse, peanut tuile (310 cal)	
STRAWBERRY RHUBARB CHEESECAKE	\$3.⁰⁰
strawberry rhubarb compote, housemade sugar cookie (260 cal)	